

# July's Menu



Look for more information at:

[www.dinnerwithtlc.com](http://www.dinnerwithtlc.com)

Or call us at: (479) 484-1900

(Each entrée is 4-6 servings)

## PARMESAN CRUSTED PORK CHOPS

CHOPS BRUSHED WITH DIJON MUSTARD THEN DREDGED IN CORNFLAKES, SPICES AND PARMESAN CHEESE. THESE GO GREAT WITH GARLIC MASHED POTATOES AND BUTTERED CORN.

**COOKING METHOD: OVEN OR GRILL**

**COOKING TIME: 40 MINUTES**

**4 SERVINGS**

## BURRITO BAKE

CHOPPED CHICKEN WITH THREE DIFFERENT SOUPS, ROTEL, FLOUR TORTILLAS AND CHEDDAR CHEESE LAYER UP THE THIS SPICY BURRITO CASSEROLE, IF ROTEL IS TOO HOT FOR YOUR FAMILY, YOU CAN SUBSTITUTE DICED TOMATOES. SERVE WITH CHIPS AND SALSA.

**COOKING METHOD: OVEN**

**COOKING TIME: 40 MINUTES**

**8 SERVINGS**

## SWEET AND SOUR SAUSAGE

CARROTS, GREEN PEPPERS AND PINEAPPLE LEND GORGEOUS COLOR AND FLAVOR TO THIS SLOW COOKED SAUSAGE SUPPER. SERVE THIS COMBINATION STIR-FRY STYLE OVER RICE OR CHOW MIEN NOODLES. WE TESTED OVER CHOW MIEN NOODLES AND LIKES THE CRUNCHINESS IT ADDED.

**COOKING METHOD: CROCK POT**

**COOKING TIME: 4-5 HOURS**

**6 SERVINGS**

## MARINATED BEEF ROAST

**NO SPLIT**

THIS ROAST IS BACK BY DEMAND. THE BEEF MARINATES IN DRY MUSTARD, CATSUP, VINEGAR, SOY SAUCE, AND SODA, OUR "SECRET INGREDIENT". ADD SOME POTATOES AND CARROTS TO THE POT AND YOU HAVE YOUR ENTIRE MEAL READY.

**COOKING METHOD: OVEN**

**COOKING TIME: 2 1/2 -3 HOURS**

**6 SERVINGS**

## GREEK SHRIMP AND COUSCOUS

**NO SPLIT**

A DIFFERENT TWIST TO OUR SHRIMP. SAUTÉED SHRIMP WITH TOMATOES, OLIVES, MINT, GARLIC HERB SEASONING, AND OREGANO GIVE US A GREAT FRIENDLY FLAVOR. WE SERVE IT WITH COUSCOUS. YOU CAN ADD SOME GARLIC BREAD AND CHOW DOWN.

**COOKING METHOD: STOVE TOP**

**COOKING TIME: 10 MINUTES**

**4 SERVINGS**

## PAPRIKA SOUR CREAM CHICKEN

THIS CHICKEN IS STILL A FAVORITE AND OUR THIRD TIME TO OFFER IT. CHICKEN BREAST MARINATE IN A SPICED SOUR CREAM SAUCE AND ARE TOPPED WITH CRACKER CRUMBS, DRIZZLED WITH BUTTER AND BAKED. SERVE WITH GREEN BEANS, OR A TOSSED SALAD AND A DINNER ROLL.

**COOKING METHOD: OVEN**

**COOKING TIME: 1 HOUR**

**6 SERVINGS**

## MARINATED TURKEY STEAK

IN A SPECIAL SAUCE OF HONEY, GARLIC, DRY MUSTARD, GINGER, AND SOY SAUCE, THESE TURKEY STEAKS SOAK UP GREAT FLAVOR. YOU CAN THROW THEN ON THE GRILL OR INTO THE OVEN. SERVE WITH BAKED POTATO AND SWEET PEAS.

**COOKING METHOD: GRILL OR OVEN**

**COOKING TIME: 10-15 MINUTES**

**4 SERVINGS**

## CUBAN BLACK BEANS AND RICE

**NO SPLIT**

TRY THIS HEALTHY SATISFYING MEAL FOR SOMETHING DIFFERENT. IT IS LOW IN FAT, HIGH IN FIBER AND PROTEIN. WE ARE SENDING IT WITH BROWN RICE. SERVE IT WITH SLICED MANGO FOR A TRUE CUBAN FEAST.

**COOKING METHOD: STOVE TOP**

**COOKING TIME: 25 MINUTES**

**6 SERVINGS**

## BREAKFAST EGGS W/POTATO CRUST

THIS IS TLC'S FAVORITE BREAKFAST OR BRUNCH CASSEROLE. IT IS ESSENTIALLY A QUICHE WITH A HASH BROWN CRUST, FILLED WITH DICED HAM, EGGS, AND CHEESE. IT ALWAYS GETS RAVE REVIEWS. IT IS PERFECT FOR A BUSY WEEKEND MORNING, BRUNCH OR A "BREAKFAST DINNER". SERVE WITH TOAST AND FRESH FRUIT.

**COOKING METHOD: OVEN**

**COOKING TIME: 45-50 MINUTES**

**6 SERVINGS**

## HERB-MUSHROOM SPAGHETTI

WITH A HOMEMADE SPAGHETTI SAUCE THIS WILL BE A FAMILY PLEASER. BEEF, MUSHROOMS, VEGGIES, AND SPICES SIMMER TOGETHER TO MAKE A GREAT FLAVORED SAUCE. SERVE OVER PASTA (INCLUDED) WITH A SALAD AND GARLIC BREAD.

**COOKING METHOD: STOVE TOP**

**COOKING TIME: 1 HOUR**

**6 SERVINGS**

## HONEY MUSTARD CHICKEN

THIGHS AND LEGS MARINATE IN A MIX OF HONEY AND DIJON THAT WILL BE A BIG HIT WITH ADULTS AND KIDS. YOU CAN EAT THEM HOT OR COLD. SERVE WITH ROASTED CORN ON THE COB AND COLESLAW.

**COOKING METHOD: GRILL OR BROIL**

**COOKING TIME: 25 MINUTES**

**6 SERVINGS**

## FROZEN BLIZZARD DESSERT

THIS WILL BE REFRESHING DURING THE HOT SUMMER EVENINGS. IT REMINDS ME OF THE DAIRY QUEEN BANANA SPLIT BLIZZARDS I LOVE TO ORDER. IT HAS SOUR CREAM, BANANAS, PINEAPPLES, CHERRIES, NUTS, AND A FEW OTHER INGREDIENTS. YOU WILL LIKE IT.

**COOKING METHOD: NONE**

**COOKING TIME: 5 MINUTES**

**9 SERVINGS**

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