



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • Chicken Tarragon with Cream Book 2 pg 201 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Gnocchi With Simple Sauce Book 2 pg 55 • Prepare the gnocchi and Simple Sauce. Put gnocchi into a cast iron pan and pour the simple over top. Top with 2 cups grated mozzarella cheese and place in a preheated 350 degrees oven for 15 minutes, or until the cheese is melted and the sauce is bubbly. Serve with green beans. 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Brown Rice With Almonds, Dried Blueberries and Balsamic Vinaigrette Serve With: Vegetable Medley (Frozen medley is great)! Or carrots, zucchini, broccoli 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Chicken Fajita Soup Book 1 pg 52 	<p>PIZZA</p> <ul style="list-style-type: none"> • Spinach and Ricotta Calzones Book 2 pg 129 	<p>GRILL</p> <ul style="list-style-type: none"> • Sloppy Joes Book 2 pg 152 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • EASTER • Twice Baked Potatoes Book 1 pg 209 • Roasted Chicken Breasts Sprinkle with olive oil, then salt with French gray coarse salt and fresh ground black pepper. Bake at 350 35 minutes uncovered. Longer if the breasts are thick. • Or Just Roast a Chicken Book 1 pg 33 • Swiss Green Bean Bake Book 1 pg 206 • Anytime Fruit Salad Book 2 pg 317

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<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • Food Nanny Grilled Peanut Butter and Jelly Sandwiches Book 2 pg 279 • Sliced Apples • Chips of choice 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Chicken Parmesan Book 2 pg 63 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Favorite Kamut Pancakes with Blueberries For the love of Kamut pg 113 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Mexican Layered Dip (Make A Meal Out of It) Book 2 pg 120 (add cooked chorizo sausage to this). • Serve alongside heated flour tortillas to spread the dip in. 	<p>PIZZA</p> <ul style="list-style-type: none"> • Arugula Pizza with Cherry Tomatoes Book 2 pg 143 	<p>GRILL</p> <ul style="list-style-type: none"> • Warm Quinoa Salad with Cashews Book 2 pg 255 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Lettuce Wraps Book 2 pg 210