

# March'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)

## SHRIMP CREOLE

THIS IS AN EXCELLENT QUICK VERSION OF THE CLASSIC SHRIMP DISH IN A LIGHT TOMATO SAUCE. CREOLE IS USUALLY SERVED OVER RICE, BUT WE LIKED IT OVER COUSCOUS. WE WILL SEND IT WITH YOU ALSO. SERVE WITH GARLIC TEXAS TOAST.

**COOKING METHOD: STOVE TOP**                      **20 MINUTES**                      **5 SERVINGS**

## CRISPIX CHICKEN CUTLETS

THESE CUTLETS ARE DIPPED IN BUTTERMILK (OR EGG) COATED WITH CRUSHED CRISPIX, AND SEASONED WITH OLD BAY (OR SALT AND PEPPER). I THINK YOU WILL ADD THESE TO THE "FAMILY" FAVORITE LIST. SERVE WITH BUTTERED CORN AND A DINNER ROLL.

**COOKING METHOD: STOVE TOP OR OVEN**                      **15-20 MINUTES**                      **6 SERVINGS**

## BEEF AND SPINACH LASAGNA

LUSCIOUS LAYERS OF COOKED BEEF, SAUCE, SPINACH, RICOTTA, NOODLES, AND MOZZARELLA CHEESE TO MAKE THAT GREAT COMFORT FOOD DINNER. SERVE WITH BLACK-EYED PEAS, GREEN SALAD, AND FRENCH BREAD.

**COOKING METHOD: OVEN**                      **55 MINUTES**                      **8 SERVINGS**

## KIELBASA BEAN SOUP

THIS HEARTY SOUP IS A MEAL IN ITSELF. IT IS A FIBER RICH DINNER WITH GREAT FLAVOR. THE SOUP OF KIELBASA SAUSAGE, POTATO, TOMATO, CARROTS, CELERY, ONIONS, AND BEANS CAN BE THROWN IN THE SLOW COOKER OR SIMMERED ON THE STOVE. SERVE WITH CRACKERS.

**COOKING METHOD: CROCK POT OR STOVE TOP**                      **2-6 HOUR**                      **8 SERVINGS**

## CHICKEN CAESAR CASSEROLE

ATTENTION ALL CAESAR SALAD FANS! YOU WILL TOSS CAESAR DRESSING, PASTA, COOKED CHICKEN, AND CHEESE TOGETHER FOR THIS ALL AGES PLEASING RECIPE. SERVE WITH GREEN BEANS OR A TOSSED GREEN SALAD.

**COOKING METHOD: OVEN**                      **30-35 MINUTES**                      **6 SERVINGS**

## PARMESAN-WALNUT TURKEY CUTLETS

OUR TURKEY DISHES ARE ALWAYS A HIT HERE. WE HAD THIS ONE DECEMBER OF 06 AND IF YOU MISSED IT, HERE IS ANOTHER OPPORTUNITY. YOU WILL FORGET IT IS ACTUALLY TURKEY. THE KIDS WON'T KNOW THERE ARE "NUTS". SERVE WITH ROASTED CARROTS AND STEAMED BROCCOLI.

**COOKING METHOD: STOVE TOP**                      **15 MINUTES**                      **4-5 SERVINGS**

## ORANGE GLAZED CHICKEN WINGS

IF YOU DON'T CARE FOR WINGS, THESE MAY CHANGE YOUR MIND. THESE MARINATE IN ORANGE JUICE, SOY, AND GARLIC WHICH CREATES A LOVELY TASTY GLAZE WHEN BAKED.

THEY RECEIVED LOTS OF COMPLIMENTS. SERVE WITH ROASTED ASPARAGUS AND CARROTS.

**COOKING METHOD: OVEN**                      **1 HOUR**                      **6 SERVINGS**

## GINGER PORK STIR-FRY

**NO SPLIT**

THIS DELICIOUS PORK ENTRÉE IS A FAST STIR-FRY THAT STANDS OUT FROM THE CROWD. EVERYONE LIKES THE CITRUS GLAZE THAT COATS THE PORK AND VEGETABLES (ONIONS, SUGAR SNAP PEAS, RED BELL PEPPER) SERVE OVER RICE. (SENT OUT WITH ENTRÉE)

**COOKING METHOD: STOVE TOP**                      **15 MINUTES**                      **4 SERVINGS**

## CHICKEN GEORGIA

THIS IS A PAULA DEEN RECIPE. WHAT MORE CAN I SAY? IT IS BONELESS CHICKEN BREAST COOKED IN BUTTER, MUSHROOMS, SHALLOTS, AND TOPPED WITH MOZZARELLA CHEESE BEFORE SERVING. ANOTHER FOR YOUR FAVORITE LIST. SERVE WITH GREEN BEANS AND GARLIC MASHED POTATOES.

**COOKING METHOD: STOVE TOP**                      **30-35 MINUTES**                      **6 SERVINGS**

## TACO MEATLOAF

A REQUESTED REPEAT FROM LAST AUGUST. WITH A SOUTHWEST STYLE OF COOKING THIS RECIPE SPICES UP PLAIN OL' MEATLOAF SO IT TASTES LIKE A FILLING FOR TACOS. PICANTE SAUCE, BEANS, MEXICORN OLIVES, ONIONS, SEASONING, CHEDDAR CHEESE, MIXED INTO GROUND BEEF MAKES THIS MEAT LOAF A REAL HIT. SERVE WITH SLICED TOMATOES AND A GREEN SALAD. LEFTOVERS CAN BE ROLLED IN TORTILLAS OR SLICED FOR SANDWICHES.

**COOKING METHOD: OVEN**                      **1 HOUR**                      **6 SERVINGS**

## SAVORY BBQ CHICKEN

JALAPENO PEPPER JELLY, NUTTY CUMIN, AND CITRUS PROVIDES THE ZING IN THIS PIQUANT DISH. THIGHS AND LEGS ARE PLACED OVER THE SAUCE, SLOW COOKED, AND SERVED WITH FLOUR TORTILLAS. SERVE WITH BAKED BEANS AND SLAW.

**COOKING METHOD: CROCK POT**                      **3-6 HOURS**                      **5-6 SERVINGS**

## BANANA TIRAMISU

**NO SPLIT**

BANANAS, WHIPPED TOPPING, AND CHOCOLATE CHUCK COOKIES, (DIPPED IN COFFEE LIQUEUR) CREATE THIS SENSATIONAL DESSERT. EVEN IF YOU AREN'T A TIRAMISU FAN, LIKE ME, THIS BANANA VERSION WILL QUICKLY WIN YOU OVER, LIKE ME! SERVE REFRIGERATED OR 10 MINUTES FROM THE FREEZER. I LIKED IT FROZEN.

**COOKING METHOD: NONE**                      **NONE**                      **9 SERVINGS**

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