

CHRISTMAS EVE	CHRISTMAS DAY	WED	THU	FRI	SAT	SUN
<ul style="list-style-type: none"> • Italian Picnic (Book 2 pg 51) • Classic Italian Meatballs (Book 1 pg 63) • Simple Sauce (Book 2 pg 55) • Veggie Platter / Classic Tuscan Pinzimonio: Raw veggies cut into strips or bite-size; asparagus, red bell peppers, celery, carrots, fennel root. (We add grape tomatoes, black olives, cucumbers) • Pecorino Cheese Sticks • Lil' bowls of French Salt, olive oil, balsamic for dipping veggies • Best Ever Brownies (Book 1 pg 260) • Vanilla Ice Cream & Choc Sauce *in the microwave carefully melt 2/3 C milk/ semi sweet chocolate with 1/2 C milk. When warm & mixed together add 2 Tbsp (cut into pieces) Land O Lakes butter, whisk. Serve warm. <p><i>*Prepare Christmas Morning Casserole (Book 2 pg 85)*</i></p>	<ul style="list-style-type: none"> • Christmas Morning Casserole *Prepared day before (Book 2 pg 85) • Fresh Fruit Compote (Book 2 pg 85) • Roast Turkey & Stuffing & Gravy (Book 1 pg 178) • Ham w/ Glaze (glaze that comes w/ the ham) • Classic Mashed Potatoes (Book 1 pg 211) • Fired Up Mac & Cheese (Book 1 pg 36) • Liz's Crescent Dinner Rolls (Book 1 pg 234) • Cheesy Broccoli Rice Bake (Book 1 pg 208) • Corn • Fresh fruit of choice • Surprise Fruit Cobbler (Book 1 pg 259) <p><i>*Substitute the fresh peaches for Fresh Raspberries.</i></p>	<ul style="list-style-type: none"> • Leftovers :) 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Beef and Bean Taco Soup (Book 1 pg 120) 	<p>PIZZA</p> <ul style="list-style-type: none"> • Traditional Tuscan Pizza w/ Potatoes Add fresh torn Kale & Mozzarella (Book 2 pg 145) 	<p>GRILL</p> <ul style="list-style-type: none"> • Chicago Dogs (Book 1 Pg 151) • Baked Beans (Book 1 pg 210) 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Easy Pot Roast Dinner (Book 1 pg 171) • Your choice of cookies



the **FOODNANNY**

meal plan for **DEC 24 - JAN 6**

MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> • Chicken Fajita Soup (Book 1 pg 52) 	<p>ITALIAN</p> <ul style="list-style-type: none"> • Cacio E Pepe (fast Mac & Cheese (Book 2 pg 56) • Broccoli & Zucchini roasted w/ olive oil & french salt & ground black pepper or serve with Ribeye Shish-Kabob with Garlic Marinade (Book 2 pg 174) <p><i>* Save/cook extra steak for Thur. Taquitos/Tostados</i></p>	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> • Blueberry Pancakes (Book 2 pg 101) 	<p>MEXICAN</p> <ul style="list-style-type: none"> • Chicken Taquitos or use left-over steak from Tues. Kabob (Book 2 pg 123) Fry the taco shell, stack on paper towel. Put chicken/steak mixture on top of fried shell, sprinkle with Caso Fresco cheese, add salsa & sour cream. 	<p>PIZZA</p> <ul style="list-style-type: none"> • Little Italy Pizza (Book 2 pg 147) 	<p>GRILL</p> <ul style="list-style-type: none"> • Grilled Salmon (Book 1 pg 159) • Cheese-topped Oven Mashers (Book 1 pg 211) • Peas/Carrots 	<p>TRADITIONS</p> <ul style="list-style-type: none"> • Sweet n Sour Baked Chicken (Book 1 pg 162) • Jasmine Rice (Book 2 pg 218) • Asparagus/Green Beans