



## TURKEY SAUSAGE & BROCCOLI PASTA

Cooking Instructions – 7/10

**Needed at home: 2 Tablespoons oil, 1 cup water  
(half for split)**

*Cooking  
Made Easy!*

1. Thaw completely in refrigerator.
2. Cook pasta as directed.
3. Remove sausage meat from casings, set aside.
4. In a hot skillet with oil, sauté onions. Add red pepper and crumbled sausage.
5. Stir and cook over medium high heat until sausage is cooked. (5 minutes)
6. Add garlic and red pepper flakes. Mix chicken bouillon in water and add to skillet. Bring to a simmer.
7. Add broccoli and cover to steam. When tender, add pasta to pan and stir to coat.

Serve with garlic toast.



## ZESTY THAI CHICKEN WITH BASIL

Cooking Instructions – 7/10

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Made Easy!*

1. Thaw completely in refrigerator.
2. Start cooking rice as directed.
3. Heat oil in a non-stick skillet over a medium high heat.
4. Drain chicken bag then mix with the garlic/seasoning in the pan.
5. Cook until chicken is no longer pink, but not completely done. Stir in veggie/sauce. 6. Reduce heat to low and simmer until veggies are soft.

Serve chicken over cooked rice.



## MOZZARELLA STUFFED MEATBALLS

Cooking Instructions – 7/10

*Cooking  
Made Easy!*

**Needed at home: 2 tablespoons vegetable oil**

1. Thaw completely in refrigerator.
2. In a large skillet, cook meatballs in oil in batches until no pink remains.
3. Remove meatballs and set on paper towels.
4. In a large saucepan, heat marinara sauce; add meatballs and heat through.
5. Serve over cooked pasta.

Serve with a salad and French bread.



## SPICY WINE ROAST

Cooking Instructions – 7/10

*Cooking  
Made Easy!*

**Needed at home: Salt and Pepper**

1. Thaw completely in refrigerator.
2. Remove roast from bag and sprinkle with salt and pepper to taste.
3. Place in crock-pot. Add bag of sauce to crock-pot.
4. Cover and cook on low for 8 hours.
5. Remove meat. Thicken sauce with flour and ¼ cup of cold water, stirred into sauce in crock-pot. Heat until hot.
6. Slice meat and serve sauce on top.

Serve with garlic mashed potatoes and buttered corn. Great served cold on sandwiches, too.



## FROZEN BLIZZARD DESSERT

Cooking Instructions – 7/10

*Cooking  
Made Easy!*

**No Cooking!!!**

1. Set out 10-15 minutes before serving to soften.
2. Cut into desired servings.

Enjoy.



## CHICKEN BREAST WITH CREOLE SAUCE

Cooking Instructions – 7/10

*Cooking  
Made Easy!*

**Need at home: 2 T. oil & 1 cup water**  
Half amounts for split order

1. Thaw completely in refrigerator.
2. Grill or bake in 450° oven for 8-10 minutes.
3. Sauté vegetables in oil, then add remaining ingredients and water; simmering for 10-15 minutes.
4. To serve, place chicken on plate and spoon over the Creole sauce.

Serve with a side salad or green beans.



*Cooking Made Easy!*

## BUTTERMILK PORK CHOPS

Cooking Instructions – 7/10

**Needed at home: Cooking spray**

1. Thaw completely in refrigerator.
2. Remove pork from bag; discard buttermilk mixture. Pat pork dry with a paper towel.
3. Heat a large nonstick skillet or grill pan over medium heat. Coat pan with cooking spray. Add chops; cook about 4-5 minutes on each side or until desired degree of doneness. (Try not to over cook. They will be very tender.)

Serve with roasted butternut squash and green beans. **(Note: Must brine overnight)**



*Cooking Made Easy!*

## HONEY MUSTARD CHICKEN

Cooking Instructions - 7/10

1. Thaw completely in refrigerator.
2. Grill the chicken on a preheated grill (or broil in a preheated broiler) for about 8 to 10 minutes per side, basting once with the marinade the chicken was in, until it is cooked through and slightly browned.

Serve with roasted corn on the cob and coleslaw.



*Cooking Made Easy!*

## CROCK POT PEPPER STEAK

Cooking Instructions – 7/10

**Needed at home: 2 Tbsp olive oil, ½ cup cold water**

1. Thaw completely in refrigerator.
2. Brown beef in hot oil in skillet.
3. Transfer to crock-pot and add bag of sauce and bag of onions-peppers. Mix cornstarch with water until dissolved and stir into cooker.
4. Cook on low for 6-7 hours or until meat is tender.

Serve over cooked noodles.



*Cooking Made Easy!*

## CARIBBEAN BLACKENED TURKEY CHOPS

Cooking Instructions – 7/10

1. Thaw completely in refrigerator.
2. Remove the chops from the bag, reserving the marinade, and grill for 5 minutes per side, or until no longer pink inside.
3. Alternatively, heat broiler to high and spray a pan with cooking spray. Place the turkey on the sprayed pan and broil for 5 minutes per side, or until no longer pink inside.
4. Meanwhile, boil the marinade for 5 minutes on the stovetop and serve over the chops.

Serve with buttered corn and green beans.



*Cooking Made Easy!*

## CHICKEN POT PIE

Cooking Instructions – 7/10

**Needed at home: ½ cup milk (¼ for split)**

1. Thaw completely in refrigerator.
2. In a small bowl, combine bag of cheese mix with milk, stirring just until dry ingredients are moistened. Drop batter by heaping tablespoonfuls evenly over chicken mixture in pan.
3. Bake 40-45 minutes or until biscuits are browned and pot pie is hot and bubbly.

Serve with tossed salad.



*Cooking Made Easy!*

## COCONUT CURRY SHRIMP

Cooking Instructions – 7/10

**Needed at home: 2 Tbsp oil (half for split)**

1. Thaw completely in refrigerator.
2. Cook rice as directed.
3. Heat oil in non-stick skillet over med-high heat. Add entire contents of shrimp bag to hot oil.
4. Cover and cook until shrimp turn pink, 8-10 minutes. Stir occasionally and check heat.
5. Serve shrimp and sauce over cooked rice with a lemon wedge.