



Meal Subscription Heating Instructions

Winter: Week 6 of 10

ENTREES

MEXICAN STYLE STUFFED AMISH CHICKEN	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 40 minutes.
SLOW COOKED BEEF BOURGUIGNON	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 35-40 minutes.
COFFEE BRAISED PORK	Keep frozen. Preheat oven to 375 degrees. Remove lid. Place on sheet tray and bake for 35-40 minutes.
BEER BATTERED FRIDAY NIGHT FISH	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 30 minutes.
EGGPLANT PARMESA CASSEROLE (V)	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 35 minutes.
PUFF PASTRY VEGETABLE POT PIE (V)	Keep frozen. Preheat oven to 350 degrees. Remove lid. Place on sheet tray and bake for 35 minutes.

SIDES

BUTTERNUT SQUASH CHOWDER	Keep frozen. Heat in sauce pan over medium heat. Optional, add 1/2 - 1 cup of water or cream.
GOAT CHEESE & BEET SALAD	Ready to serve. Keep refrigerated.
DOUBLE BAKED RED POTATOES	Keep frozen. Preheat oven to 375 degrees. Remove lid and place on a sheet tray. Bake for 20 minutes.
TOASTED COUSCOUS MEDLEY	Keep frozen. Preheat oven to 325 degrees. Remove lid and place on a sheet tray. Bake for 25 minutes.
GARLIC PARMESAN ROASTED BROCCOLINI	Keep frozen. Preheat oven to 325 degrees. Remove lid and place on a sheet tray. Bake for 7 minutes.
FRESH ORGANIC ORANGES	Ready to serve.
CREAMY PISTACHIO PIE	Let thaw on counter for 20 minutes. Enjoy!