Menu for September 9 - 13, 2019



This week I am feeling very international so the menu has dishes inspired by other countries and their flavors. I hope you find something you like.

The website changes are not quite ready, but the new order form is, so feel free to use it by clicking <u>here</u>, or you can reply to this email, or send me a text. Cheers!

Moroccan Baked Fish with Onions over Rice

This North African inspired fish dish has a marinade of cilantro, olive oil, green chiles, paprika, and lime. The fish is roasted on a bed of caramelized onions and topped with diced preserved lemon and served with rice. This can be frozen.

Pork Tenderloin with Bourbon-Peach Sauce and Cabbage Slaw

This recipe came from Cooking Light and is a great use of fresh peaches. The sauce has Bourbon and honey, mustard and butter to drizzle over the sliced pork and shredded cabbage and top with sliced almonds. This freezes well.

Stuffed Meatloaf over Pureed Roots

The meatloaf is made with beef and turkey, Italian seasonings, and Parmesan cheese then flattened and rolled around a filling of pizza toppings like pepperoni, olives, and mozzarella and baked so every slice has a surprise inside. I'll place a slice over a creamy potato-like side. This can be frozen.

Slow Cooker White Chicken Chili

This tangy, mildly spicy white-bean chicken chili is traditional but lighter and brighter. Plenty of green chiles - fresh and canned - provide kick while creamy white beans mellow it out. A dollop of sour cream will tame the spice if you need to. This freezes well.

Curried Couscous Chicken Salad

This salad is an all time favorite. The couscous is cooked with a dash of curry powder, orange juice, and olive oil and is tossed with garbanzo beans, cooked rotisserie chicken, green onions, celery, snap peas, and shredded cabbage. This one can freeze but it is better fresh.

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