



DINNER

MONDAY



SAMKE HARRA (SPICY FISH)

The blend of spices like cumin and cayenne on cod fillets smothered in the tahini sauce will have you hooked! It's easy yet so good.

Side dish ideas: [Lemon Rice](#), [Air Fryer Cauliflower](#)

TUESDAY



BEEF KAFTA


Made with ground beef, parsley, onions and a blend of Middle Eastern spices - perfect on the grill or stove. A classic for Eid al-Fitr

Side dish ideas: [Lebanese Rice](#), [Fattoush Salad](#)

WEDNESDAY



BAKED FETA PASTA

This recipe went viral for a reason! It's easy to make and a great option for a quick fuss-free dinner. [Come cook this recipe with me!](#) 

TIP: The more cherry tomatoes you use, the saucier it will be!

THURSDAY



BEEF BARLEY SOUP

With about 20 minutes hands on time, this soup will simmer away while you tend to other things. The results are worth the wait!

TIP: Make ahead of time and reheat when ready to serve to save time.

FRIDAY



BAKED CHICKEN TACOS

Make with pre-cooked [shredded chicken](#), whether you make it fresh or use a rotisserie chicken. Stuff the shells, bake, and serve!

Side dish ideas: [Refried Beans](#), [Cilantro Lime Rice](#), [Guacamole](#)

BREAKFAST

GREEK YOGURT PANCAKES



Make a large batch and reheat during the week for a quick breakfast!

SNACK/DESSERT

LEBANESE BAKLAVA



Celebrate Eid al Fitr with a very special dessert!