



Ham Potato Spinach Gratin



Chicken Cordon Bleu Empanadas



Pasta Primavera

ASIAN CASHEW CHICKEN



We have taken chicken breasts simmered with the Asian flavors of soy sauce, celery, bamboo shoots and cashews, of course! This dish is perfect for families on the go.

BAKED PARMESAN CHICKEN



These individually wrapped chicken breasts are layered with a creamy cheese coating and topped with a seasoned panko bread crumb topping. Great for grilling or in your oven.

CHEESEBURGER SOUP



Everything you adore about burgers, now presented in a bowl! We combined potatoes, onions, bacon, pickles, and beef to create a hearty and satisfying soup.

CHICKEN CORDON BLEU EMPANADAS



We have filled our light and flaky pastry dough with chicken and ham surrounded by a creamy Swiss cheese sauce. It is a masterpiece just waiting to be cut into.

HAM, POTATO, & SPINACH GRATIN



This hearty, one dish meal is loaded with ham and vegetables then baked together in a creamy white sauce topped with cheddar cheese.

HARVEST KIELBASA



Our combination of caramelized onions and Kielbasa replicates the perfect combination of sweet and salty. This recipe can be cooked in your slow cooker or stove-top. What could be easier than that?

ITALIAN SAUSAGE LASAGNA



Truly comfort food, we have use a flavorful Italian Sausage, a rich sauce compliments the sausage perfectly with just a hint of cream cheese. We can even make this vegetarian.

ORZO CHICKEN



We developed a luscious creamy base that envelops the chicken. The orzo pasta not only thickens the sauce but also makes it simple to cook together with the sauce that coats the chicken.

PASTA PRIMAVERA



Tired of the same old pasta week after week? Pasta, fresh veggies and shrimp have never tasted so good. Want us to sub out the shrimp for chicken, beef or more veggies? Just let us know in the comment section when ordering.

SLOWCOOKER CHICKEN & DUMPLINGS



We have re-created this family favorite to be prepared in your slowcooker so the chicken has time to become tender. Dumplings are added at the end to complete this meal.

STEAKHOUSE MEATLOAF



Fill your kitchen with the aromas of your favorite steakhouse when cooking. The combination of ingredients and flavors will have everyone asking for seconds.

SWEET & SOUR MEATBALLS



A generous helping of meatballs is complimented with the traditional tangy flavors of sweet and sour and finished off with large chunks of pineapple, onion and peppers. Simply heat through until bubbly and serve.

COOKING METHODS GUIDE



= Oven



= Stove



= Air Fryer



= Grill



= Slow Cooker



Please include in your order notes if an item needs to be Gluten Free when you order online as some ingredients will need to be changed. There are gluten products in store, so cross contamination may occur, but we work hard to prevent this. Please call with any questions.

DINNERSDONERIGHT.COM

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