

Dinner Done! August 2018 Master Label List

Name	Description	Cooking Instructions
Bacon Wrapped Spinach Artichoke Chicken	Our butterfly-cut chicken breasts are filled with a creamy spinach artichoke blend and wrapped in flavorful bacon.	FREEZER TO OVEN: Preheat oven to 350F. Bake, loosely covered, replacing lid with aluminum foil, for 1 hour. Uncover and bake approx 30-40 min more until internal temp is reached. THAWED: Bake uncovered for approx 45-50 minutes. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with Dinner Done Roasted Red Pepper Mashed Potatoes and steamed fresh veggies. Chianti.
Bacon, Cheddar & Spinach Stuffed Pork Loin	Lean pork loin is butterfly-cut and then layered with flavorful bacon, cheddar cheese, and fresh baby spinach...and then rolled jelly-roll style for a beautiful end result. Gluten-Free.	Thaw. Preheat oven to 375F and bake, uncovered, approx 50 mins to 1 hour 15 mins. Baste roast with juices in pan periodically. Let rest 10 minutes before slicing. INTERNAL TEMP: 155F. SERVING SUGGESTIONS: Baby red potatoes (just pierce skins with knife or fork, add to microwave safe dish with enough water to cover potatoes, cover and microwave for approx 5 mins) and steamed broccoli, both tossed with butter, salt, and pepper. Pinot Noir.
Beef Stroganoff over Egg Noodles	Chunks of our tender and lean beef filets are smothered in a light sauce that is laced with market-fresh garlic, onion, sliced mushrooms and a touch of white wine. Serve over egg noodles.	QUICKTHAW BEEF & STROGANOFF SAUCE by submerging well sealed packages in water 15-20 min. NOODLES: Prepare egg noodles according to label instruction. STROGANOFF: Lightly coat a large skillet in oil and, over medium-low heat, saute beef for 3 to 4 min per side until browned. Set beef aside and cut in bite-size slices. Add Stroganoff Sauce and 3/4 cup water (1 1/2 cup for Family-Sized) to the skillet. Add beef slices into sauce and cook over medium-high heat, stirring frequently, until sauce reduces slightly or to your desired thickness, then remove from heat and toss with egg noodles. MINIMUM INTERNAL TEMP: 145F. SERVING SUGGESTIONS: Steamed green beans on the side. Cab Sav.
Bombay Shrimp Curry over Coconut Rice	Add a little spice to any evening with this Indian-inspired dish. Plump shrimp pair with coconut milk, peas, carrots, and a variety of seasonings including curry power, cilantro, and the perfect touch of cinnamon and cayenne. Served over coconut rice.	WHITE JASMINE COCONUT RICE: Bring 1 cup water + 1/2 tsp salt (optional) to boil. Add 1 cup jasmine rice PLUS 1/4 can of coconut milk (reserving rest of coconut milk for Shrimp Curry!). Stir, bring to boil, lower heat and simmer approx. 15 min. For Family-Sized Portions: Use 2 cups of jasmine rice, 2 cups water + 1/2 tsp salt + 1/2 can coconut milk. SHRIMP: QUICKTHAW SHRIMP and CURRY MIX by submerging well-sealed containers in water 15-20 min. Rinse and drain shrimp. CURRY: In a large saucepan over medium heat, saute the Curry Mix stirring constantly for 3-5 min. Add 3/4 can of coconut milk (1 1/2 cans if family size) and the shrimp. Simmer until shrimp is cooked and opaque (2-3 min). SERVING SUGGESTIONS: Serve curry over rice. Green salad. Albarino.
Bourbon Chicken	A healthy alternative to the popular take-out dish! Tender chunks of boneless chicken breast in a lively sweet and sour glaze of orange juice, soy, apple cider vinegar and a touch of ginger and red pepper flakes. Serve over the white rice you'll also take home and you've got a meal the entire family will enjoy.	NOTE: The chicken chunks can be cooked in the disposable pans, but will cook better if they are separated and spread out on a greased or lined baking sheet. THAW Sauce. FREEZER TO OVEN: Preheat oven to 375F. Bake chicken, uncovered, approximately 50-60 minutes until cooked through. While chicken is baking, prepare rice according to package instructions. In a skillet over medium to medium-high heat, add sauce and baked chicken. Bring to a low boil and stir gently until sauce reaches your desired thickness. Serve over rice. THAWED: Preheat oven to 375F. Prepare rice according to package instructions. Spread thawed chicken chunks on greased or lined baking pan. Bake, uncovered, 30 min or until internal temp is reached. In a skillet over medium heat, add sauce, bring to a low boil, and stir until sauce reaches desired thickness. INTERNAL TEMP: 165F. Serve over rice. SERVING SUGGESTIONS: Serve over rice and garnish with sliced green onions. Eggrolls on the side. Chenin Blanc.
Char Siu Bao - FRESH TWIST!	Pork tenderloin is given a sweet, caramelized glaze of brown sugar, hoisin, soy and a medley of flavorful spices and slow-cooked to perfection. Wrap the pork in fluffy Chinese fold-over buns, and top with a fresh-not-frozen Asian slaw, and our spicy hoisin glaze. (QuickThaw/Grill or Oven; Slaw stays refrigerated until ready to serve - we recommend preparing within 3-5 days of receiving to ensure slaw is fresh.)	THAW SAUCE & SLAW DRESSING. Combine Slaw and Dressing. Slaw should be in fridge and not freezer! Toss to mix well. GRILL (Recommended): QuickThaw tenderloin by submerging well-sealed bag in water 15-20 min. Grill over med to high heat for approx 8 minutes on each side. THAWED TO OVEN: Preheat oven to 350F and bake tenderloin 30-45 min until internal temp is reached. INTERNAL TEMP: 155F. Let rest 10 minutes before slicing. BUNS: Steam buns from frozen, covered with plastic wrap, in microwave for 45 sec-1 minute. If these are overcooked they become very hard, so steam them gently. SERVING SUGGESTIONS: Slice pork, serve in buns, topped with glaze and slaw.
Chicken Fricassee	Fresh chicken cutlets are sauteed and topped with a flavorful white wine sauce laced with cream, minced garlic, fresh chopped parsley and lemon in this French classic that the whole family will love.	QUICKTHAW CHICKEN AND SAUCE. Submerge well-sealed sauce in warm water for 15-20 minutes to QuickThaw. Over medium-low heat, brown cutlets in a little oil, about 4 minutes each side or until desired browning is obtained. Be careful not too cook over too high heat. The pan should not be dark brown or the sauce will not cook properly. Remove cutlets and deglaze pan with sauce. Once sauce is heated throughout and slightly thickened, return cutlets to sauce and simmer until internal temp reaches 165F. SERVING SUGGESTIONS: Fresh sauteed asparagus and Dinner Done Sweet Corn Mashed Potatoes.
Classic Crusted Beef with Horseradish Sauce	Tender, hand-trimmed beef, rubbed in our freshly prepared mild mustard sauce, is topped with a deliciously crunchy panko-parmesan crust seasoned with market fresh garlic and our house prepared Herbes de Provence - a spice blend that includes marjoram and thyme. Tangy steak-house style Horseradish Sauce is served on the side.	THAW Horseradish Sauce and stir to mix well. FREEZER TO OVEN: 350F. Bake beef, loosely covered with aluminum foil, for 30 mins, uncover and bake approx 30-45 minutes more to desired doneness. THAWED TO OVEN: Bake at 375F uncovered for approx 30-45 minutes. INT TEMP: 130F - 140F for Med Rare, 145F - 150F for Medium. SERVING SUGGESTIONS: Serve with Horseradish Sauce on side. Dinner Done Honey Roasted Red Pepper Mashed Potatoes and fresh sauteed asparagus. Cabernet.
Ginger Beef with Miso Cremini Butter	Beef filets in a light ginger marinade are pan-seared - or cooked freezer-to-oven - and topped with a savory miso butter pan sauce laced with fresh garlic and sliced cremini and button mushrooms.	QUICK-THAW BEEF (preferred method) by submerging well-sealed bag in water 15-20 min until thawed. In skillet over med heat, add 1-2 Tbls oil and sauté beef until browned on both sides, (approx 5-7 mins per side). Set beef aside, partially covered. SAUCE: Add sauce + water (1/3 cup petite, 2/3 cup full) to skillet; bring to a light boil. Simmer uncovered, stirring occasionally, until mushrooms are cooked to desired tenderness, about 7-10 mins. and sauce thickens to taste. Slice beef; incorporate into sauce to heat through, about 1 minute. FREEZER TO OVEN (BEEF): Remove plastic and place frozen beef in greased baking dish. Bake at 350F loosely covered with foil for 30 mins. Uncover; bake approx 30-45 minutes more until desired temp is reached. Follow Sauce instruction above. INTERNAL TEMP: 145-165F (Med-Well). SERVING SUGGESTIONS: Rice, Asian Green Beans. Asian beer.

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Meatball Lasagna	A twist on traditional lasagna! Fresh sheets of silky pasta nestle between layers of creamy ricotta and Parmesan cheese, chunky marinara sauce, and – here's the twist – delicious sliced meatballs! A great family-friendly dish, but watch out... adults usually love this even more than the kids do!	Note: If preparing a family-sized entree (large pan), it is recommended to thaw first. THAWED: Bake, covered loosely with foil, approx 45 - 60 min until heated throughout. Family-sized pans will take longer. FREEZER TO OVEN. Preheat oven to 425F. Bake, covered loosely with foil, for approx 1 1/2 hours. Uncover last 10-15 minutes and let top brown. Let sit 10 min before serving. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with fresh garlic bread and a salad of European field greens mixed with artichoke and heart of palm. Merlot.
Parmesan Crusted Tilapia	Mild and flaky tilapia filets are given a crispy parmesan coating and baked to golden perfection.	FREEZER TO OVEN. Preheat oven to 400F, placed entree in oven and bake uncovered for 45 mins to 1 hour until fish is flaky and opaque. THAWED: Bake 25-35 minutes until flaky and opaque. INTERNAL TEMP: 145F. SERVING SUGGESTIONS: Steamed Broccoli or snap peas. The buttery sauce left in pan is delicious tossed with pasta. Sauvignon Blanc.
Pecan Crusted Orange Chicken	Our hand-trimmed chicken breasts in a light marinade, delicately seasoned with a touch of orange, are crusted in a delicious pecan-panko crust that includes tangy minced cranberry. Served with our delicious freshly prepared dipping sauce on the side.	THAW SAUCE and STIR. FREEZER TO OVEN. Preheat oven to 350F, place frozen chicken in oven and bake covered - with lid loosened - for 45 min. Uncover and bake 45 min to 1 hour more until internal temp is reached. Serve with sauce on the side. THAWED: Preheat oven to 350F, baked uncovered 45 min to 1 hour. Serve with sauce on the side. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with Dinner Done Sweet Corn Mashed Potatoes, steamed green beans and Pinot Blanc.
Pork Chops with Creamy Basil Sauce	Lean, center-cut pork chops are topped with a savory basil cream sauce that is laced with fresh diced onions, tangy capers and our homemade basil pesto. NOTE: SAUCE CONTAINS NUTS.	QUICKTHAW Pork Chops and Sauce by submerging well-sealed packages in water 15-20 minutes. SAUTE: In skillet, heat 1-2 Tbls oil over med heat. saute chops 5-8 mins on each side. Remove chops. In same skillet, saute sauce over med heat 2-4 mins, stirring constantly, until thickened slightly. Add chops back in to skillet with sauce. INTERNAL TEMP: 145F. SERVING SUGGESTION: Sweet Corn Mashed Potatoes, steamed green beans, Pinot Noir.
Thai Spatchcock Chicken & Sweet Chili Sauce (ToGoTool)	Our butchers are "spatchcocking" whole chickens by removing the backbone so they flatten and easily roast to golden brown perfection. Seasoned with a flavorful Thai herb blend, the chicken is served with our delicious Sweet Chili side sauce. Petite orders receive one whole chicken.	QuickThaw chicken by submerging well-sealed bag in water about an hour. Drain liquid out of bag and pat chicken dry. Preheat oven to 450F (yes!). Rub herb rub all over the chicken, even up under the skin. For best results, place chicken on rimmed baking sheet lined with foil. You may also use pan provided – spray with non-stick spray. Bake on lower rack for 30-45 min, then turn chicken over and bake 30-45 min more until 165F internal temp is reached – check temp near the bone! Serve with included Sweet Chili Sauce. Serving Suggestions: Sweet Chili Sauce, green salad, rice topped with sliced scallions and chopped peanuts. Pinot Gris.
Twisted Teriyaki Chicken	Chicken breasts, marinated in our teriyaki sauce, are baked until almost done -- then topped with cheddar cheese, a touch of chopped bacon, homemade Ranch sauce and finished by broiling to bubbly perfection.	THAW CHEESE/BACON & RANCH SAUCE. FREEZER TO OVEN: Preheat oven to 350F, place frozen chicken in oven and bake, loosely covered with aluminum foil, for 45 minutes. Uncover and bake approx 30 minutes to 45 min. more. Top with cheese/bacon. Spoon Ranch Sauce on top and carefully broil for approx 2 minutes until sauce bubbles and begins to brown. **Be careful when broiling - constantly watch it so it doesn't burn! THAWED: Bake, uncovered, at 350F for 45 min to 1 hour. Top with cheese/bacon. Spoon Ranch Sauce on top and broil for approx 2 mins until sauce bubbles and begins to brown. **Be careful when broiling - constantly watch it so it doesn't burn! INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with mashed potatoes and sauteed veggies. Sauvignon Blanc.

Please Read These Important Tips!

* Chicken breasts, pork tenderloins, beef filets... all of our proteins vary in thickness and, so, cooking times will vary. Oven temperature of the dish you are cooking can also vary greatly. For example, is it still partially frozen? Or is it closer to room temperature cooking? If you find that your meals always take longer than stated on our labels, increase your oven temperature by 50 degrees.

* Measuring the internal temperature with an instant read meat thermometer is highly recommended. It really does take the guesswork you can rest assured your meals will be perfectly cooked every time!

* We recommend crock pot recipes not be split to ensure they stay deliciously juicy and tender, unless you have a very small crock pot! be frozen after it has been cooked - just remember to package it properly before freezing and it will be equally delicious when you heat

Thank you for letting us grace your dinner table. It's our pleasure to serve you.

If you have trouble placing a reservation online, please call 813.264.7700 or email us at GetCooking@DinnerDone.com and we'll gl
Thank you!