

November 2008 Menu

Baked Apple and Stuffing Pork Chops - 6 boneless pork loin chops layered between apples and stuffing.

Baked Flounder Filets - Flaky filets of flounder are baked with a delicious blend of butter, olive oil, basil and lemon.

Pork Tenderloin with Orange & Rosemary Marinade - A delicious marinade of orange juice, soy, molasses and rosemary makes this tenderloin equally tasty in the oven or on the grill.

Southwest Stir Fry - Tender strips of chicken with a southwest blend of spices are accompanied by a tasty medley of vegetables, served over a bed of brown rice.

Chili Cornbread Casserole: A delicious combination of ground beef, kidney beans and diced tomatoes with a touch of Southwest seasoning, topped with cheddar cheese and a crunchy cornbread crust.

Flank steak with Chimichurri sauce - Flank steak covered with dry spices and grilled to perfection then topped with mouth watering chimichurri sauce.

Chicken & Black Bean Quesadillas - Flour tortillas filled with roast chicken, diced tomato, green chilies, black beans and cheddar jack cheese. Whether they are lightly sautéed or baked, your family will come back for seconds.

Maple Glazed Salmon- Maple syrup provides the perfect balance to a zesty spice rub on quick baking salmon fillets.

Herb Rubbed Turkey Roast with Cranberry Orange Compote -This is a boneless turkey breast coated with herbs and roasted in the oven, then served with a cranberry orange compote and brown rice. **Cannot be split packed.**

Cheese Tortellini Marinara with Chicken - Tri colored cheese tortellini and diced chicken baked in Foodies marinara sauce and topped with mozzarella cheese.

Shrimp Scampi - Succulent shrimp are sautéed in a delicious blend of olive oil and clarified butter with garlic, shallots and herbs, then tossed with your choice of regular or whole wheat penne pasta for a complete one dish meal.

Penne Pasta with Sweet Italian Sausage and Pumpkin Sauce: This is a perfect fall dish your family will love. Sweet Italian sausage in a delicious creamy pumpkin and white wine sauce flavored with sage served over penne pasta.

White Chicken Chili - Diced chicken and great northern beans are seasoned with a perfect blend of spices for a hearty chili with just the right amount of heat. **Cannot be split packed.**

Honey Mustard Chicken Breast – Tender chicken breasts dredged in a mild dill and honey mustard sauce and crusted to a golden brown. Served with brown rice, this quick fix meal bakes to perfection in under 30 minutes!

Grab & Go Only

Shrimp & Sausage Jambalaya - Tender shrimp and Andouille sausage team up to give this dish an authentic Cajun flavor. **Grab & Go Only**

Three Cheese Manicotti - If your family likes lasagna, they'll love this cheesy shell pasta dish. Out of the oven, it's impressive to behold, but only you will know how easy it was to make. **Grab & Go Only**

Veggie Lasagna – This meatless version of the original is layered with cheeses, mushrooms, tomatoes, onions, zucchini and fresh herbs. A cream sauce holds it all together beautifully! **Grab & Go Only**

Meat Lasagna – This classic lasagna is layered with ricotta, parmesan and mozzarella cheese. The noodles are smothered with a rich tomato sauce and Italian sausage. A sure hit! **Grab & Go Only**