



Coconut Lime Shrimp



Cherry BBQ Chicken



Taco Empanadas

ARROZ CON POLLO



This is a traditional dish throughout Latin America. As the rice cooks, it grabs flavor from its companions in the pot; the chicken, cumin, enchilada sauce, mushrooms, sherry, tomatoes and a few other delicious additions. Naturally GF

BROWN SUGAR BBQ THIGHS



Meaty chicken thighs are marinated in a delicious homemade brown sugar barbecue sauce. Cook for your next backyard gathering. Naturally Gluten Free

CHERRY BBQ CHICKEN



Whole cherries mingle with brown sugar and balsamic vinegar to create a delicious glaze for our boneless chicken breasts. This is a fun entrée to serve with rice and early spring vegetables. Naturally Gluten Free.

COCONUT LIME SHRIMP



Coconut milk, lime juice and other tropical flavors make this a perfect meal served over a steaming portion of rice (provided) or used as a topping for a fresh salad.

FIESTA BURGERS



The flavors of a taco ready to cook on the barbecue. Serve with fresh slices of tomato and avocado or top with salsa and eat in a bun. Left overs?? Use on top of your nachos!

GRILLED CHICKEN WITH SATAY



Why dine out for Thai cuisine when you can prepare it in the comfort of your own home? Enjoy marinated chicken breasts and delicious satay. This dish offers great flexibility. Simply cook the chicken, slice it, and present it on a large platter with the satay dip at the center.

HEARTY CHEESE TORTELLINI



This dish is sure to delight everyone! It features a delicious combination of sausage, three types of cheese, and tender tortellinis. It can be quickly prepared in a skillet, resulting in a cheesy and satisfying meal.

MAYAN PIE



Layers of hearty chicken, corn tortillas, creamy sauce and tomatoes are topped with pepper jack cheese and baked together in this lively southwestern flavored dish.

ROASTED CHICKEN WITH VEGGIES



Moist roasted chicken breasts are elevated with caramelized onions, potatoes, and carrots, making it an impressive centerpiece for Sunday dinner or special occasions.

SAGE ROASTED PORK TENDERLOIN



With little effort, you will get a big applause for this one-dish meal. A well seasoned, roasted pork loin is finished off by creating a wonderful sauce created with sage, thyme, a splash of white wine along with a few other delicious flavors. Slice, drizzle and serve!

SOUTH OF THE BORDER ENCHILADAS



Mexican food is fiesta food - casual, distinctive and fun. We pack all this and more in each and every enchilada. The perfect blend of chicken, sour cream, mild chilies, cheese and spices give this dish just enough kick.

TACO EMPANADAS



Love tacos? Love empanadas? This wonderful combination will have you coming back for more! What a great treat for the kids after school or even your next football party. Order up extra to keep in the freezer for anytime.

COOKING METHODS GUIDE



= Oven

= Stove

= Air Fryer



= Slow Cooker



= Grill



Kindly specify in the order notes if you require an item to be Gluten Free when placing an online order, as certain ingredients may need to be substituted. Please be aware that gluten products are present in the store, increasing the risk of cross-contamination.