

# February's Menu



Look for more information at:

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

Or call us at: (479) 484-1900

## SUNDAY STUFFED PORK CHOPS

THIN PORK LOIN CHOPS MOUNDED WITH A STUFFING OF BACON, APPLES, CELERY, ONION, HERBS AND CORNBREAD, THEN TOPPED WITH ANOTHER CHOP. DELICIOUS! SERVE WITH MASHED POTATOES AND SUGAR SNAP PEAS.

**COOKING METHOD: STOVE TOP**

**30 MINUTES**

**5 SERVINGS**

## BEEF STEW

**NO SPLIT**

THIS HEARTY STEW IS PERFECT FOR A COZY SUNDAY SUPPER. BEEF, CARROTS, POTATOES, CELERY, ONIONS, AND SPICES FILL THE POT. SERVE WITH CORN BREAD MUFFINS.

**COOKING METHOD: OVEN OR CROCK POT**

**5 HOURS**

**5 SERVINGS**

## CHICKEN DIANE

THIN CHICKEN BREAST BROWNED IN OIL AND SERVED WITH A SAUCE OF LEMON, PARSLEY, DIJON, CHICKEN BROTH AND GREEN ONION. SERVE WITH A GREEN SALAD AND DINNER ROLL.

**COOKING METHOD: STOVE TOP**

**15 MINUTES**

**6 SERVINGS**

## BEEF STUFFED SHELLS

YOU WILL ADD THESE SHELLS TO YOUR FAVORITE LIST, I AM SURE. THE COOKED PASTA SHELLS ARE STUFFED WITH A MIX OF BEEF, PARMESAN CHEESE, ITALIAN CRUMBS, AND SEVERAL SPICES. THEY ARE TOPPED WITH A RED SAUCE AND SPRINKLED WITH MOZZARELLA CHEESE. REALLY GOOD! SERVE WITH ROASTED ASPARAGUS AND BUTTERED CORN.

**COOKING METHOD: OVEN**

**40 MINUTES**

**6 SERVINGS**

## CORN MEAL CRUSTED CATFISH

CATFISH IS BOTH HEALTHY AND EASY ON THE ENVIRONMENT AND WITH THIS PREPARATION, IT ALSO TASTES GREAT. OLD BAY SPICES IT UP A BIT. IT COOKS UP FAST AND WILL TRULY SURPRISE YOU. IT GOT GREAT REVIEWS WHEN WE HAD IT BEFORE. SERVE IT WITH COLESLAW AND LEMON WEDGES.

**COOKING METHOD: STOVE TOP**

**10-15 MINUTES**

**4 SERVINGS**

## ITALIAN STYLE TURKEY SAUSAGE

THIS DISH IS A COMBINATION OF LEAN SWEET ITALIAN TURKEY SAUSAGE, PINTO BEANS, PASTA SAUCE, ONION, AND SPICES. WE LIKED IT SERVED OVER STEAMED SQUASH.

**COOKING METHOD: CROCK POT**

**4 HOURS**

**6 SERVINGS**

## CRANBERRY SALSA CHICKEN

SOMETHING A LITTLE DIFFERENT, BUT REALLY GOOD. THIS WAS A DELIGHTFUL ADDITION TO OUR MENU. CHICKEN BREASTS ARE COOKED COVERED WITH A MIX OF SALSA, DRIED CRANBERRIES, HONEY, CLOVES, CINNAMON, AND CUMIN. GREAT FLAVOR, EVERYONE WILL LIKE, AND NO ONE WILL GUESS THEY ARE EATING HEALTHY. SERVE OVER COUSCOUS AND YOUR FAVORITE GREEN VEGETABLE.

**COOKING METHOD: STOVE TOP**

**20-25 MINUTES**

**6 SERVINGS**

## KIELBASA BEAN SOUP

A HEARTY DISH THAT IS A MEAL IN ITSELF. IT IS A FIBER RICH DINNER WITH GREAT FLAVOR. THE SOUP OF 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: STOVE TOP OR CROCK POT**

**2-6 HOURS**

**6 SERVINGS**

## TACO MEATLOAF

A REQUESTED REPEAT. WITH A SOUTHWEST STYLE OF COOKING, THIS RECIPES SPICES UP PLAIN OL' MEATLOAF SO IT TASTES LIKE A FILLING FOR TACOS. PICANTE SAUCE, BEANS, MEXICORN, OLIVES, ONIONS, SEASONING, AND CHEDDAR CHEESE, MIXED INTO GROUND BEEF MAKES THIS MEATLOAF 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**

## MOROCCAN CHICKEN

THIS ENTRÉE IS ANOTHER REQUESTED REPEAT THAT IS FLAVORFUL, SLIGHTLY SWEET, SMELLS, AND TASTES WONDERFUL. IT HAS RAISINS, APRICOT JELLY, WINE, SOY, CINNAMON, PEPPERS, AND CARROTS. SERVE WITH COUSCOUS AND BAKED SWEET POTATO.

**COOKING METHOD: STOVE TOP**

**25 MINUTES**

**6 SERVINGS**

## CABBAGE ROLL CASSEROLE

YOU WILL LIKE THIS BETTER THAN THE TRADITIONAL CABBAGE ROLL. IT IS LAYERED INSTEAD OF ROLLED, WITH COOKED BEEF, RICE, CABBAGE, AND A SWEET SOUR SAUCE ON TOP. NO ONE WILL REALIZE THERE IS CABBAGE IN THE SCRUMPTIOUS DISH. IT IS COMPLETE WITH BREAD ADDED TO THE PLATE.

**COOKING METHOD: OVEN**

**1 HOUR 15 MINUTES**

**6 SERVINGS**

## ICE CREAM SANDWICH DELIGHT

**NO SPLIT**

ICE CREAM SANDWICHES COVERED WITH WHIPPED TOPPING, DRIZZLED IN CHOCOLATE AND CARAMEL SAUCE, AND TOPPED WITH PECANS. LIGHT, BUT PLEASING.

**COOKING METHOD: NONE**

**NONE**

**8 SERVINGS**

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

