

October's Menu



Look for more information at:

www.dinnerwithtlc.com

Or call us at: (479) 484-1900

WIENER SCHNITZEL

THIS IS A SIMPLER, LIGHTER VERSION OF THE GERMAN SPECIALTY. WE USE THIN CHICKEN BREAST WITH A LIGHTLY SEASONED COATING, BROWNED IN OLIVE OIL AND, AND COOKED SEVERAL MINUTES UNTIL DONE. I SERVED IT WITH SWEET CORN AND GERMAN RED CABBAGE (IN THE JAR). THE LEFTOVER PIECE MADE A GREAT SANDWICH.

COOKING METHOD: STOVE TOP

10-15 MINUTES

6 SERVINGS

STUFFED NORTHERN ITALIAN PASTA SHELLS

THESE LARGE SHELLS ARE STUFFED WITH GROUND BEEF, SPINACH, CREAM CHEESE, ONIONS, AND CHEESE, AND TOPPED WITH A TOMATO SAUCE. A NICE MIXTURE YOU ARE SURE TO LIKE. SERVE WITH A TOSSED SALAD.

COOKING METHOD: OVEN

1 HOUR

8 SERVINGS

CORN CHOWDER

HERE IS GREAT SOUP YOU DON'T FIND IN THE STORE. VERY TASTY AND WE HAVE IT HERE. ITS MIX IS CORN, POTATO, RED BELLS, ONION, CELERY, CORIANDER, CREAM, AND IT'S TOPPED OFF WITH CRISP BACON. SERVE IT WITH SOME CORNBREAD MUFFINS AND YOU WILL FEEL WARM INSIDE.

COOKING METHOD: CROCK POT

6 HOURS

6 SERVINGS

FIVE SPICE GRILLED CHICKEN

CHICKEN BREAST MARINATE IN CUMIN, CHILI POWDER, CURRY POWDER, KOSHER SALT, AND BLACK PEPPER, SEALING IN THE MOISTURE WHILE ADDING A LAYER OF FLAVOR. SERVE WITH RICE PILAF AND A GARDEN SALAD FOR A WONDERFULLY SIMPLE DINNER.

COOKING METHOD: GRILL OR OVEN

15-20 MINUTES

6 SERVINGS

BUTTERMILK PORK CHOP

THESE CHOPS ARE MARINATED IN A BRINE OF BUTTERMILK, LEMON ZEST, ROSEMARY, AND SAGE, WHICH MAKES THE CHOP REALLY TENDER. SERVE WITH ROASTED BUTTERNUT SQUASH AND GREEN BEANS.

COOKING METHOD: STOVE TOP

10-15 MINUTES

6 SERVINGS

JAMBALAYA MIX

NO SPLIT

THIS IS A MIX OF RICE, LOTS OF SPICES, A TOMATO SAUCE AND SMOKED SAUSAGE. YOU WILL HAVE EVERYTHING YOU NEED EXCEPT THE GARLIC TEXAS TOAST.

COOKING METHOD: STOVE TOP

20-25 MINUTES

4-5 SERVINGS

TURKEY ROLLS

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

COOKING METHOD: OVEN

40 MINUTES

6 SERVINGS

ROUND STEAK SAUERBRATEN

VERY FLAVORFUL BEEF STRIPS AND SAUCE THAT SIMMER TO TENDERNESS IN A SLOW COOKER. THEY ARE ESPECIALLY GOOD SERVED OVER RICE.

COOKING METHOD: CROCK POT

6-7 HOURS

6 SERVINGS

GINGER SHRIMP WITH ANGEL HAIR PASTA

THIS IS ANOTHER GREAT SHRIMP DISH! GINGER, GARLIC, BASIL, PARSLEY, TOMATOES, AND CHICKEN BROTH MAKE THIS A DELIGHTFUL DINNER SERVED OVER ANGEL HAIR PASTA. IT JUST NEEDS SOME GARLIC TOAST.

COOKING METHOD: STOVE TOP

10-15 MINUTES

4 SERVINGS

MIDDLE EASTERN CHICKEN

CHICKEN BREAST STRIPS SIMMERED WITH TOMATOES, BROTH, ONION SOUP MIX, AND TOMATO PASTE. AFTER CHICKEN IS DONE, YOU ADD ARTICHOKES, BLACK OLIVES, ALLSPICE, AND CINNAMON. ANOTHER ENTRÉE EVERYONE CAN ENJOY. SERVE WITH WHOLE WHEAT PITA TRIANGLES, AND MIXED GREENS SALAD.

COOKING METHOD: STOVE TOP

20-25 MINUTES

6 SERVINGS

MOJAVE MEATLOAF

CILANTRO, SPICES AND CORN ACCENT THIS UPDATED VERSION OF THE CLASSIC COMFORT FOOD. YOU CAN BAKE POTATOES ALONGSIDE THE MEATLOAF FOR A FULFILLING MEAL.

COOKING METHOD: OVEN

1 HOUR

6 SERVINGS

FROZEN BLIZZARD DESSERT

THIS IS A REFRESHING DESSERT. IT REMINDS ME OF THE DAIRY QUEEN BANANA SPLIT BLIZZARDS I STILL LOVE TO ORDER. IT HAS SOUR CREAM, BANANAS, PINEAPPLES, CHERRIES, NUTS AND A COUPLE OTHER INGREDIENTS. TRUST ME ON THIS ONE, YOU WILL LOVE IT.

COOKING METHOD: NONE

5 MINUTE THAW

9 SERVINGS

1200 South Waldron Road • Suite 135 • Fort Smith, AR 72903 • Phone:479-484-1900 • Fax:479-484-1902

