|  | | | **To Your Table Spring 2015**  **Meal Instructions week 6** |
| --- | --- | --- | --- |
|  | | | |
|  | **COOKING INSTRUCTIONS (Cooking times may vary)** | | |
|  |  | Amish Chicken Enchiladas  Keep frozen. Preheat oven to 375°, place on sheet tray & bake for 35 minutes. | |
|  | Beef Bourguinon  Keep 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, & Kielbasa  If 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 Aioli  If 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 Pesto  Bring 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 Quiche  If 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 Salad  Enjoy! | |
|  | Mixed Salad with Raspberry Dressing | |
|  | Roasted Corn Medley  Enjoy! | |
|  | Fresh Fruit Navel Oranges | |
|  | Sweet Potato Fries  Keep frozen. Preheat oven to 325 degrees, remove lid and spread out potatoes on a sheet tray.  Bake for 30-35 minutes. | |
|  |  | Apple Streusel Pie  Sharing is caring. Thaw for approx. 15 mins before consuming. | |