



Meal Subscription Heating Instructions

Holiday: Week 3 of 5

ENTREES

MY BIG POT OF AMISH CHICKEN NOODLE SOUP	Thaw first. Heat noodles in soup pot over medium heat until simmering.
SOUTHWESTERN SALISBURY STEAK	Keep frozen. Preheat oven to 400 degrees. Remove lid. Place on sheet tray and bake for 35 minutes.
LAMB FAJITAS WITH TORTILLAS	Thaw first. Over medium heat, sauté lamb fajitas in 1 TBSP of oil for 10-12 minutes. Serve with tortillas.
BLACKENED TILAPIA WITH LEMONGRASS BUTTER SAUCE	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 30 minutes. Top with lemongrass butter.
MARGHERITA PIZZA (V)	Keep frozen. Preheat oven to 400 degrees. Unwrap pizza and bake on sheet tray for 15-20 minutes.
PORTABELLA PEPPER "STEAK" WITH BLUE CHEESE SAUCE (V)	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 20 minutes.

SIDES

BROCCOLI & CHEDDAR SOUP	Keep frozen. Heat in sauce pan over medium heat. Optional, add 1/2 - 1 cup of water or cream.
FRESH SPINACH WITH CINNAMON GARLIC OLIVE OIL	Toss with oil. Optional, sauté at medium heat. Keep refrigerated.
ROASTED RED POTATOES	Keep frozen. Preheat oven to 375 degrees. Remove lid and place on a sheet tray. Bake for 20 minutes.
WILD RICE MEDLEY	Keep frozen. Preheat oven to 350 degrees. Remove lid and place on a sheet tray. Bake for 30-35 minutes.
CLASSIC MACARONI SALAD	Ready to serve. Keep refrigerated.
FRESH APPLES FROM KLUG FARMS	Wash. Enjoy!
RASPBERRY PEAR PIE	Thaw for 25-30 minutes. For extra deliciousness serve with vanilla ice cream or whipped cream!