



August Cooking Instructions

Extra cooking instructions... Just in case!

Arroz Con Pollo

Place contents of big bag into crock pot. Cook on LOW for 7 to 9 hours OR HIGH for 4-5 hours until chicken reaches an internal temperature of 180 degrees. Stir. Bake cornbread according to instructions. ENJOY!

BBQ Meatloaf Steaks

Thaw according to instructions. Place individual steaks in oven proof baking dish. Pour BBQ sauce evenly over steaks. Bake UNCOVERED at 375 degrees for 40-55 minutes (depending on how you like your steaks) OR until internal temperature of beef is 160 degrees. Allow to sit 10 minutes before serving. Bake fries according to instructions. HINT: A pinch of garlic salt, onion salt, and paprika make a fantastic seasoning for the fries, but so does salt and pepper! ENJOY!

BBQ Teriyaki Chicken

Thaw according to directions. Place contents of large Ziploc bag in to Crockpot. Cook on low 5 to 6 hours or until chicken has reached an internal temperature of 170 degrees or desired doneness. Bake Oven Fries according to directions. (Tip, toss with a little olive or vegetable oil to improve browning.)

Bean and Barley Chili

Thaw according to directions: Place contents of ziploc in to your crockpot. Cook on high for 3 to 5 hours or on low for 6 to 8 hours. Bake cornbread according to directions. Enjoy!

Best Baja Carne Asada

Thaw according to directions. Heat grill to medium high. (Discard marinade.) Grill on one side of meat for 6-10 minutes salting top side with coarse salt (to taste). Wait until salt liquefies on the surface - flip meat and cook other side 6-10 minutes salting top side (to taste). Make sure to heat so that salt liquefies again! Put meat on cutting board and slice ACROSS the grain of the meat in thin, long, strips. Cut strips into smaller pieces. Warm tortillas and serve.

Brown Sugar Pork Roast

Thaw according to directions. Place contents of large Ziploc in Crockpot. Cover and cook on low for 6 to 8 hours or on high for 5 to 6 hours. Sprinkle brown sugar mixture over roast and continue to cook until desired doneness. Microwave green beans for 2 to 3 minutes or until heated through. Tip: Can be tossed with a little olive oil and roasted in oven! Enjoy!

Chicken Fajitas

Thaw according to directions. Heat a nonstick skillet over medium high heat. When hot, add meat and vegetables from the large ziploc bag (reserving most of the marinade) and saute until chicken begins to brown and the veggies soften. Add marinade as needed for moisture and to prevent sticking. Continue to cook until chicken is cooked through (170 degrees) and vegetables are tender. Serve with warm tortillas. Enjoy!

Cuban Pork

Thaw according to directions. Place contents of big bag into crock pot. Cook at desired setting until pork reaches 160 degrees. Heat tortillas in microwave for 20-30 seconds or until desired doneness. Be careful, they'll get hot! ENJOY!

Dinner Studio Chicken Bake

Preheat oven to 400 degrees. Prepare a cookie sheet: lightly spray with cooking spray OR use a non-stick baking sheet, make sure baking sheet has raised edges. Place chicken bake on the cookie sheet to thaw at room temperature for 30-45 minutes. Pierce 3-4 holes in top of pastry to allow for venting. Bake 30-35 minutes, or until golden. Allow to cool for 5-10 minutes. Enjoy!

Endless Summer Bake

Thaw according to instructions. Bake, covered, at 350 degrees for thirty minutes. Uncover and bake an additional 15-20 minutes until steaming, hot, and bubbly. Remove from oven and top with the baggie of cheese. Let stand to let cheese melt. Enjoy!

Fish and Chip Epiphany

Thaw according to directions. Place filets in a single layer in a lightly sprayed ovenproof baking dish. Bake at 400 degrees for 20 minutes or until golden brown and fish flakes easily. Fries can be baked at the same time (at 400 degrees for 18 - 20 minutes on a separate baking sheet.)

Italian Chicken Soup

It is not necessary to thaw this soup. Crockpot: Cook on low 5 to 6 hours. For the last 1/2 hour to 45 minutes, add baggie of pasta and continue to cook until pasta is tender. Stovetop: Place soup in pot, bring to a boil, reduce heat to simmer and cook until hot throughout. Add baggie of pasta and continue to cook until the vegetables and pasta are tender. (10 to 20 minutes)

Jimmy's Breakfast Casserole

Thaw according to directions. Preheat the oven to 350 degrees. Place the contents of the large Ziploc bag in to an oven proof baking dish (example: 8" x 8" for the three serving size recipe) lightly sprayed with cooking spray. Bake covered for 35 to 45 minutes) Remove cover and sprinkle with cheese. Bake for an additional 5 minutes, or until the top is evenly browned and center is set. Bake muffins according to directions. Enjoy!

Magic Marinated Pork Chops

Thaw according to directions. Drain pork chops and discard marinade. Grill, covered over medium coals, turning occasionally for 20 - 25 minutes or until an internal temperature of 160 degrees is reached.



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Pescado Picante

Thaw according to directions. Place contents of Ziploc bag in to a lightly sprayed oven proof baking dish in a single layer. Bake uncovered at 350 degrees for 20 to 30 minutes or until fish flakes easily when tested with a fork. Prepare rice according to directions (both can cook at the same time). Enjoy!

Pollo De Madrid

Thaw according to directions. Bake uncovered at 350 degrees for 30 - 40 minutes or until a meat thermometer reaches an internal temperature of 170 degrees. Prepare biscuits according to directions.

Polynesian Pork Chops

Thaw according to directions. Place pork and sauce in a single layer in an oven proof baking dish. Bake uncovered at 350 degrees for 25 minutes, turning at least once, or until desired degree of doneness is achieved. (approximately 160 degrees).

Smoked Raspberry Chicken

Thaw according to directions. Bake uncovered at 350 degrees for 25 - 30 minutes or until the chicken has reached an internal temperature of 170 degrees. Prepare Easy Risotto according to directions. (You may want to start the risotto before you pop your chicken in the oven).