



## BAKED TURKEY CHIMICHANGAS

*Cooking Made Easy!*

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Preheat oven to 375°. Coat a 9x13 baking dish with cooking spray.
3. In a large nonstick skillet, brown the turkey over medium-high heat, until cooked through, about 5 minutes.
4. Add bag of bean mixture to meat. Continue cooking until heated. Remove from heat and stir in cheese.
5. Warm tortillas in the microwave for 1 minute on high to soften.
6. To assemble the chimichangas, put a large spoonful of filling into each tortilla, fold in the sides, and roll up. Place in baking dish.
7. Bake, uncovered, until they are crisp and lightly browned, about 20 minutes.

Serve them with salsa, sour cream, guacamole, and chips.



## CHICKEN MARSALA

*Cooking Made Easy!*

Cooking Instructions – 1/10

**Needed at home: 1 egg**

1. Thaw completely in refrigerator.
2. Beat egg in a bowl. Pour flour in another bowl.
3. Dip chicken in egg, and dredge in flour.
4. Brown chicken in butter in a large skillet over medium heat. (5-7 min. per side, turning occasionally). Remove chicken.
5. Add mushrooms to dripping in skillet, cook 1 minute, stirring constantly. Add chicken, Marsala, and spices to skillet.
6. Cook until heated through and chicken is no pink inside. (5 min.)

Serve with pasta and French bread.



## BEEFY HASH BROWN PIZZA

*Cooking Made Easy!*

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Remove all bags from pan. Bake potato crust in pan at 400° for 30 minutes or until lightly browned.
3. Meanwhile, in a large skillet over medium heat, cook the beef, onion, and mushrooms until meat is no longer pink. Drain, if necessary.
4. Stir in bag of pizza sauce; keep warm.
5. Sprinkle half the cheese on top of browned crust. Spread meat mixture over cheese; sprinkle remaining cheese on top of meat.
6. Return to oven and bake 5-10 minutes longer or until cheese is melted.

Serve with a salad or by itself.



## TILAPIA WITH CHINESE BLACK BEAN SAUCE

*Cooking Made Easy!*

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. In a large nonstick skillet, bring the sauce to a low boil over medium heat. Add the fish fillets in one layer and cook, partially covered, for about 4 minutes. (Reduce the heat and simmer).
3. Flip the fish and add the green onions. Continue cooking the fish, partially covered, for 5 minutes until it is cooked through and flakes easily in the thickest part. Serve.

Serve with steamed rice mixed with sautéed onions and peas.



## CHICKEN TANDURI

*Cooking Made Easy!*

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Remove chicken from marinade.
3. Grill chicken or bake in oven at 350° for 25-30 minutes.

Serve with rice or couscous and fresh tomato salad.



## BEEF IN ONION GRAVY

*Cooking Made Easy!*

Cooking Instructions – 1/10

**Need at home: 1 cup water**

1. Thaw completely in refrigerator.
2. Empty bag of sauce into a slow cooker.
3. Stir in the beef. Cover and cook on low for 6 hours or until meat is tender.

Serve over noodles or mashed potatoes.



## CINNAMON RAISIN STRATA

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees for 45-55 minutes or until golden and puffed.

Serve with syrup.



## COUNTRY STYLE RIBS AND SAUCE

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Pour sauce into crock pot. Add bag of ribs; stir to coat ribs with sauce.
3. Cover and cook on low for 8 hours or on high for 4-5 hours.
4. Cook pasta as directed.
5. Transfer meat to a serving platter. Skim fat from sauce if necessary.
6. Spoon sauce over meat and serve with hot cooked noodles.

Serve with coleslaw and extra napkins.



## ITALIAN WEDDING SOUP

Cooking Instructions – 1/10

**Needed at home: 1 tablespoon olive oil**

1. Thaw completely in refrigerator.
2. In a large pot or Dutch oven, sauté bag of vegetables in oil until tender.
3. Add 6 cups water (3 cups for split) to pot and empty bag of seasonings into water. Stir well. Bring to a boil and add bag of meatballs. Reduce heat; simmer, uncovered, for 30 minutes.
4. Add bag of pasta; cook 15 minutes longer or until pasta is tender, stirring occasionally. Discard bay leaves before serving.

Serve it with bread that you can dip in the soup.



## SUSAN'S BEEF ENCHILADAS

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Cook uncovered in 375° oven for 50 minutes

Side suggestions: Refried Beans and Spanish Rice



## SASSY CHICKEN WITH PEPPERS

Cooking Instructions – 1/10

**Need at home: 1 tablespoon vegetable oil**

1. Thaw completely in refrigerator.
2. Sprinkle seasoning over both sides of chicken; set aside.
3. Heat oil in large nonstick skillet over medium heat. Add onion; cook 3 minutes, stirring occasionally.
4. Add bell peppers; cook 3 minutes, stirring occasionally. Stir salsa into vegetables.
5. Push vegetables to edge of skillet. Add chicken to skillet, cook 5 minutes; turn. Continue to cook 4 minutes or until chicken is no longer pink inside and vegetables are tender.
7. Transfer chicken to serving plates and top with vegetable mixture.

Serve with cheese dip and chips or a green salad.



## POTATO CHEESE CASSEROLE

Cooking Instructions – 1/10

1. Thaw completely in refrigerator.
2. Bake, uncovered, at 350°, 45-55 minutes.

Serve with any entrée you like. Great with barbecue, too.

**(If not freezing, casserole needs to set overnight or 6 hours in frig.)**