

February's Menu



Look for more information at:

www.dinnerwithtlc.com

Or call us at: (479) 484-1900

(Each entrée is 4-6 servings)

CHICKEN SPAGHETTI

THIS IS ANOTHER VERSION OF CHICKEN SPAGHETTI AT TLC. THESE BITE SIZE BREAST PIECES ARE COOKED ON THE STOVE TOP WITH TOMATOES, VEGGIES, AND SPICES, THEN SERVED ON TOP OF HOT SPAGHETTI. SERVE WITH A GREEN SALAD OR STEAMED BROCCOLI.

COOKING METHOD: STOVE TOP

TIME: 35-40 MINUTES

6 SERVINGS

CARIBBEAN MEAT LOAF

SEASONED GROUND CHUCK IS BAKED AND TOPPED WITH A SPECIAL CARIBBEAN SAUCE OF TOMATO, CRUSHED PINEAPPLE, ONION, SUGAR, LIME, WORCESTERSHIRE AND SPICES. THERE WERE NO LEFT OVERS WHEN WE TESTED THIS ONE. SERVE WITH GARLIC MASHED POTATOES AND SWEET PEAS.

COOKING METHOD: OVEN

TIME: 1 HOUR 10 MINUTES

8 SERVINGS

PEPPERED PORK CUTLETS

THESE TENDERLOIN CUTLETS ARE RUBBED DOWN WITH A RUB MIXTURE OF HUNGARIAN PAPRIKA, THYME, OREGANO, ROSEMARY, GARLIC, WHITE PEPPER, BLACK PEPPER AND FOR THOSE WHO WANT AN EXTRA KICK, RED PEPPER. SERVE WITH ROASTED ASPARAGUS AND SWEET CORN.

COOKING METHOD: OVEN

TIME: 10 MINUTES

4 SERVINGS

MACARONI AND CHEESE

THIS ELBOW MACARONI IS MIXED WITH VELVETTA CHEESE, SOUR CREAM, COTTAGE CHEESE AND A FEW SPICES, OF COURSE.

IT IS TOPPED WITH A LIGHT SPRINKLING OF BREAD CRUMBS, BUTTER AND PAPRIKA. A COMFORT FOOD YOU WILL ENJOY. SERVE WITH OUR PARMESAN GARLIC CHICKEN.

COOKING METHOD: OVEN

TIME: 35-40 MINUTES

6 SERVINGS

CHICKEN CHILI

CHICKEN BREAST PIECES ARE SEASONED WITH LEMON PEPPER AND SAUTÉED WITH ONION AND BELL PEPPERS. IT IS THEN SIMMERED WITH ROTEL, SALSA, BLACK BEANS AND A LITTLE CHILI POWDER. SERVE WITH CRACKERS OR CORN BREAD.

COOKING METHOD: STOVE TOP

TIME: 35-40 MINUTES

6 SERVINGS

FETTUCCINE MILANO

THIS IS A REPEAT FROM LAST APRIL. IT IS ITALIAN SAUSAGE, VEGETABLES, AND LOTS OF SPICES SAUTÉED IN OLIVE OIL AND BUTTER. IT WAS VERY TASTY. IT IS TOSSED WITH COOKED FETTUCCINE AND SPRINKLED WITH PARMESAN CHEESE. SERVE IT WITH A GARDEN SALAD AND FRENCH TOAST.

COOKING METHOD: STOVE TOP

TIME: 30 MINUTES

6 SERVINGS

INDIAN POT ROAST

A BEEF ROAST SEASONED WITH PEPPERCORNS, WHOLE ALLSPICE, FRESH GRATED HORSE RADISH, AND BURGUNDY, GREAT NEW FLAVOR. THROW IN SOME QUARTERED CARROTS AND POTATOES FOR YOUR COMPLETE MEAL.

COOKING METHOD: CROCK POT

TIME: 5-6 HOURS

6 SERVINGS

NO SPLIT

PARMESAN GARLIC CHICKEN

BONELESS CHICKEN BREAST ARE ROLLED IN A PARMESAN CHEESE-GARLIC COATING MIX AND BAKED. YOU WON'T HAVE TO TALK ANYONE INTO THIS ONE. SERVE WITH GREEN BEANS AND OUR MAC AND CHEESE.

COOKING METHOD: OVEN

TIME: 25-30 MINUTES

6 SERVINGS

SHRIMP STIR-FRY

THIS IS A MILD, FAMILY FRIENDLY STIR-FRY MEAL. BROCCOLI FLORETS AND STICK CARROTS ARE ADDED TO THE SHRIMP AND SOY MIXTURE AND SERVED OVER COOKED RICE. SERVE WITH FROZEN EGG ROLLS HEATED AS DIRECTED.

COOKING METHOD: STOVE TOP

TIME: 20 MINUTES

6 SERVINGS

LABAMBA CASSEROLE

THIS CASSEROLE IS LAYERED GREEN CHILIES, COOKED GROUND TURKEY BREAST WITH ONION, SEASONING AND TOMATOES, TOPPED WITH CORN, REFRIED BEANS AND CHEDDAR CHEESE. WE LIKED IT WITH THE NEW FLOUR TORTILLA CHIPS AND SALSA.

COOKING METHOD: OVEN

TIME: 30-35 MINUTES

6 SERVINGS

CINNAMON RAISIN STRATA

THIS DELIGHTFUL DISH IS MADE WITH CINNAMON RAISIN BREAD, EGGS, MILK, AND IS FULL OF CINNAMON FLAVOR. EVERYONE WILL ENJOY THIS ENTRÉE FOR BREAKFAST OR BRUNCH. SERVE WITH MAPLE SYRUP.

COOKING METHOD: OVEN

TIME: 45-55 MINUTES

6 SERVINGS

NO SPLIT

GOLDEN HONEY-GLAZED CHICKEN

A CUT UP CHICKEN IS COATED AND BASTED WITH OUR WHITE WINE WORCESTERSHIRE SAUCE AND HONEY. THE SAUCE OF WINE, HERBS, SPICES AND HONEY, ADD A DELICATE YET DISTINCTIVE FLAVOR TO THE CHICKEN. ADD A COOKING SHEET OF DICED POTATOES TO THE OVEN AND ROAST WITH CHICKEN.

COOKING METHOD: OVEN

TIME: 40-45 MINUTES

6 SERVINGS

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