



To YOUR TABLE LATE SUMMER 2014

MEAL INSTRUCTIONS WEEK 5



MICHIGAN SOUR CHERRY PIE MAKES THE ZAGAT LIST!



<http://www.zagat.com/b/chicago/chicagos-10-best-slices-of-pie>

“No matter how you slice it, pie is delicious. It's a sweet way of showing off the season's best fruit or as a year-round staple filled with chocolate or custard. Here in Chicago, there are more than a few pastry experts competing for the prize of best pie. We found 10 slices that rank at the top of the charts.”

COOKING INSTRUCTIONS (COOKING TIMES MAY VARY)

AMISH CHICKEN PICCATA

KEEP FROZEN. PREHEAT OVEN TO 350 DEGREES. REMOVE LID AND PLACE ON A BAKING SHEET. BAKE FOR 40-45 MINUTES. THE MIDDLE SHOULD BE HOT. HEAT PICCATA SAUCE AND SERVE OVER CHICKEN.

TRADITIONAL MEAT LASAGNA

KEEP FROZEN. PREHEAT OVEN TO 375 DEGREES. REMOVE LID & PLACE ON A BAKING SHEET. BAKE FOR 40-45 MINUTES. THE MIDDLE SHOULD BE HOT.

ROASTED PORK TENDERLOIN WITH SUCCOTASH

KEEP FROZEN. PREHEAT OVEN TO 350°. PLACE ON SHEET TRAY & BAKE FOR 40 MINUTES. SERVE WITH SUCCOTASH.

SHRIMP CREOLE WITH BASMATI RICE

KEEP FROZEN. PREHEAT OVEN TO 350 DEGREES. REMOVE PLASTIC LID & COVER WITH FOIL AND BAKE FOR 35 MINUTES. RICE IS UNDERNEATH SHRIMP. SO STIR HALFWAY THROUGH.

BLEU CHEESE STUFFED PORTABELLA STEAKS

KEEP FROZEN. PREHEAT OVEN TO 350 DEGREES. REMOVE LID AND PLACE MUSHROOM ON A SHEET TRAY. BAKE FOR 20 MINUTES.

VEGGIE CHIMICHANGA WITH CUCUMBER PICO DE GALLO

KEEP FROZEN. PREHEAT OVEN TO 325°. REMOVE LID, PLACE ON SHEET TRAY & BAKE FOR 35 MINUTES. SERVE WITH CUCUMBER PICO DE GALLO.

SIDESVILLE

TOMATO GAZPACHO LISA SIMPSON'S FAVORITE SOUP! ENJOY CHILLED.

FRESH FRUIT MICK KLUG PEACHES

HARVEST SALAD WITH CRANBERRY VINAIGRETTE

MICK KLUG FARMS FRESH CORN & CILANTRO BUTTER REMOVE HUSK AND PLACE IN POT OF BOILING WATER. COOK FOR 10 MINUTES. SPREAD BUTTER ON CORN. OR UNFOLD HUSK AND SOAK IN COLD WATER FOR 5 MINS. CLOSE HUSKS & COOK ON GRILL. SPREAD BUTTER INSIDE DURING LAST 2 MINS.

SOUTHWEST LENTIL SALAD CAFÉ FAVORITE

CAULIFLOWER MASHED POTATOES KEEP FROZEN. PREHEAT OVEN TO 350°; REMOVE LID AND PLACE ON A SHEET TRAY. BAKE FOR 30-35 MINUTES.

STRAWBERRY PLUM STREUSEL

KEEP FROZEN. SHARING IS CARING. THAW FOR APPROX. 15 MINS BEFORE CONSUMING.

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