|  | | | **To Your Table Late Winter 2015**  **Meal Instructions week 4** |
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| February Sneak Peek Promotions  \*Galentine’s Day (2/13) & Valentine’s Day (2/14) Special at all cafes:  Mini Pie Flights for $7 Try out FOUR flavors in one sitting!  Chocolate Lover’s : French Silk, Polka Dot, Chocolate Peanut Butter, & Chocolate Cream  Fruit & Nut: Michigan Sour Cherry, Traditional Apple, Balsamic Raspberry Pear, Blueberry Peach Streusel, or Pecan  Dreamy Creams: Coffee Toffee, Key Lime, Tabasco, & Blueberry Supreme  DIY Pie Flights: Your choice of 4 from available flavors  \*Valentine’s Day Prix Fix Dinner at Manor Cafe  Intimate atmosphere, BYOB, and more details to come…  \* Say “Pie Love You” every month with our  Pie Love Subscription: One mini pie every month for a year!  $72 value for only $60  \*February 1st- February 14th Buy One entrée & One Mini Pie for $12 or Buy Two entrees and One Mini Pie for $20 in all cafes.  **HELP SPREAD THE WORD ABOUT OUR SUBSCRIBER PROGRAM! WITH YOUR HELP, WE CAN PROVIDE EVEN MORE OUTREACH IN 2015!** | | | |
|  | **COOKING INSTRUCTIONS (Cooking times may vary)** | | |
|  |  | Basque Chicken  Preheat oven to 350 °, remove lid, cover with foil, place on a sheet tray and bake for 40-45 minutes. | |
|  | Turkey Meatloaf with Tomato Gravy  Keep Frozen. Preheat oven to 400˚ and remove plastic lid. Place on sheet tray and bake for 30 minutes or until middle is hot. | |
|  | Almond Crusted Pork Loin  Preheat oven to 350°, Remove plastic lid. place on sheet tray & bake for 35 minutes. | |
|  | Pan Seared Trout with Lemongrass Butter  Keep frozen. Preheat oven to 350 degrees, remove plastic lid & cover with foil and bake for 35 minutes. Serve with Lemongrass Butter Sauce. | |
|  | Papas Rellenas with Roasted Tomato Sauce  Keep frozen. Remove plastic lid and place on a sheet tray. Preheat oven to 300° and bake for 35 minutes or until hot. Serve with tomato sauce. | |
|  | Phoenix Bean Spicy Tofu Stir Fry  If Frozen, Thaw before cooking. Heat sauce in sauté pan. toss with vegetables & tofu for 7 minutes. Covering pan helps steam veggies. Mix well. | |
|  | **SIDESVILLE** | |
|  | Mushroom Barley Soup 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. | |
|  | Butternut Squash Gratin Keep frozen. Preheat oven to 350 ˚. Place on sheet tray and bake for 30 mins. Bake an additional 5 mins if needed. Middle should be hot. | |
|  | Greek Green Salad with Red Wine Dressing | |
|  | Orzo Vegetable Medley Keep Frozen. Preheat oven to 350°, place on a sheet tray and bake for 30 minutes. | |
|  | Organic Cauliflower & Sundried Tomato Butter Bring 6 c. water & 1 TBSP salt to a boil; add cauliflower and cook for 3-5 minutes. Heat butter in separate pan; drain cauliflower & toss with sundried tomato butter. | |
|  | Sautéed 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. | |
|  |  | Caramel Apple Pecan Cheesecake Sharing is caring. Thaw for approx. 15 mins before consuming. | |