

Dinner Done! May 2018 Master Label List

Name	Description	Cooking Instructions	# Parts in Dish
BBQ Pulled Pork	Juicy, lean pork slow cooks all day before being fork shredded and tossed in Dinner Done's homemade Tangy BBQ Sauce. Par-baked baguette included.	NOTE: IF COOKING A PETITE PORTION, WE RECOMMEND A 2-QUART (MINI) CROCK POT TO ENSURE SUFFICIENT MOISTURE. QuickThaw pork and sauce by submerging well-sealed containers in water app. 20 min. Add 1/2 cup water to pork and slow cook (pork only - do not add the BBQ sauce!) in crock pot on low (cook all day) or medium (cook half day) heat until pork is tender. Remove pork from crock pot and discard all juices the pork was cooked in. Shred pork with a fork and add in Dinner Done BBQ sauce to taste. BAGUETTE: Preheat oven to 400F. Cook on lower rack from frozen 12-15 minutes until heated throughout and just beginning to turn golden. INTERNAL TEMP: 160F. Serve: In baguette, topped with coleslaw and pickles. Or over mashed potatoes. Zinfandel. Fun Twist: Make Pulled Pork Nachos by topping tortilla chips with shredded BBQ pork, sliced jalapeno peppers, and a drizzle of sour cream.	3 (Pork, Sauce, Baguette)
Bistro Sliders	Half the size of a regular burger and twice the fun! Beef sliders are topped with flavorful bacon and tangy bleu cheese, and then served with our special Dijon Bistro Sauce on mini-rolls.	THAW Sauce, Sliders and Bacon/Bleu Cheese Topper. Bake slider rolls from frozen at 350F for about 8 minutes, if desired, or simply thaw and serve at room temperature. GRILL patties or, alternately, pan fry in a little oil until desired doneness is reached - about 3-6 minutes per side. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve burgers in slider rolls with Bistro Sauce and a sprinkling of bacon and bleu cheese. Ice cold beer.	4 (Beef, Topper, Rolls, Sauce)
Braised Beef Provencal	Ah, the smell of this cooking will call the whole neighborhood to dinner! Beef slow cooks in a tomato-based sauce flavored with a splash of brandy, fresh thyme and rosemary, baby carrots, sliced onion and celery. PETITE NOTE: We recommend a small 2-qt crock pot for cooking petite orders.	NOTE THAT IF COOKING A PETITE PORTION, WE RECOMMEND A 2-QUART (MINI) CROCK POT TO ENSURE DISH DOES NOT DRY OUT. Keep Ziploc of veggies frozen until ready to use. QUICKTHAW BEEF (not Veggies!) by submerging well-sealed bag in water for app 30 minutes. Add contents of Ziploc to crock pot plus 1/4 cup water (1/2 cup for family-sized portions). Cook on low to medium heat for 6-8 hours, or on high for 3-4 hours, until beef is tender. Add frozen veggies to crock pot one hour before serving. Remove rosemary and thyme stems before serving. Actual cooking time will vary depending on starting temperature of beef and also the individual crock pot. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Green salad, Dinner Done Sweet Corn Mashed Potatoes or buttered egg noodles. Cabernet.	2 (Beef, Veggies)
Calypso Pork Roast	Lean pork loin roasts are filled with a blend of fresh cilantro, Monterey Jack cheese, dried cranberries and crunchy walnuts and rubbed with chili, oregano, garlic, pepper and a touch of cinnamon. Serve it up with our Spicy Orange-Cranberry Compote.	THAW SPICY ORANGE-CRANBERRY COMPOTE & PORK LOIN. Because of the thickness of the pork roast, this dish should be thawed completely. If the center of this roast is very cold when placed into the oven, it will take longer to cook THAW: Preheat oven to 375 and bake, uncovered, approx 50 minutes to 1 hour 15 min. Baste roast with juices in pan periodically. Internal temp should reach 155F. Let rest 10 minutes before slicing. Top with Orange-Cranberry Compote. SERVING SUGGESTIONS White/wild rice tossed w/almonds and cranberries, and fresh veggies. Cab Sav.	2 (Pork Loin, Orange-Cranberry Compote)
Caprese Chicken with Balsamic Drizzle	Butterfly-cut chicken breast is stuffed with creamy mozzarella cheese, juicy tomato, and leaves of fresh basil. Oven baked, and then finished with melted mozzarella and tangy balsamic drizzle.	FREEZER TO OVEN: Preheat oven to 350F, placed frozen chicken in oven and bake covered - with lid loosened - 45 min. Uncover and bake 35 min. Top with mozzarella cheese and bake 10 min or until internal temp (165F) is reached. BALSAMIC DRIZZLE: Stir to mix well and drizzle over chicken just before serving. Optionally, if you like a syrupy balsamic, heat in covered microwave safe dish 30-45 sec until reduced. THAWED: Preheat oven to 350F, baked uncovered 35 min. Top with mozzarella cheese and bake 10 min or until int temp (165F) is reached. See Balsamic Drizzle above. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Asparagus, Roasted Red Pepper Mashed Potatoes. Pinot Grigio.	3 (Chicken, Mozzarella, Balsamic Drizzle)
Chicken Tikka Masala	Chicken breast chunks simmer in a spicy tomato-based Tikka Masala sauce made fragrant with diced onion, fresh grated ginger, garam masala and a touch of cream. Serve over jasmine rice topped with toasted coconut flakes.	QUICKTHAW CHICKEN AND SAUCE by submerging well-sealed containers in water 15-20 min. COCONUT RICE: 1) Toast the coconut flakes: There is a small bag of coconut flakes inside the bag of rice! In a pot over medium heat add 1 tsp. oil. Toss in coconut flakes, stirring constantly until light brown - careful with this as the coconut browns quickly! Remove pot from heat immediately and remove coconut flakes, spooning them on a paper towel. 2) Prepare rice: Rinse rice in cold water. Bring 1 1/2 cup water + 1/4 tsp salt + 1/4 tsp oil to a boil. Add 1 cup jasmine rice + HALF of the coconut flakes. Lower heat and cook until all water is absorbed, approx. 16 mins. If preparing a Family-Sized portion: 2 cups rice, 2 1/2 cups water, 1/2 tsp salt, 1/2 tsp oil. CHICKEN: Over med. heat saute chicken/veggies in a little oil about 7-9 mins stirring occasionally. Add sauce and, if needed, water (1/2 cup for petite/1 cup for family). Bring to a boil, stir, lower heat and simmer a few mins until internal temp of 165F is reached. Serve over Coconut Rice, topping with reserved toasted coconut. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Naan, cucumber salad. Riesling.	4 parts (Chicken, Sauce, Rice + Coconut)
Cutlets with Creamy Mushroom Bacon Sauce	Balsamic-infused chicken cutlets are sauteed and topped with a creamy mushroom bacon sauce that includes a touch of flavorful parmesan cheese.	QUICKTHAW chicken by submerging well-sealed packages in water 15-20 minutes. Sauce can go freezer to skillet! In a skillet over low-medium heat, add 1 tbs oil. Sauté chicken cutlets approx 4-5 minutes on each side, turning once, until chicken reaches internal temp. Remove cooked chicken from pan, set aside. Add 1/2 cup water to pan (1/2 cup for family-sized portions), and then add mushroom bacon sauce. Stir constantly for 3-5 minutes until sauce thickens. Serve over cutlets. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Dinner Done Red Pepper Mashed Potatoes, oven roasted broccoli. Chardonnay.	2 (Cutlets, Sauce)
Dijon Buttermilk Chicken Breasts	A Dijon-buttermilk blend - lightly sweetened with a touch of honey - coats tender, hand-trimmed chicken breasts that are then rolled in your own custom blend of seasoned bread crumbs and parmesan cheese. Serve with our specially prepared Dijon-Buttermilk side sauce.	THAW DIJON-BUTTERMILK SAUCE AND STIR. THAWED: Bake, uncovered, at 350F 45 min to 1 hour. FREEZER TO OVEN: Preheat oven to 350F, placed frozen chicken in oven and bake, covered with aluminum foil, for 45 minutes. Uncover and bake approx 45 minutes to 1 hour more. INTERNAL TEMPERATURE: 165F. SERVING SUGGESTIONS: Serve with Dijon-Buttermilk sauce on the side, Dinner Done Twice-Baked Mashed Potatoes and crisp green beans. Sauvignon Blanc.	2 (Chicken, Sauce)
Guava Glazed Pork Tenderloin with Orange-Jalapeno Mojo	Lean pork tenderloin in an amazing glaze of tangy Dijon, flavorful guava and orange juice. Top with an Orange-Jalapeno Mojo you'll prepare with orange and lemon juices, diced onion, cilantro and a touch of jalapeno peppers.	QUICKTHAW PORK, MOJO AND GUAVA GLAZE. by submerging well-sealed bag in water 15-20 min. GRILL (Recommended - pork tenderloin is AMAZING on the grill!): Thaw. Grill over med heat for approx 6 minutes on each side. See below for glaze/mojol! THAWED: Preheat oven to 375F. Bake, uncovered, for 30-45 minutes to int temp 155F. Baste with Guava Glaze just before serving. Mojo on side. Let pork sit 10 min then slice. FREEZER TO OVEN: Preheat oven to 350F. Bake tenderloin, uncovered, for 1 hour to 1 hour 20 min until int temp is reached. See below for glaze/mojol! GUAVA GLAZE & MOJO: Baste tenderloin with the guava glaze periodically while cooking. Top with mojo. INTERNAL TEMP: 155F. Be careful not to overcook pork. It is a lean meat and becomes tough when overcooked. Using an instant read meat thermometer is highly recommended! SERVING SUGGESTIONS: Serve with Mojo and any extra glaze on the side. Island Rice and grilled pineapple slices. Cab Sav.	3 (Pork, Mojo, Guava Glaze)

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<p>Peruvian Roast Chicken</p>	<p>Our butchers are "spatchcocking" whole chickens by removing the backbone so they flatten and easily roast to golden brown perfection. Seasoned with a flavorful paprika-spice blend, the chicken is served with our delicious tangy-with-a-kick Aji Verde side sauce. Petite orders receive one whole chicken.</p>	<p>THAW AJI VERDE SAUCE & STIR. 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, 450F - we are emulating a rotisserie. Rub spices all over 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 min, then turn chicken over and bake 30-45 min more to reach 165F int temp. Check temp near the bone! Add salt to taste. SERVING SUGGESTIONS: Aji Verde Sauce. Roasted potatoes, green salad, Pinot Gris.</p>	<p>2 (Chicken, Sauce - in pan)</p>
<p>Shrimp with Basil-Walnut Pesto</p>	<p>Plump sauteed shrimp are tossed with delicious homemade basil-walnut pesto and freshly cooked pasta. If you're doing a Kitchen Session this month, you'll make your own pesto in our kitchen!</p>	<p>QUICKTHAW SHRIMP AND PESTO by submerging well-sealed packages in water 10-15 minutes. Pat shrimp dry. Bring a large pot of water and 1 tsp salt to a boil. Heat a large skillet on med-high. Add pasta to boiling water and cook until al dente. Drain and set aside. While cooking pasta, saute shrimp until it is opaque and cooked through. Add the pesto to the pan with your shrimp and cook just until hot throughout. Add your shrimp mixture to your drained pasta and toss. Add add'l salt to taste if needed. Enjoy! Serve warm or cold. INTERNAL TEMP: 145F. SERVING SUGGESTIONS: French bread & field green salad. Pinot Grigio</p>	<p>3 (Shrimp, Pasta, Pesto)</p>
<p>Southwestern Egg Rolls</p>	<p>Egg rolls are loaded with a blend of chicken breast chunks, crisp corn, black beans, diced onions and colorful pimientos that has been seasoned with a squeeze of tangy lemon, our freshly prepared cilantro pesto and a touch of cumin. You'll bake these to golden perfection and then serve with our specially prepared Sweet & Spicy Dipping Sauce.</p>	<p>THAW SAUCE & STIR. FREEZER TO OVEN: Preheat oven to 400F. Place egg rolls on a greased cookie sheet. Bake, uncovered, for 20-45 minutes until heated throughout and golden brown. THAWED: Not recommended to thaw egg rolls before cooking. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve with dipping sauce on side. Black Beans and Mexican Rice. Margarita.</p>	<p>2 (Egg Rolls, Sauce)</p>
<p>Steak Diane</p>	<p>Tender beef filets rubbed with a freshly prepared onion-garlic puree are then topped with a cream sauce laced with hints of Dijon, sliced mushrooms, freshly diced onions, butter and a touch of Brandy.</p>	<p>SAUCE: Thaw Diane Sauce while cooking beef. Once the beef is done, saute sauce until the butter is melted and sauce hot. Stir well and serve over beef. OPTIONAL: For added flavor, add juices from cooked beef to sauce and saute all together! THAWED: Bake at 375F uncovered for approx 30-45 minutes. FREEZER TO OVEN: 350F. Bake loosely covered with aluminum foil for 30 mins. Uncover and bake approx 30-45 minutes more until desired temperature is reached. INTERNAL TEMP: 145F-165F (med to well) SERVING SUGGESTIONS: Serve with Dinner Done Twice Baked Mashed Potatoes, steamed green beans. Cabernet.</p>	<p>2 (Beef, Sauce)</p>
<p>Tilapia with Lemon Cilantro Butter</p>	<p>Flaky tilapia filets, colorfully seasoned with cumin, paprika and a touch of red pepper, are topped with our homemade Lemon Cilantro Butter. Gluten-Free.</p>	<p>QUICKTHAW filets by submerging filets (sealed in Ziploc) in water for 15 min until thawed. Remove filets from wrapper (if wrapped individually). Rinse and pat dry. Sprinkle with seasoning blend, rubbing in on all sides evenly. SKILLET: In a skillet over med heat, sauté filets in 2 tbs oil 5-10 min each side, turning once, until flaky throughout. Top hot filets with Lemon Cilantro Butter. OVEN: Follow QuickThaw and seasoning instructions above. Preheat oven to 425F. Place seasoned fish on greased baking pan. Bake, uncovered approx. 15-25 mins until flaky. Top hot filets with Lemon Cilantro Butter. INTERNAL TEMP: 145F. SERVING SUGGESTIONS: Rice pilaf, broccoli. Pinot Gris.</p>	<p>3 (Tilapia, Seasoning, Butter)</p>
<p>Turkey Meatballs with Ricotta</p>	<p>Ground turkey, creamy ricotta cheese, breadcrumbs, egg and a medley of seasonings come together to make these fabulous meatballs. Oven bake and then finish simmering in all-natural tomato sauce. Serve over the included linguine with a sprinkling of Parmesan cheese, or pick up a fresh baguette and make meatball subst!</p>	<p>PASTA: Boil pasta in lightly salted water 9-10 min to desired consistency - do this just before serving... while meatballs are simmering in sauce! SAUCE: QuickThaw by submerging well-sealed container in warm water 15-20 min, or gently heat sauce from frozen in pan, stirring frequently. MEATBALLS: FREEZER TO OVEN (Meatballs): Preheat oven to 375F. Bake meatballs, loosely covered, for 20 min. Uncover and bake 20 min, turn over and bake app. 10 min more until internal temp is reached. Put cooked meatballs and sauce in large skillet and simmer 5 min. THAWED (Meatballs): In large skillet, add 2 Tbs oil. Brown meatballs in batches. Once all are browned, add meatballs and sauce to skillet. Simmer over low heat, covered, for app. 15 min until internal temp is reached for meatballs. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: Serve over pasta, sprinkled with parmesan cheese. Green side salad, garlic bread.</p>	<p>4 (Meatballs, Pasta, Parmesan, Marinara)</p>

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 703.266.4004 or email us at WhatsCooking@DinnerDone.com and we'll gladly place your order. Please excuse the inconvenience as we work to improve your online experience. Thank you!