



## TURKEY IN MARSALA

Cooking Instructions – 6/10

*Cooking Made Easy!*

**Needed at home: 1/3 cup water**

1. Thaw completely in refrigerator.
2. Rub each piece of turkey on both sides with cut lemon. Put seasoned flour on wax paper and coat turkey.
3. Melt butter in large frying pan over simmer heat. Fry breast for 10 minutes, turning until golden on both sides. (mix chicken bouillon with water to make broth)
4. Pour in Marsala and allow to bubble for a minute or so. Sprinkle each breast thickly with Parmesan and moisten with chicken broth.
5. Cover pan and cook gently for another 6 to 10 minutes until turkey is tender and cheese is melted. Serve with pan juices poured over turkey.

Serve with roasted yellow squash and zucchini.



## POTATO CRUSTED VEGETABLE QUICHE

Cooking Instructions – 6/10

*Cooking Made Easy!*

1. Thaw completely in refrigerator.
2. Bake crust at 400° for 15 minutes until set and brown.
3. Meanwhile, sauté zucchini and red pepper in butter for 5 minutes.
4. Stir in ham-seasoning. Remove from heat and cool slightly.
5. Add egg-milk mixture. Stir in cheese and pour into set crust.
6. Bake 15-20 minutes longer until set. Let stand 5 minutes before cutting.

Serve with fresh fruit or a garden salad.



## TROPICAL CHICKEN

Cooking Instructions – 6/10

*Cooking Made Easy!*

1. Thaw completely in refrigerator.
2. Remove chicken from marinade (discard marinade) and place on hot grill.
3. Cook covered, over medium-hot heat for 45-60 minutes or until juices run clear.
4. Turn and baste often with reserved bag of marinade while cooking.

Serve with grilled veggies or potato salad.



## MASHED POTATO MEATLOAF

Cooking Instructions – 6/10

*Cooking Made Easy!*

1. Thaw completely in refrigerator.
2. Bake, uncovered, at 350° for 35 minutes; drain.
3. Pour V8 juice over loaf. Top with ketchup. Bake 25-30 minutes longer or until meat is no longer pink inside. 160 degrees. Let stand 5 minutes before slicing.

Serve with green beans or steamed broccoli.



## SZECHWAN PORK CHOPS

Cooking Instructions – 6/10

*Cooking Made Easy!*

1. Thaw completely in refrigerator.
2. Remove chops from marinade and discard.
3. Grill chops over medium coals 10-15 minutes per side, to desired doneness.

Alternative method: Broil in oven, watching carefully, until desired doneness.



## FROZEN PEACH CREAM PIE

Cooking Instructions – 6/10

*Cooking Made Easy!*

1. Freeze at least 4 hours until firm.
2. Remove from freezer 5 minutes before serving.

Can garnish with peaches if desired.



## ITALIAN PIZZA TURNOVERS

Cooking Instructions – 6/10

### **DO NOT NEED TO THAW FIRST.**

1. Remove turnovers from freezer and place on foil covered baking sheet.
2. Bake in a preheated 400° oven until puffed and golden, about 15-20 minutes. They should be very golden brown.

Serve alone or with a garden salad.



## GLAZED SALMON

Cooking Instructions - 6/10

1. Thaw completely in refrigerator.
2. Reserve half of the glaze for serving with filets.
3. Before starting grill, coat grill rack with nonstick cooking spray.
4. Grill salmon, uncovered, over medium heat for 6-8 minutes on each side or until fish flakes easily with a fork, basting frequently with molasses mixture.
5. Serve with reserved molasses mixture.

- or -

1. Foil line a baking dish and spray with cooking spray.
2. Preheat oven to 425 degrees.
3. Place filets on baking dish. Brush filets with glaze.
4. Bake, for 6-8 minutes on each side or until flakey, basting frequently with glaze.

Serve with corn, broccoli, rice pilaf



## CHICKEN VEGETABLE SPAGHETTI

Cooking Instructions – 6/10

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

1. Thaw completely in refrigerator.
2. Sauté chicken-garlic in hot oil in a large skillet until chicken is done.
3. Add bag of zucchini-onion and sauté 2-3 minutes. Add bag of olive-mushrooms, and sauté 1 minute.
4. Stir in bag of tomato sauce; cook stirring occasionally, 3 minutes or until heated.

Serve over hot cooked pasta; sprinkle with cheese.



## BALSAMIC CHICKEN DRUMETTES

Cooking Instructions – 6/10

1. Thaw completely in refrigerator.
2. Preheat oven to 450 degrees
3. Place the chicken drumsticks on a foil-lined baking sheet. Save marinade. Bake until the skin is caramelized and very dark in spots, about 30-35 minutes.
4. Meanwhile, place the marinade in a small saucepan. Bring to a boil, reduce the heat to simmer and cook over low heat about 15 minutes.
5. Brush hot marinade over cooked chicken before serving.

Serve with mashed potatoes and carrots.



## ARTICHOKE SPINACH SHELLS

Cooking Instructions – 6/10

1. Thaw completely in refrigerator.
2. Bake, uncovered, at 350 degrees for 35-40 minutes or until heated through.

Serve with a tossed salad.



## AMARETTO FRENCH TOAST

Cooking Instructions – 6/10

1. Thaw completely in refrigerator.
2. Arrange bread in a 13x9 baking dish. Pour bag of egg mixture over bread slices. Let set 2 minutes on each side.
3. Melt butter at 400° in a large sided cookie sheet. Place soaked bread in melted butter. Bake at 400° for 15 minutes; turn. Bake 8 more minutes or until golden.
4. Sprinkle with almonds and powdered sugar.

Serve with warm syrup.