

## SUNDAY

[Faux Prime Rib](#) with California Vegetables and Baked potatoes.

**TIP:** Buy a large enough Eye of Round to slice off the meat for Philly Cheesesteak Sandwiches on Monday. I use my electric knife to slice the meat thin.

## MONDAY

**Philly Cheesesteak Sandwiches** with [Oven Baked Homestyle Fries](#).

## TUESDAY

[3 Ingredient Crockpot Meatballs](#) served on a bed of rice.

Cook enough meatballs to store in the refrigerator for Wednesday's dinner too.

## WEDNESDAY

**Meatball Sub Sandwiches** with [Oven Baked Sweet Potato Chips](#).

## THURSDAY

[Cheesy Parmesan Baked Chicken](#) (recipe below) served with Baked Yams and Green Beans.

Cook enough chicken to store in the refrigerator for tomorrow's dinner too.

## FRIDAY

Chicken Sandwiches served with [Broccoli, Bacon & Raisin Salad](#)

We always try to cook something on Friday which will be leftover for Saturday. Our Broccoli, Bacon & Raisin Salad is perfect leftover as it tastes even better the next day.

## SATURDAY

[Broccoli, Bacon and Raisin Salad](#) with [Bacon Grilled Pimento Cheese Sandwiches](#)

### **Cheesy Parmesan Baked Chicken**

- 4 Boneless skinless chicken breast or thighs
- 1 Packet of ranch dressing mix
- 1/2 Cup grated Parmesan cheese
- 4 slices Swiss or provolone cheese

Wash and pat the chicken dry

Place the dressing mix and cheese into a resealable plastic bag.

Toss the chicken, one piece at a time to coat.

Place the chicken into a sprayed baking dish.

Cook at 350° for 20-30 minutes until chicken is done.

Just before removing chicken from the oven, top with Swiss or Provolone cheese and return to oven just until melted.