

September's Menu



Look for more information at:

www.dinnerwithtlc.com

Or call us at: (479) 484-1900

CHICKEN CHIMICHANGAS

THESE ARE VERY SIMILAR TO OUR TURKEY CHIMICHANGAS, EXCEPT COOKED CHICKEN REPLACES THE TURKEY. THE CHIMICHANGAS ARE ALWAYS AT FAVORITE AT TLC. SERVE WITH SOUR CREAM, SALSA, AND GUACAMOLE OR JUST WITH CHIPS AND SALSA.

COOKING METHOD: OVEN

35 MINUTES

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

MOZZARELLA STUFFED MEATBALLS

BACK BY DEMAND! BEEF AND PORK COMBINED WITH SPICES, ROLLED INTO BALLS WITH MOZZARELLA CHEESE INSIDE EACH BALL, BROWNED AND SIMMERED IN MARINARA SAUCE. SERVE OVER SPAGHETTI WITH FRENCH BREAD.

COOKING METHOD: STOVE TOP

25-30 MINUTES

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 COB AND COLESLAW.

COOKING METHOD: GRILL OR BROIL

25 MINUTES

6 SERVINGS

STUFFED FRENCH TOAST

PULL THIS OUT OF YOUR FREEZER WHEN YOU REALLY WANT TO WOW THE PEOPLE AT YOUR BREAKFAST TABLE. RASPBERRY JAM AND CREAM CHEESE ARE STUFFED INTO FRENCH BREAD POCKETS, AND THEN TOPPED WITH AN ALMOND STREUSEL CRUMBLE. SERVE WITH SYRUP, FRUIT, OR BACON.

COOKING METHOD: OVEN

50-60 MINUTES

6 SERVINGS

TILAPIA BRUSHETTA

INSPIRED BY THE FABULOUS, FRESH BRUSHETTA AT OUR FAVORITE ITALIAN RESTAURANT.....TILAPIA FILLETS TOPPED WITH FRESH TOMATOES, BASIL STRIPS, PLENTY OF GARLIC AND A FEW OTHER GOODIES, THEN WRAPPED IN FOIL. THESE COOK ON THE GRILL IN JUST 10 MINUTES. SERVE WITH GARLIC BREAD AND GRILLED ZUCCHINI MARINATED IN ITALIAN DRESSING.

COOKING METHOD: GRILL OR OVEN

10-15 MINUTES

6 SERVINGS

MARINATED BEEF ROAST

NO SPLIT

OUR MOST REQUESTED ROAST IS BACK. THIS ROAST MARINATES IN SEVERAL INGREDIENTS AND ONE "SECRET" INGREDIENT, WHICH OF COURSE, IS ONLY A SECRET TO THOSE WHO HAVE NOT ASSEMBLED ONE. WE HAD IT LAST IN NOVEMBER OF 08. ADD SOME CARROTS AND POTATOES TO THE POT AND YOU HAVE A GREAT MEAL.

COOKING METHOD: OVEN

3 HOURS

6 SERVINGS

CHEESE ENCHILADA CASSEROLE

NO ROLLED TORTILLAS IN THIS ONE. THE INGREDIENTS OF CORN TORTILLAS, CHEDDAR CHEESE, TOMATO, COTTAGE CHEESE, GREEN ONIONS, AND SPICES ARE LAYERED AND TOPPED WITH SAUCE AND JACK CHEESE. SERVE WITH CHIPS AND SALSA.

COOKING METHOD: OVEN

25-30 MINUTES

6 SERVINGS

PORK LOIN CHOP WITH PINEAPPLE RELISH

THE TROPICAL RELISH THAT TOPS THESE CHOPS IS A NOD TO THE CARIBBEAN CLIMES AND PALM-TREE BREEZES THAT ARE THE STUFF JIMMY BUFFETT SONGS ARE PRACTICALLY MADE OF -- A VERITABLE PARADISE IN THIS DISH. WHY NOT?

COOKING METHOD: STOVE TOP

15 MINUTES

5 SERVINGS

BEEFY MAC AND CHEESE

HERE'S ANOTHER "MEAL IN ONE" ENTRÉE. THIS DISH IS A MIX OF ELBOW PASTA, GROUND BEEF, ONIONS, GARLIC, CRUSHED TOMATOES, SPICES AND CHEDDAR CHEESE. POP IN THE OVEN FOR A SATISFYING DINNER.

COOKING METHOD: OVEN

30-35 MINUTES

6 SERVINGS

TANDOORI TURKEY

THIS ENTRÉE IS VERY SIMILAR TO OUR TANDOORI CHICKEN. IT MARINATES IN A BASE OF FAT FREE YOGURT WITH LOTS OF INDIAN SPICES. SERVE IT SLICED ON INDIAN FLATBREAD OR TORTILLAS. (OPT. TOP WITH MANGO CHUTNEY AND CILANTRO.

COOKING METHOD: GRILL

10 MINUTES

4 SERVINGS

MAINE MAPLE CHICKEN

THE SWEETNESS OF MAPLE SYRUP IS BALANCED BY THE TANGINESS OF TOMATO PASTE, WHITE VINEGAR, AND DIJON MUSTARD IN THIS VERSION OF SWEET AND SOUR CHICKEN. SERVE OVER COUSCOUS WITH A GREEN SALAD.

COOKING METHOD: OVEN

35-40 MINUTES

6 SERVINGS

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

