

April's Menu



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PIZZA CASSEROLE

A PIZZA SAUCE-TOSSED SPAGHETTI BOTTOM, IS TOPPED WITH YOUR CHOICES OF SAUTÉED ONION, MUSHROOMS, CHEDDAR CHEESE, PEPPERONI, MOZZARELLA CHEESE, BLACK OLIVES, BELL PEPPERS, AND ITALIAN SEASONING. THIS IS A FAMILY FAVORITE. SERVE WITH GARLIC BREAD STICKS.

COOKING METHOD: OVEN

30 MINUTES

8 SERVINGS

BEEF POT ROAST (PAULA DEEN'S)

NO SPLIT

WHO WOULDN'T LIKE TO EAT WITH PAULA. THIS ROAST IS SEASONED WITH HER HOUSE SEASONING, BAY LEAF, BOUILLON, CREAM OF MUSHROOM, AND WHITE WINE. GREAT FLAVOR AND A REPEAT REQUEST. ADD SOME POTATOES AND CARROTS TO THE POT FOR A FULL MEAL.

COOKING METHOD: CROCK POT

8 HOURS

6 SERVINGS

CHICKEN STUFFED SHELLS

TLC'S NUMBER ONE FAVORITE, STILL. JUMBO PASTA SHELLS FILLED WITH A CREAMY CHICKEN MIXTURE OF SOUPS, SOUR CREAM, ONION, MUSHROOMS, AND TOPPED WITH CHEDDAR CHEESE. ADD A SIDE OF GREEN BEANS AND A DINNER ROLL.

COOKING METHOD: OVEN

40-45 MINUTES

6 SERVINGS

GRILLED PORK CHOPS

SAVORY CHOPS WITH A SWEET AND TANGY MARINADE OF APPLE JUICE AND DIJON COMPLEMENT THE PORK NICELY. ADD A GRILLED CORN ON THE COB AND A GREEN SALAD.

COOKING METHOD: GRILL

15-20 MINUTES

6 SERVINGS

JAMAICAN JERK SHRIMP

NO SPLIT

THIS SHRIMP MARINATES IN A MIX OF CIDER VINEGAR, OLIVE OIL, GARLIC, BROWN SUGAR AND JERK SPICES. SERVE IT WITH STEAMED RICE AND GARLIC TOAST.

COOKING METHOD: OVEN

5-10 MINUTES

4 SERVINGS

APPLESAUCE MEATBALLS

ANOTHER MEATBALL THE ENTIRE FAMILY WILL ENJOY. GROUND BEEF, APPLESauce, AND A FEW SPICES, BAKED IN A CATSUP-BARBECUE SAUCE. GREAT SERVED WITH MASHED POTATOES AND GREEN BEANS OR MAKE INTO A SUB SANDWICH.

COOKING METHOD: STOVE TOP- OVEN

1 HOUR

5-6 SERVINGS

TURKEY PICCATA

A HOT PAN, TURKEY CUTLETS, SIMPLE SEASONINGS, FRESH LEMON AND PARSLEY, AND VOILA – A SCRUMPTIOUS DINNER. SERVE WITH ROASTED POTATOES AND BUTTERED CORN.

COOKING METHOD: STOVE TOP

10-15 MINUTES

4-5 SERVINGS

PESTO CHICKEN ROLLS

BONELESS CHICKEN BREAST STUFFED WITH A MIX OF CREAM CHEESE, BASIL PESTO, RED BELL PEPPER, AND ROLLED IN PAPRIKA CORN FLAKES. SERVE WITH ROASTED CARROTS AND SQUASH.

COOKING METHOD: OVEN

35 MINUTES

6 SERVINGS

HONEY-HOISIN PORK ROAST

NO SPLIT

THIS ROAST MARINATES IN A SAUCE OF HONEY, HOISIN, SOY GARLIC, AND GREEN ONIONS. IT HAS A GREAT ASIAN FLAVOR AND COOKS UP NICELY IN YOUR CROCK POT. SERVE WITH A SALAD AND SUGAR SNAP PEAS.

COOKING METHOD: CROCK POT

4-7 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 SIMPLE BUT WONDERFUL DINNER.

COOKING METHOD: GRILL OR OVEN

15-20 MINUTES

6 SERVINGS

CHEESEBURGER MEATLOAF

NO SPLIT

A REAL MEAL DEAL. MEAT LOAF THAT MAKES YOU THINK YOU ARE HAVING A CHEESEBURGER. THIS BEEF MIXTURE IS PATTED OUT, WITH MUSTARD, KETCHUP, PICKLE RELISH AND CHEESE SPREAD ON TOP AND THEN ROLLED UP. TRUST ME, IT'S GOOD. SERVE WITH OVEN FRIES OR YOUR FAVORITE VEGGIE. IT, OF COURSE, MAKES GREAT SANDWICHES.

COOKING METHOD: OVEN

1 HOUR

6 SERVINGS

CHICKEN MARSALA

WE JUST OFFERED THIS ENTRÉE IN JANUARY, BUT HAVE BEEN ASKED TO OFFER IT AGAIN. CHICKEN BREAST BROWNED IN BUTTER, WITH MUSHROOMS AND MARSALA ADDED THEN SIMMERED UNTIL DONE. IT WAS REALLY GOOD. SERVE WITH PASTA AND FRENCH BREAD.

COOKING METHOD: STOVE TOP

30 MINUTES

6 SERVINGS

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