

Dinner Done! June 2018 Master Label List

Name	Description	Cooking Instructions	# Parts in Dish
BBQ Bacon Cheddar Stuffed Burgers	Get that grill going and take burgers to a new level! Our BBQ Cheddar Burgers are loaded with house-prepared BBQ sauce, tasty cheddar cheese and chopped, cooked bacon. Buns included! Includes 3 burgers for petite portions. (Thaw/Grill)	THAW BURGERS AND BUNS. Tip: Want to thaw your burgers faster? Transfer burgers into ziploc bag and seal tightly. Submerge sealed ziploc in water 20-25 min to QuickThaw burgers. STOVETOP: In a skillet over medium heat, saute burgers until internal temp is reached. GRILL: Grill over medium heat until internal temp is reached. INTERNAL TEMP: 165F. NOTE: The BBQ Sauce in the filling can give the inside of a burger a reddish-color. Please verify the internal temperature before serving! SERVING SUGGESTIONS: Heat buns, if desired. They can be gently heated on the grill! Serve with an iceberg wedge salad and your favorite chips. Ice cold beer.	2 (Burgers, Buns)
Caramelized Onion & Bleu Cheese Beef	Freshly sliced onions, delicately caramelized with a touch of brown sugar and balsamic, top tender beef filets. A sprinkling of tangy crumbled bleu cheese completes this palate-pleasing dish. (Freezer to Oven)	THAW BLEU CHEESE. QUICKTHAW Caramelized Onions by submerging well sealed bag(s) in warm water 10-15 minutes. FREEZER TO OVEN: Preheat oven to 350F. Bake loosely covered with aluminum foil for 30 min. Uncover and bake approx. 30 min more until desired temp is reached. While beef cooks, in large skillet saute Caramelized Onion over medium heat for 20 min, stirring occasionally until caramelized. Add 2-3 Tbls. water and scrape off browned bits on bottom of pan. GRILL (Best): QUICKTHAW Beef (as above). GRILL (or pan saute) beef over medium heat until desired doneness is reached. Follow instructions above to caramelize onions. INTERNAL TEMP: 145F-165F (med. to well-done). SERVING SUGGESTIONS: Spoon onions over beef and top with bleu cheese. Twice Baked Mashed Potatoes, spinach salad. Merlot.	3 (Beef, Onions, Bleu Cheese)
Cashew Chicken Stir Fry over Rice	A healthy alternative to Chinese take-out. Chunks of tender chicken breast are stir-fried in a subtly flavored sauce with bell peppers, a touch of onion and crunchy cashews. Jasmine rice is included in this all-in-one dish! (QuickThaw/Saute)	JASMINE RICE: Petite Portions: Bring 1 1/2 cups water + 1/4 tsp salt + 1/4 tsp oil to a boil. Add 1 cup jasmine rice, lower heat and cook till all water is absorbed, approx. 16 mins. For Family-Sized Portions: Use 2 cups of jasmine rice, 2 1/2 cups water + 1/2 tsp salt + 1/2 tsp oil. ENTREE: QUICKTHAW by submerging tightly sealed Chicken/Veggie Pack and Glaze in water 15-20 mins. Heat 1 Tbls oil (for a family-sized portion, use 2 Tbls) in a skillet over medium-low heat. saute Chicken & Veggie packet for 10-12 minutes, stirring occasionally. Add cashews, saute 1-2 minutes more, then add glaze and bring to a light boil. Continue simmering until sauce thickens. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve over rice. Fresh fruit salad for dessert. Riesling.	4 (Chicken, Glaze, Cashews, Jasmine Rice)
Classic Italian Lasagna	Back by popular demand! Three cheeses, a touch of spinach, tender sheets of fresh pasta and flavorful meaty Bolognese sauce all come together in this classic Italian dish that's great to have on-hand! (Freezer to Oven)	FREEZER TO OVEN. Preheat oven to 425F. Bake, covered loosely with foil, for approx 1 1/2 hours. If you have a family-sized portion packaged in a big pan please note that it will take longer to cook from frozen - about 2 1/2 hours. It is highly recommended to thaw family-sized portions before cooking to shorten cooking times. Uncover last 10-15 minutes and let top brown. Let sit 10 min before serving. THAWED: Bake, covered loosely with foil, approx 45 min to 1 hour until heated throughout. INTERNAL TEMP 165F.	1 (Lasagna)
Greek Style Shrimp with Pasta	Shrimp is sauteed and simmered in a light, garlic-infused tomato sauce flavored with a touch of white wine, fresh basil, oregano, olive oil and then tossed in pasta and sprinkled with tangy feta cheese. (QuickThaw/Saute)	QUICK-THAW SHRIMP Packet by submerging well-sealed Ziploc in water 20-30 min until thawed. PASTA: Prepare pasta by boiling in large pot of boiling, salted water approx 8-10 minutes until done to desired tenderness. Reserve 1 cup of pasta water in case you need to use when preparing sauce. Use half of pasta for split portion. SHRIMP: Thaw to Skillet: In a saucepan, simmer over medium-low heat for approx 10 minutes until shrimp is opaque and completely cooked through, stirring occasionally. If sauce seems too dry, add reserved pasta water to achieve desired consistency. Toss shrimp in pasta (as much or little as desired) and sprinkle with feta cheese. SERVING SUGGESTION: Green salad, Kalamata olives. Beaujolais.	3 (Shrimp, Pasta, Feta Cheese)
Kansas City BBQ Chicken with Cornbread Bites	Chicken breasts marinate in a homemade, flavorful Kansas City style BBQ reduction sauce. Bake or grill to perfection, basting the chicken with BBQ sauce until they are perfectly glazed and scrumptious. Served with our delicious cornbread bites. (QuickThaw to Grill)	QUICKTHAW CHICKEN, CORNBREAD BITES AND BBQ SAUCE by submerging well-sealed containers in water 15-20 minutes. Thaw Sauce. BBQ SAUCE: Add sauce to medium saucepan and simmer, over medium heat, 15-20 until sauce thickens to your desired consistency. Place 1 cup sauce in a small bowl - you will use this to baste chicken. Reserve the rest of the sauce to serve on the side. BBQ CHICKEN - QUICKTHAW TO OVEN: Preheat oven to 350F. Bake uncovered for 45 mins, basting frequently with BBQ sauce. GRILL: Thaw chicken. Over medium heat, grill about 10 minutes on each side, basting with BBQ sauce frequently. CHICKEN INTERNAL TEMP: 165F. CORN BREAD BITES: Preheat oven to 350F. Spoon about 1/4 cup batter into each greased muffin tin or onto greased cookie sheet. Bake approx 15 min until golden brown. SERVING SUGGESTIONS: Baked beans, slaw. Beer.	3 (Chicken, Kansas BBQ Sauce, Cornbread Bites)
Marsala Pork Tenderloin	Lean pork tenderloin is lightly coated with a rub of fresh garlic, Dijon mustard and chopped rosemary, baked to juicy perfection and then finished with a creamy Marsala reduction sauce. Delicious! (Freezer to Oven)	Preheat oven to 375F. FREEZER TO OVEN: Bake tenderloin, covered, for 45 min. Uncover and bake approx. 30 min to 45 min more until internal temp is reached. THAWED: Bake tenderloin, uncovered, for 30-45 minutes until int temp is reached. SAUCE: In a skillet over med-high heat, add Marsala Sauce and any juices left in the pan the pork tenderloin was baked in. Bring to boil and simmer, whisking frequently, until reduced to about half. If sauce seems too dry, add a little water. PORK INTERNAL TEMP: 155. Pork tenderloin is lean and will dry out if overcooked. We recommend using an instant read meat thermometer for perfect results every time! Let stand 10 min before slicing. SERVING SUGGESTIONS: Potatoes, asparagus, spinach salad. Chianti.	2 (Pork Tenderloin, Sauce)
Pesto Bruschetta Chicken	Tender chicken breasts are topped with our freshly prepared basil pesto, juicy diced tomatoes and three cheeses in this flavorful - and often requested - dish. The pesto used in this dish contains peanuts. (Freezer to Oven)	FREEZER TO OVEN: Preheat oven to 350F. Place frozen chicken in oven and bake, covered with aluminum foil, for 45 minutes. Uncover and bake approx 45 minutes to 1 hour more. THAWED: Bake, uncovered, at 350F 45 min to 1 hour. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with linguine tossed in garlic butter and fresh green salad. Pinot Blanc.	1 (Chicken)
Pork Schnitzel & Oven Roasted Potatoes	Thin sliced pork chops are simply breaded, oven or pan-fried, and served with oven-roasted potatoes. You'll receive four thin-sliced chops per Petite-Sized order and eight thin-sliced chops per Family-Sized order. (QuickThaw/Saute)	QuickThaw chops by submerging the well-sealed bag in water 15-20 min until thawed. POTATOES: Preheat oven to 400F. Spread potatoes out on greased baking sheet. Bake 45-60 min until golden brown. CHOPS: Thaw/Saute: In skillet, heat 1-2 Tbls of oil over med heat. Sauté chops 3-4 minutes on each side until internal temp of 155F is reached. Pork is a lean meat and will dry out if overcooked. We highly recommend using an instant read meat thermometer to ensure your chops are cooked perfectly every time! INTERNAL TEMP: 155F. SERVING SUGGESTION: Potatoes, broccoli, Gewürztraminer.	2 (Pork Chops; Potatoes)

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Pretzel Crusted Chicken Breasts & Cheddar Sauce	<p>Juicy chicken breasts in a crunchy seasoned pretzel crust is served with a side of a homemade Cheddar Sauce. Like many of our dishes, the chicken is also great sliced thin and served over salad greens... just save the Cheddar Sauce for later! (Freezer to Oven)</p>	<p>Thaw Cheddar Sauce. FREEZER TO OVEN. Preheat oven to 350F. Bake chicken, loosely covered with foil, for 1 hour. Uncover and bake approx 45 min more until int temp is reached. Heat Cheddar Sauce in microwave until melted, approx 2-3 min, stirring every 30 seconds. THAWED: Preheat oven to 350F. Bake chicken uncovered approx 45 min to 1 hour until int temp is reached. Heat Cheddar sauce in microwave until melted, approx 2-3 min, stirring every 30 seconds. INTERNAL TEMP: 165F. SERVING SUGGESTION: Dinner Done Twice Baked Mashed Potatoes, fresh green beans. Chardonnay.</p>	2 (Chicken, Sauce)
Pulled Chicken in Honey Chipotle Sauce	<p>A super popular crock pot dish! Chicken breasts are lightly seasoned, slow cooked in a sweet & spicy honey chipotle sauce and then shredded with a fork. Serve in the baguette we provide for fun sandwiches. Or, get creative and create amazing nachos... serve over crisp tortilla chips and top with shredded cheese and jalapenos! (QuickThaw/Crock Pot)</p>	<p>QUICK-THAW Chicken by submerging well-sealed Ziploc in water 15-20 min until thawed. THAW SAUCE. SLOW COOK (chicken only - not the Honey Chipotle Sauce) in crock pot on low (cook all day) or medium/high (cook 2-3 hours) heat until chicken is tender. Shed chicken with a fork; add Honey Chipotle Sauce and toss to mix well. PREPARE BAGUETTE by baking at 400F for 12-15 minutes. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve in baguette with chips and pickle on the side for a casual dinner. Or get creative and serve over tortilla chips and top with banana or jalapeno peppers, sour cream and a sprinkle of black beans for killer nachos!</p>	3 (Chicken, Sauce, Baguette)
Ricotta Spinach Stuffed Chicken	<p>Chicken breasts are filled with ricotta cheese, spinach and fresh herbs, rolled in yogurt and then given a light coating of crispy panko bread crumbs. (Freezer to Oven)</p>	<p>FREEZER TO OVEN. Preheat oven to 350F, placed frozen chicken in oven and bake loosely covered with foil - 1 hour. Uncover and bake 30 min to 1 hour more until internal temp is reached. Can broil last 1-2 minutes to brown panko if desired, but watch carefully so it doesn't burn! THAWED: Preheat oven to 350F, baked uncovered 45 min to 1 hour. Can broil last 1-2 minutes to brown panko if desired, but watch carefully so it doesn't burn! INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with steamed veggies in season. Pinot Grigio.</p>	1 (Chicken)
Salmon Florentine Pastry	<p>Flavorful salmon filets are topped with chopped spinach, cream cheese and parmesan before being wrapped in flaky puff pastry. (Freezer to Oven)</p>	<p>This dish is best prepared from frozen. Please check this dish at the 20 min mark as it cooks because ovens vary and we are cooking at high temperature. FREEZER TO OVEN: Preheat oven to 400F. Place frozen salmon on a greased cookie sheet. Bake, uncovered on lower rack, approx 45 min until pastry is golden brown and the salmon is flaky. If pastry starts to get too brown, cover with a "tent" of aluminum foil. INTERNAL TEMP: 145F. SERVING SUGGESTIONS: Oven roasted Brussels sprouts and honeyed carrots. Green Salad. Pinot Blanc.</p>	1 (Salmon)
Teriyaki Pork Tenderloin over Pineapple Rice	<p>Lean pork tenderloin marinates in a freshly prepared teriyaki sauce before being baked - or grilled - and served with a delicious pineapple rice pilaf. (Freezer to Oven or QuickThaw/Grill Stovetop Combo)</p>	<p>PREPARE PINEAPPLE RICE PILAF: Freezer to Skillet: In small skillet over med-high heat, thaw and sauté rice mixture for 5-10 mins. Add 2 cups of water and bring to a boil. Cover tightly, reduce heat to low and simmer for 20 minutes. Fluff with a fork and serve. NOTE: If you are preparing a full/family-sized portion of this rice (2 plastic containers), use 3 ½ cups water. PORK: THAW TERIYAKI SAUCE. Right before serving pork, gently heat in microwave, stir and serve over sliced pork or on the side. GRILL (Best!): QUICKTHAW by submerging well-sealed package of pork in water 15-30 minutes. Grill over med to high heat for approx 6 minutes on each side until internal temp reached. FREEZER TO OVEN OPTION: Preheat oven to 350F. Remove frozen tenderloin from bag, using scissors if necessary, and bake, loosely covered with aluminum foil, 45 min. Uncover and bake 15 to 30 min more until internal temp is reached. INTERNAL TEMP: 160F. Let rest 10 minutes before slicing. Note that pork is a lean meat and dries out when overcooked. We highly recommend using an instant read meat thermometer to ensure your dish is cooked perfectly every time! SERVING SUGGESTIONS: Pineapple Rice, bok choy, Shiraz.</p>	3 (Pork Tenderloin, Teriyaki Sauce, Pineapple Rice)
Tuscan Chicken Pasta	<p>Chicken breasts simmer in a creamy all-natural Alfredo garlic sauce with spinach and tangy, julienne sliced sundried tomato. Served over linguine. Delicious! (QuickThaw/Saute)</p>	<p>QUICKTHAW Chicken & Alfredo Sauce by submerging well-sealed bag/container in water 15-30 minutes. Shake sauce container to mix well. PASTA: Boil linguine in salted water 9-11 min until done. RESERVE 1 cup pasta water - some of this will be used to thin the Alfredo Sauce, if needed. CHICKEN: In a skillet, sauté chicken cutlets over low-medium heat for 4 min per side until chicken. Set chicken aside. Add Alfredo Sauce (some ingredients may settle to bottom - use spatula to get all!) to the same pan and deglaze the pan, scraping up all the brown bits in the bottom. Bring to a gentle boil, lower heat and simmer 3-5 minutes. Add chicken cutlets in and simmer approximately 2-3 min more. If sauce is too thick, add in pasta water to taste to thin. You may need to adjust salt. Serve over linguine. Tip: The provided pasta is a large serving - use as much or as little as you'd like. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Garlic bread, spinach salad. Pinot Gris.</p>	3 (Chicken, Alfredo Sauce, Linguine)

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 temperatures and the initial 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 when you start 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 out of cooking and 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! Half of the meal can be frozen after it has been cooked - just remember to package it properly before freezing and it will be equally delicious when you heat it up the second time.

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 gladly place your order. Thank you!