



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • Chicken Tenders with Green Chili Sauce Book 2 pg 19 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Raffaellas Pasta Book 2 pg 45 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Clam Chowder Book 2 pg 71 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Sweet Pork Salad Book 2 pg 112 	<p>PIZZA</p> <ul style="list-style-type: none"> • Pizza With Mushrooms Book 2 pg 145 	<p>GRILL</p> <ul style="list-style-type: none"> • BBQ Apricot Chicken Thighs Book 2 pg 157 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Brown Rice With Almonds and Blueberries Book 2 pg 217

MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • Savory Meatloaf Book 1 pg 45 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Bow Tie Pasta with Cherry Tomatoes and Fresh Basil Book 1 pg 67 • Baked Chicken alongside. Boneless/skinless breasts drizzle with olive oil, French gray coarse salt, and fresh ground pepper. Bake uncovered at 350 for 35 to 40 minutes depending on the size. 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Favorite Kamut Pancakes For The Love of Kamut pg 113 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Texas Style Beef Tacos Book 1 pg 111 	<p>PIZZA</p> <ul style="list-style-type: none"> • Choose A Flavor Pizza Book 1 pg 138 	<p>GRILL</p> <ul style="list-style-type: none"> • BBQ Dogs Your Way Book 1 pg 151 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Crock Pot Roast Beef Dinner Book 1 pg 172