



Cooking Instructions for December 2007

Almond Crusted Red Snapper

Bake Red Snapper uncovered in 350-375 oven for 15-25 minutes until fish is tender and flaky.

Pesto Chicken Roll-Ups

Bake covered with Foil for 350 oven for 30-45 minutes. Remove cover for last 10 minutes.

Do not use cardboard lid to cook chicken.

Chicken Tamales with Salsa Verde

Steam Tamales in a vegetable steamer (or colander in a large pot with 1-2 inches water) Steam Tamales for about 20 - 30 minutes. Serve with warmed Salsa Verde.

Chicken Florentine

Bake uncovered in 350 degree oven for 20-40 minutes. Check Chicken Florentine after 20 minutes.

Baked Macaroni and Cheese

Bake uncovered in a 350 oven for 30-45 minutes or until hot and bubbly.

Chili Verde with Cornbread

Chili - Heat in heavy pan on stove until hot and bubbly

Cornbread – Add ¼ cup water to mixture. Cook in stove in greased pan for 20 – 25 minutes.

Italian Stuffed Meatloaf

Bake uncovered in 350 oven for 35-45 minutes to internal temp of 155.

Let meatloaf rest for 10 minutes before carving.

Butternut Squash Lasagna

Bake covered in 350 oven for 40minutes or until bubbling over. Remove foil for the last 10-15 minutes. Let rest for 5-10 minutes before serving

White Bean and Ham Soup

Heat soup in pan on stove or in microwave until hot.

Stuffed Pork Roast

Place roast in the oven at 325 to 350 degrees. Cook to internal temp of 155 or grill roast on the BBQ to internal temp of 155. Allow roast to rest 5-10 minutes before carving.

Winter Casserole

Bake covered in 350 degree oven for 30-45 minutes. Uncover for the last 10 minutes.

Southwestern Baked Chicken

Bake the chicken in the roasting pan at 350 with an aluminum tent for 1 hour or until internal temp of 155 degrees. Let Rest for 10 min. before carving.

For Best Results, Defrost Meals in Refrigerator 24 to 48 hours BEFORE Cooking.