

Dinner Done! March 2018 Master Label List

<p align="center">Almond Crusted Cod</p>	<p>Wild-caught cod filets are topped with buttery almond slices for a dish that's delightfully crunchy on the top and flaky in the middle! (Freezer to Oven)</p>	<p>FREEZER TO OVEN: (Suggestion: Place filets on greased baking sheet so heat will circulate well as this cooks. It can also be cooked directly in the pans it is packaged in.) Preheat oven to 425F. Bake, uncovered, 30 minutes, covered, and then uncover and bake 5 to 15 min more until fish is flaky and opaque and the almonds are golden brown. Internal Temp: 145F. SERVING SUGGESTIONS: Steamed broccoli, oven roasted potatoes. Chenin Blanc</p>	<p align="center">This is an all-in-one dish!</p>
<p align="center">Bacon Wrapped Mozzarella Pesto Chicken</p>	<p>Butterfly cut chicken breasts are stuffed with our freshly made basil-walnut pesto and creamy mozzarella cheese, and topped with a slice of flavorful bacon. (Freezer to Oven)</p>	<p>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 Garlic Mashed and fresh sautéed summer squash. Pinot Noir.</p>	<p align="center">This is an all-in-one dish!</p>
<p align="center">Bacon, Cheddar & Spinach Stuffed Pork Loin</p>	<p>An extra special dish that most would never attempt to accomplish at home is a piece of cake to put together in our kitchen! 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. (Thaw & Bake)</p>	<p>Thaw. Preheat oven to 375F and bake, uncovered, approx 50 mins to 1 hour 15 mins. Baste roast with juices in pan periodically. Internal temp: 155F. Let rest 10 minutes before slicing. 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.</p>	<p align="center">This is an all-in-one dish!</p>
<p align="center">BBQ Glazed Mozzarella Meatloaf</p>	<p>Lean ground beef, diced onions, chopped bacon, a hint of ketchup and just the right amount of seasonings surround a surprise mozzarella center in this delicious and family friendly meatloaf that's topped with our homemade BBQ sauce. (Freezer to Oven)</p>	<p>This is for small pans. For large pans, thaw first! FREEZER TO OVEN: Place pans on baking sheet. Preheat oven to 350F. Bake frozen meatloaf, loosely covered w/ aluminum foil, for 1 hour. Uncover and bake approx 45 min to 1 hour more. THAWED: Preheat oven to 350F. Bake thawed meatloaf, covered w/ aluminum foil, for 30 minutes. Uncover and bake approx 30 min more. INTERNAL TEMP: 160F. Let stand 10 minutes before slicing. SERVING SUGGESTIONS: Dinner Done Twice Baked Mashed Potatoes and petit pois – a real comfort meal! Beaujolais. Tip: Leftover meatloaf makes great sandwiches!</p>	<p align="center">This dish has 2 parts: Meatloaf; BBQ Glaze</p>
<p align="center">Chicken Satay in Crisp Romaine - FRESH TWIST!</p>	<p>Chicken breast strips are brushed with an as-spicy-as-you-want-to-make-it marinade of lemon, cumin, Thai chile paste, soy and brown sugar in this versatile dish that's easily prepared on the grill or freezer-to-oven. Serve the strips in market-fresh crisp romaine leaves and drizzle with homemade peanut sauce. Note: Romaine is kept fresh, not frozen. Prepare this dish within one week. ToGo and Delivery orders will be prepared "mild" unless otherwise specified. (QuickThaw & Grill/Sauté or Freezer to Oven)</p>	<p>Rinse romaine leaves and pat dry. Thaw Peanut Sauce. QUICK-THAW CHICKEN by submerging well-sealed Ziploc in water about ½ hour until thawed. GRILL: Thaw Peanut Sauce. While chicken thaws, soak as many skewers as you'd like in water. Thread chicken on skewers and spread chicken out so that chicken lays flat on skewer (it will cook more evenly like this). Grill over medium heat. Int Temp: 165F. Alternately, can be pan sautéed, baked or broiled! SERVING SUGGESTIONS: Serve in lettuce leaves and drizzle with peanut sauce. Coconut rice (sub coco milk for ¼ of water!) and a mix of fresh grilled veggies. Merlot.</p>	<p align="center">This dish has 4 parts: Chicken; Peanut Sauce; Skewers; FRESH Romaine</p>
<p align="center">Chops with Roasted Red Pepper Bruschetta</p>	<p>Roasted red pepper bruschetta - made with freshly sliced onions, roasted red peppers, smashed garlic, and capers tossed in a touch of olive oil, red wine vinegar and soy - tops marinated hand-trimmed center cut pork chops. (QuickThaw to Stovetop or Grill)</p>	<p>THAW CHOPS AND RED PEPPER BRUSCHETTA. In a lightly greased skillet over medium-high heat, add chops and sauté, approx 6 minutes on each side until lightly browned. Remove chops and set aside. Pour Bruschetta in skillet and add 3 tbs of water. Place chops back in skillet, lower heat and simmer, covered, for 10 to 15 minutes until internal temperature is reached. INT. TEMP: 160F. ALTERNATE METHOD: GRILL chops, and simmer Bruschetta + 3 tbs water in a saucepan until slightly reduced. Top chops with Bruschetta. SERVING SUGGESTIONS: Serve over white rice. Dinner Done Corn Soufflé or buttery corn-on-the-cob.</p>	<p align="center">This dish has 2 parts: Chops; Bruschetta</p>
<p align="center">Crispy Roast Chicken with Citrus-Garlic Mojo</p>	<p>Whole spatchcock chicken is given a flavorful dry rub and oven-roasted. A zesty pureed citrus-mojito laced with fresh garlic, onions and bell peppers tops the chicken just before serving. Family-sized orders receive two whole chickens; Petite orders receive one whole chicken. (QuickThaw/Oven)</p>	<p>THAW Citrus-Garlic Mojo and 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). 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! Much of the seasoning will be on the skin. Add additional salt to taste, if needed. SERVE: Citrus-Garlic Mojo, Plantains, Black Beans & Rice. Beer.</p>	<p align="center">This dish has 3 parts: Whole Chicken; Citrus-Garlic Mojo; Spice Rub (all is usually packaged in the pan with the chicken!)</p>
<p align="center">Herbed Balsamic Bleu Chicken</p>	<p>Chicken breasts in a tangy herbed balsamic marinade are topped with tangy bleu cheese and baked to juicy perfection before being drizzled with a flavorful balsamic sauce. Simply delicious! (Freezer to Oven)</p>	<p>THAW BALSAMIC SAUCE – shake well (holding top on!) to emulsify sauce. 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. Drizzle with Balsamic Sauce just before serving. THAWED: Bake, uncovered, at 350F 45 min to 1 hour. Drizzle with Balsamic Sauce just before serving. INTERNAL TEMP: 165F. SERVING SUGGESTIONS: White and wild rice. Field green salad or steamed veggies in season. Beaujolais.</p>	<p align="center">This dish has 2 parts: Chicken; Balsamic Drizzle</p>
<p align="center">Marsala Mushroom Chicken</p>	<p>An all-natural Marsala Mushroom sauce that you prepare with fresh mushrooms, cream, sweet onions and spices smothers our tender, hand-trimmed chicken breasts. (Freezer to oven)</p>	<p>FREEZER TO OVEN: Preheat oven to 350F. Bake, covered with foil, for one hour. Uncover and bake another 40 min to 1 hour until internal temp is reached, basting frequently with juices in pan. THAWED: Bake uncovered at 350F approx 45 -55 min, basting frequently. INTERNAL TEMPERATURE: 165F. SERVING SUGGESTIONS: Serve with Dinner Done Twice Baked Mashed Potatoes and fresh steamed baby zucchini. Pinot Gris.</p>	<p align="center">This is an all-in-one dish!</p>

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<p>Pork Tenderloin with Apricot Mustard Sauce (ToGoToo!)</p>	<p>Pork tenderloin is coated in a light mustard-garlic marinade and served with our specially prepared Apricot Mustard Sauce. Light and healthy, this also doubles as a great party appetizer when sliced thin! KITCHEN SESSION NOTE: This dish will be already prepared in split portions and waiting for you the day of your session. (QuickThaw to Grill / Freezer to Oven)</p>	<p>QUICKTHAW pork by submerging well-sealed bag in water 20 to 30 minutes. Thaw Apricot-Mustard Sauce and Stir. GRILL (Recommended): Thaw. Grill over med to high heat for approx 6 minutes on each side. FREEZER TO OVEN: Preheat oven to 350F. Bake tenderloin, uncovered, for 1 hour to 1 hour 20 min until int temp is reached. THAWED: Preheat oven to 375F. Bake, uncovered, for 30-45 minutes until int temp is reached. Let pork sit 10 min then slice. Int. Temp: 155F. SERVING SUGGESTIONS: Slice pork and serve with Apricot-Mustard Sauce. Serve with white rice with slivered almonds and honey carrots. Zinfandel. (R01/10)</p>	<p>This dish has 2 parts: Pork Tenderloin; Apricot-Mustard Sauce</p>
<p>Southern Style Shrimp & Grits</p>	<p>Plump shrimp are sautéed with plenty of garlic and a touch of bacon and then served over creamy cheddar cheese grits. (QuickThaw/Sauté)</p>	<p>GRITS: Bring water to a boil in saucepan: 6 cups for family-sized (1 ½ cups grits); 3 cups for petite (¾ cup grits). Once boiling, add grits gradually while stirring and then simmer on low for 5 min. Stir, add cheddar cheese and stir again until melted. Taste, add add'l salt if desired. Keep warm until ready to serve. SHRIMP: QuickThaw Shrimp by submerging well sealed bag in warm water for 10 min. Rinse shrimp and dry with paper towel. Over medium heat, sauté shrimp with sauté sauce for 4-6 min until shrimp is opaque. Int Temp: 145F. SERVING SUGGESTIONS: Spoon shrimp over grits. Garden green salad. (r03/15)</p>	<p>This dish has 4 parts: Shrimp; Grits; Cheddar Cheese; Sauté Sauce</p>
<p>Taverna Chicken</p>	<p>Chicken cutlets marinate in a flavorful blend of olive oil, fresh minced garlic, oregano, tangy lemon and white wine before being sautéed and topped with a zesty lemon-wine pan sauce and a sprinkling of tangy feta cheese. You'll receive the lemon for this dish fresh, not frozen. Opa! (QuickThaw to Skillet)</p>	<p>QUICKTHAW CHICKEN, SAUCE & FETA by submerging well-sealed containers in warm water 10-20 min. Remove lemon from fridge. In a skillet over low-med heat, add 2 Tbls oil. SAUTE chicken breasts approx 5-7 minutes on each side, turning once, until chicken reaches internal temp of 165F. REMOVE cooked chicken from pan and set aside. ADD WATER to sauce (2 Tbls for a petite portion; ¼ cup for a full portion) and add sauce/water to skillet, stirring to deglaze pan. REDUCE SAUCE by half. ADD cutlets back into pan to reheat, then squeeze fresh lemon to taste over all. Plate chicken & spoon sauce over chicken. Top with feta cheese. INT TEMP: 165F. SERVING SUGGESTIONS: Simple pasta or rice, field green salad. Pinot Gris. (R12/14)</p>	<p>This dish has 4 parts: Chicken; Wine Sauce; Feta Cheese; FRESH Lemon</p>
<p>Tequila Lime Steak Fajitas</p>	<p>Tender flank steak, marinated in lime juice, tequila and a medley of seasonings, is paired with sautéed market-fresh onions, bell peppers and flour tortillas. Sure to be a family favorite! (QuickThaw & Grill or Sauté)</p>	<p>QUICKTHAW STEAK & VEGGIES by submerging sealed bags in water 15-20 min until thawed. Microwave tortillas 30 sec or until warm just before serving. (Low-Carb Option: Omit Tortillas!). Grill steak over med to high heat to desired doneness – or pan sauté quickly over med-high heat, turning once. At same time sauté veggies on stovetop over medium heat until caramelized (onions are turning brown). Slice flank steak into thin strips, being careful to cut steak across the grain to ensure tenderness! SERVING SUGGESTIONS: Serve steak & veggies in tortillas; top with salsa, guacamole and sour cream. For a special treat prepare a salsa of black bean, corn, cilantro and lime. Corona.</p>	<p>This dish has 3 parts: Flank Steak; Fajita Veggies; Tortillas</p>
<p>Vegetable Lasagna</p>	<p>Creamy mozzarella, ricotta, and parmesan cheeses, tender fresh pasta sheets, our all-natural marinara sauce, and a blend of fresh sliced mushrooms, chopped broccoli and basil. (Freezer to Oven)</p>	<p>FREEZER TO OVEN: Preheat oven to 350F. Bake, covered loosely with foil, for approx 1 ½ hours. 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. SERVING SUGGESTIONS: Serve with fresh bread and salad. Merlot.</p>	<p>This is an all-in-one dish!</p>
<p>Walnut Rosemary Oven Fried Chicken</p>	<p>Juicy chicken breasts are dipped in a mild buttermilk-Dijon marinade before being topped with a seasoned crunchy topper that includes chopped walnuts, panko breadcrumbs and a pinch of rosemary. (Freezer to Oven)</p>	<p>THAW/SAUTE (PREFERRED): Sauté in skillet with oil on low-med heat 6-8 minutes, turning once halfway through. Can also bake (thawed) at 425F on greased sheet app 15 min, turning once. FREEZER TO OVEN: Preheat oven to 350F. Place cutlets on greased baking sheet. Bake for 45-60 mins, uncovered, until int'l temp is reached, turning once halfway through. Int. Temp: 165F. SERVING SUGGESTIONS: Serve with green salad, rice pilaf, green beans. Sauvignon Blanc.</p>	<p>This is an all-in-one dish!</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 813.264.7700 or email us at GetCooking@DinnerDone.com and we'll gladly place your order. Please excuse the inconvenience as we work to improve your online experience. Thank you!