



Swedish Meatballs



Seasoned Chicken & Mango Salsa



Ham Potato & Spinach Gratin

## CARAMELIZED BAKED CHICKEN

Soy and ketchup, laced with honey and garlic, make for the perfect accompaniment to our boneless chicken breasts.

## COCONUT CURRY SHRIMP

Delectable shrimp simmered in coconut milk and a touch of curry paste makes for a mouthwatering hint of the tropics! We have added carrots and onions to enhance this recipe. Best served over rice, you will be craving more!

## 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.

## KIELBASA & ALFREDO BAKE

Bite-sized pieces of Kielbasa sausage introduce a smoky and savory element, while the seasoned Alfredo sauce adds a creamy richness that envelopes the pasta. This rich and filling dinner is ideal for those evenings when you crave something indulgent and satisfying. Pair it with a fresh green salad to balance this meal.

## KOREAN PORK EMPANADAS

The Korean BBQ sauce pairs perfectly with tender pork, while crisp coleslaw adds a refreshing crunch. These empanadas can be served as appetizers or a main course with fresh greens or spicy kimchi, offering a unique twist on traditional flavors.

## MEXICAN CHICKEN BAKE

Who said great flavor meant high-fat? This quickly prepared entrée proves them wrong. Our chicken breasts are smothered in a seasoned salsa and topped with cheese creating a wonderful, yet healthy entrée.

## PACIFIC RIM MARINATED CHICKEN

A delicious marinade of lime, salsa, hoisin sauce and fresh ginger gives grilled chicken Pacific Rim flair. Try the chicken sliced on top of your favorite fresh greens for a filling and lighter entrée.

## SEASONED CHICKEN WITH MANGO

We made our own seasoned salsa with ground cumin to enhance the chicken's flavor during marinade time. Simply sear the chicken stove-top, add the mango salsa and simmer.

## SHRIMP CHOWDER

Nothing can compare to homemade soup! When I was growing up, my mom would often serve steaming bowls of chowder. This hearty chowder is a meal in itself.

## SLOW COOKER CHICKEN & RICE

Our one-pot meal combines moist chicken breasts, brown rice and tender vegetables in a light and creamy sauce. Simmer in your slow cooker or on the stove. A healthy and hearty treat!

## STEAKHOUSE MEATLOAF

Fill your kitchen with the aromas of your favorite steakhouse when cooking this wonderfully flavored addition to our line of meatloaf recipes. The combination of ingredients and flavors will have everyone asking for seconds when prepared and served for your next dinnertime meal.

## SWEDISH MEATBALLS

A unique twist on a classic has been created by our family and served for years. The combination of dill and allspice gives this dish an exciting flare.

## 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.

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