January's Menu

Look for more information at:
www.dinnerwithtlc.com
Or call us at: (479) 484-1900

Italian Wedding Soup
A great soup for cold weather evenings, which are here again. You will enjoy the combination of meatballs, vegetables, and pasta. Serve it up with bread that you can dip in the soup.
Cooking method: stove top **1 hour** **6 servings**

Beef in Onion Gravy **no split**
Stew meat is simmered all day in a mushroom onion soup mix. This is a great slow cooker dinner. It will feel like a special meal. Serve it over egg noodles or mashed potatoes.
Cooking method: crock pot **6 hours** **5 servings**

Cheesy Potatoes
Shredded potatoes, butter, sour cream, green onions, and lots of cheese make this dish a favorite for everyone. It is a tasty dish for the holidays. Serve it with anything you like.
Cooking method: oven **45-55 minutes** **6 servings**

Chicken Marsala
Chicken breast browned in butter, with mushrooms and Marsala added, then simmered until done. Very nice. Serve with pasta and French bread.
Cooking method: stove top **30 minutes** **6 servings**

Country Style Pork Ribs
These ribs have been a favorite at TLC. They are slowed cooked in a rich tomato sauce and served on a mound of hot noodles. Add some slaw and your ready for a treat. They are also great with our cheesy potatoes.
Cooking method: Crock pot **4-8 hours** **5 servings**

Beef Enchiladas
A classic beef enchilada, made with corn tortillas. We think our special enchilada sauce and beef, seasoned just right, is the secret to these best ever enchiladas. Serve with Spanish rice and refried beans, or with cheese dip and chips. Either way, they are great.
Cooking method: oven **50 minutes** **6 servings**

Hash Brown Pizza
Hash brown potatoes and cheddar cheese soup form the crust for this fun pizza variation. Beef, onions, and mushrooms cook together with pizza sauce for the filling and then it is topped with cheeses. Don't miss this one. Everyone will like it. You can serve with a salad or just by itself.
Cooking method: stove top and oven **45 minutes** **8 servings**

Tanduri Chicken
Boneless chicken breast soak in a luxurious marinade of yogurt and spices. Tender, tangy and flavorful. These cook quickly on the grill or in the oven. Serve with rice or couscous and a fresh tomato salad.
Cooking method: grill or oven **20-30 minutes** **6 servings**

Cinnamon Raisin Strata **no split**
This delightful dish is made with cinnamon raisin bread, eggs, milk, and is full of cinnamon flavor. It can be a very special entrée for breakfast or brunch. Serve with maple syrup and fruit.
Cooking method: oven **45-55 minutes** **6 servings**

Tilapia w/Chinese Black Bean Sauce
This version of the traditional Chinese dish is a sweet and savory Asian treat for all ages. If you don't think you like Chinese Cuisine, you may want to reconsider this one. It has been one of TLC's most popular tilapia's. Serve with steamed rice and roasted asparagus.
Cooking method: stove top **10-15 minutes** **4 servings**

Turkey Chimichangas
Another entrée that falls in with the most requested dishes. It is healthy and delicious. You assemble and bake them until crispy, top with sour cream, salsa, and guacamole. Yum! Add some chips to the salsa. Enjoy.
Cooking method: stove top-oven **30 minutes** **6 servings**

Sassy Chicken w/peppers
Boneless chicken breast seasoned with Mexican seasoning and cooked with red onion, colored bell peppers, lime, and chipotle salsa. Great flavor. Serve it with cheese dip and chips or a green salad.
Cooking method: stove top **20 minutes** **5 servings**

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