|  | | | **To Your Table Fall 2014**  **Meal Instructions week 7** |
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| pusheen fall pie.jpgIMG_58227310486783.jpegHOLIDAY NEWS  First Slice is now accepting Thanksgiving orders!  Don’t miss out…  Order before Nov. 15th and receive a free small Glogg Cake! | | | |
|  | **COOKING INSTRUCTIONS (Cooking times may vary)** | | |
|  |  | 40 Cloves Garlic Chicken  Keep frozen. Preheat oven to 350 degrees, remove lid and place on a sheet tray. Bake for 40 minutes. | |
|  | 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. OR Thaw First and bake for 30 mins. | |
|  | Wild Rice & Duck & Apple Strudel Keep Frozen, Preheat oven to 350 degrees. Remove lid and place on sheet tray. Cook for 35-40 minutes. | |
|  | Friday Night Fish Fry & Basil Tartar  Keep frozen. Preheat oven to 350 ˚. Place Tilapia on sheet tray and bake for 30 mins. Bake an additional 5 mins if needed. Middle should be hot. Serve with basil tartar sauce. | |
|  | Eggplant Parmesan  Keep frozen. Remove plastic lid & bake in oven at 350° for 35 mins. | |
|  | Veggie & Phoenix Bean Tofu Stir Fry  Heat sauce in sauté pan. toss with vegetables & tofu for 7 minutes. Covering pan helps steam veggies. Mix well. | |
|  | **SIDESVILLE** | |
|  | Mushroom Bisque  Thaw. Heat soup in a pot. Add ½ cup of water. Simmer for 5 Min. Or open lid slightly and microwave for 8 mins. Stir and heat further if necessary. | |
|  | Fresh Fruit Mick Klug Asian Pears | |
|  | Spinach Salad with Honey Mustard Vinaigrette | |
|  | Fresh Broccolini with Basil Butter Wash. Bring 3 cups of water and 1 tsp salt to a boil. Add Broccolini for 2-3 mins. Drain. Heat garlic Basil in a pan and sauté for 50 secs. | |
|  | Tri-Color Pasta & Sundried Tomato Basil Oil Bring 4 cups water to a boil; add pasta & cook for 10 minutes. Drain. In sauté pan, heat pesto over medium heat. Toss drained pasta with oil. | |
|  | Roasted Red Potatoes Keep Frozen. Preheat oven to 350 degrees. Remove the lid. Cover with foil (optional).Place on sheet tray and bake for 35 minutes. | |
|  |  | Occu-Pie  Keep Frozen. Sharing is caring. Thaw for approx. 15 mins before consuming. | |