



TUSCAN BEEF STEW

Cooking Instructions – 12/07

1. Thaw completely in refrigerator.
2. Place all ingredients in a crock pot. Add one cup water and stir.
3. Cover, and cook on low 8-9 hours.

Serve with cheddar cheese biscuits or cornbread.



CHICKEN CORDON BLEU

Cooking Instructions – 12/07

1. Thaw completely in refrigerator.
2. Bake, uncovered, at 375 degrees for 25-30 minutes or until chicken is done.

Serve with roasted tomatoes and asparagus.



MEAT BALLS WITH GRAVY

Cooking Instructions – 12/07

**Needed at home: 1 T. Oil, 2 cups water
(half for split)**

1. Thaw completely in refrigerator.
2. In a large skillet brown meatballs, half at a time, in hot oil. Drain and transfer to crock pot.
3. Pour bag of gravy over meatballs.
4. Cover and cook on low 6 hours or on high for 3 hours.
5. Discard bay leaf.

Serve with mashed potatoes or noodles.



COUNTRY STYLE PORK RIBS

Cooking Instructions – 12/07

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.



PORK TENDERS

Cooking Instructions – 12/07

1. Thaw completely in refrigerator.
2. Bake, uncovered, at 425 degrees for 10-15 minutes; turn and bake 5 minutes more or until no longer pink inside.

Serve with honey mustard sauce and green beans.



TORTILLA SOUP

Cooking Instructions – 12/07

Needed at home: Vegetable oil, Salt & Pepper

1. Thaw completely in refrigerator.
2. In a large sauce pan, empty bag of tomato mixture and cook over medium heat for 5 to 8 minutes.
3. Add 4 cups water (2 for split), bag of soup/spice mixture, bag of chicken and salt and pepper to taste. Simmer, covered, for 1 hour.
4. Sauté the tortillas in a small amount of oil in a skillet. Tear into bite-size pieces and drop into the soup. Heat for 10 to 20 minutes but do not boil.
5. Place cheese (and chopped avocados, opt.) in soup bowls and ladle soup into bowls.

Garnish with sour cream (opt). Serve.



SAUTEED TURKEY CUTLETS

Cooking Instructions – 12/07

Cooking Made Easy!

**Needed at home: 1 T. Oil, 1 T. Butter
(half for split)**

1. Thaw completely in refrigerator.
2. Melt butter and oil in a large nonstick skillet over low heat.
3. While butter melts, sprinkle cutlets with salt and pepper mix.
4. Place flour in a shallow dish. Dredge cutlets in flour, shaking off excess flour.
5. Increase heat to med-high and add cutlets to pan. Cook 2 minutes on each side or until golden brown. Remove cutlets and keep warm.
6. Add bag of juice/cranberries to pan, scraping to loosen browned bits. Bring to a boil and cook about 4-5 minutes. Serve sauce over cutlets.

Serve with wild rice.



SMOTHERED ENCHILADAS

Cooking Instructions – 12/07

Cooking Made Easy!

1. Thaw completely in refrigerator.
2. Bake, uncovered, at 350 degrees for 30 -40 minutes or until thoroughly heated.

Serve with salsa, dollop of sour cream, green onions, and chips.



FROZEN PUMPKIN CREAM PIE

Cooking Instructions – 12/07

Cooking Made Easy!

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

Can garnish with cinnamon or whipped cream if desired.



OLD WORLD CHICKEN AND VEGETABLES

Cooking Instructions – 12/07

Cooking Made Easy!

1. Thaw completely in refrigerator.
2. Place peppers and onions in bottom of slow cooker.
3. Top with chicken thighs and legs; sprinkle with half the spice mixture, top with chicken breast and remaining spices.
4. Cover and cook on low for 8 hours or on high for 4 hours.
5. Stir in bag of ketchup.
6. Just before serving, cook noodles as directed.

Serve chicken and vegetables over noodles.



CHRISTMAS MORNING CASSEROLE

Cooking Instructions – 12/07

Cooking Made Easy!

1. Thaw completely in refrigerator.
2. Bake at 350° for 45-55 minutes or until a wooden pick inserted into center comes out clean.

Serve with fresh fruit.



MAPLE-GLAZED SALMON

Cooking Instructions – 12/07

Cooking Made Easy!

1. Thaw completely in refrigerator.
2. Remove bag of salsa and return fillets to refrigerator.
3. Pour bag of salsa into a small sauce pan. Simmer over low heat for about 7 min. Cool and refrigerate until ready to serve with salmon.
4. Place fillets in baking dish or foil lined pan.
5. Bake at 375° for 10-12 minutes or until fish flakes when pierced with a fork.

Serve with salsa and your favorite veggie or salad.