



MON	TUE	WED	THU	FRI	SAT	SUN
<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Bangkok Stir Fry Book 2 pg 25 	<p>ITALIAN</p> <ul style="list-style-type: none"> Lasagna Soup Book 2 pg 47 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Aimee's Griddle Crepes (for the love of kamut) Page 97 	<p>MEXICAN</p> <ul style="list-style-type: none"> BBQ Chicken Salad Book 2 pg 177 	<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 RICE PILAF Book 1 pg 213 Steamed Broccoli 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Tri Tip Roast with Red Potatoes Book 1 pg 173

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<p>COMFORT FOOD</p> <ul style="list-style-type: none"> Food Nanny Chicken Soup Book 2 pg 35 French Baguettes 	<p>ITALIAN</p> <ul style="list-style-type: none"> Ravioli or Spaghetti spaghetti version is under variations With Sage in Butter Sauce Book 2 pg 43 	<p>FISH + MEATLESS</p> <ul style="list-style-type: none"> Easy Skillet Salmon Book 1 pg 96 Cheese Topped Oven Mashers pg 211 Green Beans Broccoli 	<p>MEXICAN</p> <ul style="list-style-type: none"> Texas Style Beef Tacos Book 1 pg 111 Mexican Rice with Fresh Tomatoes Book 1 pg 123 	<p>PIZZA</p> <ul style="list-style-type: none"> David's Grandma Pizza You will need a cookie sheet. Olive oil the bottom of it with about 2 Tablespoons olive oil. Make the dough and push it out covering the bottom of the pan. Spread on the sauce and toppings. Bake at 425 degrees for 15 to 20 minutes until it's light brown on the bottom. Cut into squares. 	<p>GRILL</p> <ul style="list-style-type: none"> Southwestern Lime Chicken Book 2 pg 162 FOOD NANNY LIME RICE Book 1 pg 123 Chopped Romaine Lettuce, Lime Ranch Dressing Book 1 pg 112 Warm flour tortillas 	<p>TRADITIONS</p> <ul style="list-style-type: none"> Kamut Buttermilk Pancakes Book 3 (for the love of Kamut) pg 115 Scrambled eggs Bacon or sausage of choice

- Basic Pizza Dough Book 1 | pg 135
- Easy Pizza Sauce Your Kids Will Make Book 1 | pg 137
- Fresh mozzarella
- Fresh Parmesan
- Kraft Parmesan cheese
- Pepperoni