|   |  **To Your Table Spring 2015** **Meal Instructions week 6** |
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|  | **COOKING INSTRUCTIONS (Cooking times may vary)** |
|  |  | Amish Chicken EnchiladasKeep frozen. Preheat oven to 375°, place on sheet tray & bake for 35 minutes. |
|  | Beef BourguinonKeep Frozen. Preheat oven to 350 degrees. Remove the lid. Cover with foil (optional).Place on sheet tray and bake for 35-40 minutes.  |
|  | Pork Roast , Sauerkraut, & KielbasaIf Kept Frozen, Preheat oven to 350. Remove the lid and wrap container in foil. Place on sheet tray & bake for 35-40 mins. |
|  | Parmesan Crusted Trout & Lemon AioliIf Kept Frozen, heat oven to 350˚ and remove plastic lid. Wrap with foil. Place on sheet tray and bake for 30-35 minutes.  |
|  | Cheese Raviolis, Veggies, & Basil PestoBring 6 cups water to a boil; add pasta & cook for 10 minutes. Drain. In sauté pan, heat veggies over medium heat for 3-5 mins. Toss drained pasta & Veggies with pesto. |
|  | Aged Cheddar & Broccoli QuicheIf Kept Frozen, Preheat oven to 325 degrees. Place on a sheet tray and cover with foil.. bake for 30-40 mins. |
|  | **SIDES** |
|  |  Provencal Vegetable 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. |
|  | Cajun Potato SaladEnjoy!  |
|  | Mixed Salad with Raspberry Dressing |
|  | Roasted Corn MedleyEnjoy! |
|  | Fresh Fruit Navel Oranges  |
|  | Sweet Potato FriesKeep frozen. Preheat oven to 325 degrees, remove lid and spread out potatoes on a sheet tray. Bake for 30-35 minutes. |
|  |  | Apple Streusel PieSharing is caring. Thaw for approx. 15 mins before consuming.  |