

April's Menu



Look for more information at:

www.dinnerwithtlc.com

Or call us at: (479) 484-1900

(Each entrée is 4-6 servings)

SWISS CHICKEN

THIS DISH OF CHICKEN BREAST COVERED WITH SWISS CHEESE AND COOKED IN A MUSHROOM SOUP-WINE MIXTURE WILL PLEASE THE ENTIRE FAMILY. GREAT FLAVOR. SERVE WITH SEASONED GREEN BEANS AND A DINNER ROLL.

COOKING METHOD: OVEN

1 HOUR

6 SERVINGS

ROUND STEAK W/MOZZARELLA

ROUND STEAK IS BROWNED AND SIMMERED IN A TOMATO-BASIL SAUCE, WITH ONION AND GREEN PEPPER, TOPPED WITH MOZZARELLA CHEESE. IT IS DELICIOUS SERVED WITH COUSCOUS, RICE, OR NOODLES AND BROCCOLI.

COOKING METHOD: STOVE TOP

2 HOURS

5-6 SERVINGS

PORK CHOPS W/ORANGE DIJON SAUCE

DRIED THYME, MUSTARD, AND ORANGE SEASON THE BONELESS PORK CHOPS IN THIS DINNER. A VERY NICE FLAVOR. SERVE WITH SNOW PEAS AND RICE PILAF.

COOKING METHOD: CROCK POT

3-6 HOURS

6 SERVINGS

SANTA FE CHICKEN

A "STEAM FRY" IS CREATED BY SIMMERING THE CHICKEN IN ITS MARINADE, INFUSED WITH FLAVOR UNTIL DONE. WITH A SOUTHWEST FLARE OF FLAVOR IT IS GREAT SERVED WITH STEAMED BUTTER SQUASH AND SALAD OR ON A BEAD OF STEAMED RICE. LEFTOVERS MADE GREAT SANDWICHES.

COOKING METHOD: STOVE TOP

25 MINUTES

5-6 SERVINGS

TURKEY ROLLS

YOU CAN ENJOY THESE TENDER TURKEY ROLLS AND NOT FEEL THE LEAST BIT GUILTY. ALTHOUGH STUFFED WITH HAM AND CHEESE, ROLLED IN DRIED BREAD CRUMBS, THEY ARE STILL LOWER IN FAT. THEIR SPECIAL TASTE AND APPEARANCE MAKE THEM NICE FOR COMPANY. SERVE WITH A PASTA SALAD.

COOKING METHOD: OVEN

40 MINUTES

6 SERVINGS

HONEY NUT CHICKEN STICKS

THESE CHICKEN TENDERS ARE ROLLED IN A MIXTURE OF CRUSHED HONEY NUT FLAKES, PAPRIKA, SEASONING AND BREAD CRUMBS. THEY ARE SERVED HOT OR COLD WITH YOUR FAVORITE VEGGIES.

COOKING METHOD: OVEN

15-20 MINUTES

6 SERVINGS

CREAMY CHICKEN ALFREDO

THIS DISH FALLS UNDER THE "COMFORT FOOD" LIST. ALFREDO SAUCE IS A RICH ITALIAN SAUCE TYPICALLY MADE WITH BUTTER, PARMESAN, WHIPPING CREAM AND BLACK PEPPER. YOU CAN USE OLIVE OIL INSTEAD OF BUTTER. THE SAUCE IS SPOONED OVER BROWNED CHICKEN BREAST AND BAKED TO PERFECTION. SERVE OVER PASTA, WITH A SIDE SALAD AND TEXAS GARLIC TOAST.

COOKING METHOD: STOVE TOP-OVEN

35-40 MINUTES

6 SERVINGS

BEEF STUFFED SHELLS

YOU WILL ADD THESE SHELLS TO YOUR FAVORITE LIST, I AM SURE. THE COOKED SHELLS ARE STUFFED WITH A MIX OF BEEF, PARMESAN CHEESE, ITALIAN CRUMBS, AND SEVERAL SPICES. THEY ARE TOPPED WITH A RED SAUCE AND SPRINKLED WITH MOZZARELLA CHEESE. REALLY GOOD! SERVE WITH ROASTED ASPARAGUS AND BUTTERED CORN.

COOKING METHOD: OVEN

40 MINUTES

6-8 SERVINGS

GLAZED SALMON

THIS SALMON FILET IS GRILLED AND BASTED WITH A GLAZE OF OLIVE OIL, MOLASSES, GARLIC AND LEMON PEEL. YOU WILL NOT BE DISAPPOINTED. SERVE WITH ROASTED CORN ON THE COB AND BROCCOLI OR RICE PILAF.

COOKING METHOD: GRILL OR OVEN

15-20 MINUTES

4 SERVINGS

BBQ BRISKET

NO SPLIT

TENDER SMOKED FLAVORED BEEF THAT IS GREAT SERVED UP ON A BUN OR ROLL, AND COMPLETED WITH BAKED BEANS AND POTATO SALAD.

COOKING METHOD: CROCK POT

5-6 HOURS

6 SERVINGS

TOMATO BASIL SAUSAGE SPIRALS

A GREAT ITALIAN PASTA DISH FOR YOU PASTA LOVERS. IT HAS A HOME-MADE SAUCE, ITALIAN TURKEY SAUSAGE, AND IS SERVED OVER SPIRAL PASTA. ADD A SALAD AND GARLIC BREAD AND ENJOY.

COOKING METHOD: STOVE TOP

40-45 MINUTES

6 SERVINGS

CHUNKY JOES

A TASTY HOMEMADE VERSION OF "SLOPPY JOES" THESE ARE QUITE GOOD AND WILL BE ENJOYED BY ALL THE FAMILY. FAST AND EASY, THROWN BETWEEN BUNS OR ON TOP OF FRITOS FOR A FINE LUNCH OR DINNER. SERVE WITH CHIPS AND PICKLE.

COOKING METHOD: STOVE TOP

30 MINUTES

6 SERVINGS

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