



Happy Valentine's Day from **DINNER** *done!*

PLEASE SERVE OR FREEZE ALL ITEMS WITHIN 2 DAYS. TIP: BRUSSEL SPROUTS AND PARMESAN MASHED POTATOES HAVE SIMILAR ESTIMATED COOKING TIMES WHEN PLACED ON CENTER OVEN RACK. ASPARAGUS IS ESTIMATED TO COOK IN 10 MINUTES, AND THE BREAD COOKS IN 5 MIN. FOR CONVENIENCE, ALL COOK AT THE SAME OVEN TEMPERATURE. START COOKING THE MASHED POTATOES AND BRUSSEL SPROUTS BEFORE YOU BEGIN PREPARING THE ENTRÉE. IF YOU ORDERED ASPARAGUS, SIMPLY PUT THE ASPARAGUS IN WHEN YOU ARE 10-15 MINUTES FROM FINISHING PREPARATION OF YOUR ENTRÉE, AND ADD THE BREAD 5 MINUTES BEFORE DINNER IS SERVED! THIS WILL ENSURE SIDES ARE READY WHEN THE MAIN DISH IS DONE.

APPETIZERS, SALAD & SUCH:

- ◆ **Dinner Done Bistro Salad** – Place salad greens in large bowl. Drizzle with dressing to taste and toss to coat all greens evenly. Plate greens on two small salad plates and sprinkle with provided toppings.
 - **Special Serving Suggestion:** Let your loved one decide how much dressing they would like to use. If you have a small spouted server, perhaps from a sugar/creamer set, pour vinaigrette into spouted server and serve alongside salad plate.
- ◆ **Baby Portobello Mushrooms Stuffed with Artichoke Parmesan Filling** - Preheat oven to 425F. Remove lid and protective wrapper. Bake, uncovered, for 10-15 min until tines of fork inserted in center of filling feels warm to the touch and top is a light golden brown. Depending on the size of the mushrooms, this may take a little longer!
 - **Special Serving Suggestion:** Divide mushrooms evenly between two small serving plates.
- ◆ **Crab Cakes & Remoulade** – Add a small amount of oil over low-medium heat. Once oil is hot, sauté crab cakes until heated throughout and lightly browned on both sides, approx. 4 min per side. Int Temp: 145F. Crab cakes can be kept warm in 200F oven for up to 30 min until ready to serve.
 - **Special Serving Suggestion:** Use a few greens from the salad as a “bed” for the crab cake. Lay crab cake over salad greens and drizzle with Remoulade, or serve Remoulade on the side.
- ◆ **Fresh Baked Bread with Butter** – Bake the bread right before dinner is served... the oven should be already preheated with the veggies cooking! Preheat oven to 425F. Bake bread on center rack for 4-5 min until steaming throughout. Keep warm by wrapping in a cloth napkin.
 - **Special Serving Suggestion:** Line a small bread basket or bowl with a colorful cloth napkin and use for bread. Place butter on a small plate. Provide a small serving dish at each place setting for each of you to serve bread and butter.

MAIN ENTREES:

- ◆ **Chicken Beurre Blanc** - Heat 1-2 tbs canola oil in a skillet over low-med heat. Sauté chicken, turning once, until chicken is cooked through (about 6-8 minutes each side, depending on thickness). Be careful not to blacken the bottom of the pan while cooking! Int Temp: 165. Set chicken aside on a plate while you prepare the beurre blanc in the same skillet. **Beurre Blanc:** Remove butter pats from sauce container and set aside from now – some thyme will stick to them, that is what we want! Pour liquid sauce contents in skillet and increase to high heat. Make sure ALL sauce is scraped out of the container. Simmer until sauce is reduced by half, stirring. Remove skillet from heat, add the pats of butter/thyme to the sauce and whisk until creamy.
 - **Special Serving Suggestion:** Carefully plate chicken on each dinner plate. Top with Champagne Beurre Blanc. Professionals use a clean towel to wipe away any stray dripping. Serve with a bottle of Pinot Grigio.
- ◆ **14oz Ribeye with Brandied Mushrooms** – Can be grilled or pan-sautéed! Grill steaks over high heat 3-6 min per side, avoiding flame ups – OR - sauté steaks in large skillet over med heat 3-6 mins per side (rare to well done.) Remove steaks and set aside. Internal Temp: 125-165 - med-rare to well-done. **Brandied Mushrooms:** In same skillet, add ¼ cup water and mushrooms. Simmer over medium heat, stirring frequently, for 4 min. Then, stir in sauce and simmer 2-3 min more until mushrooms reached desired tenderness. Taste to see if an additional touch of salt is needed. If you grilled the steaks, you'll use a fresh skillet. Spoon mushrooms over steaks.
 - **Special Serving Suggestion:** Carefully plate steak on each dinner plate. Top with brandied mushrooms. Professionals use a clean towel to wipe away any stray drippings. Serve with Cabernet Sauvignon.

Over →

MAIN ENTREES, continued:

- ◆ **9oz Ribeye & 8oz Lobster Tails** – *Tip: Start lobster and then prepare steak while lobster is cooking!*
 - **Lobster:** Bring 2" water to boil in a lidded pan. Add thawed lobsters and simmer, loosely covered 8-10 minutes until meat is firm and pinkish-white. Int Temp: 140F. If lobsters are partially frozen, they will take a little longer to cook! Gently warm butter in microwave safe dish. *Tip: Use kitchen shears; cut top and bottom of shell to easily open. Careful shells are spiny.*
 - **9oz Ribeye: Can be sautéed or grilled.** *These steaks cook quickly; be sure to have skillet/grill pre-heated before beginning to cook.* **Stovetop:** Heat 1-2 tbs oil in a skillet over medium heat. Sauté steaks on large pan 2-3 mins per side (rare to well done) to desired doneness. **Grill:** Or grill over high heat, avoiding flareups, approx. 1-3 min per side to desired doneness. Internal Temp: 125-165 (med-rare to well-done).
 - **Special Serving Suggestion:** Top steak with bleu cheese butter (at room temp) and serve lobster with warmed butter for dipping. Gently heat butter in microwave to warm. Professionals use a clean towel to wipe away any stray drippings. Serve with Cabernet Sauvignon or Chardonnay.
- ◆ **Sea Scallops with Champagne Beurre Blanc** – Make sure the scallops are completely thawed. If they aren't, quick thaw by submerging well-sealed bag in cool water 5-10min. Pat scallops dry. Lightly salt and pepper the scallops on both sides – we don't do this ahead of time because we don't want to risk thawing the scallops too soon! In a large skillet, add 1-2 Tbs oil and spread to cover the pan. Heat pan on low-medium heat until oil is hot. Place scallops in pan and sauté 3-4 min each side, over low-medium heat, using a spatula to turn once. Set scallops aside on a plate while you prepare the beurre blanc in the same skillet. **Beurre Blanc:** Remove butter pats from sauce container and set aside for now – some thyme will stick to them, that's what we want! Pour liquid sauce contents in skillet and increase to high heat. Make sure ALL sauce is scraped out of the container. Simmer until sauce is reduced by half, stirring. Remove skillet from heat, add the pats of butter/thyme to the sauce and whisk until creamy.
 - **Special Serving Suggestion:** Carefully plate scallops on each dinner plate. Top with Champagne Buerre Blanc. Professionals use a clean towel to wipe away any stray dripping. Serve with a bottle of Chenin Blanc.

SIDE DISHES: (SEE "TIP" AT TOP OF REVERSE PAGE)

- ◆ **Asparagus with Lemon Vinaigrette** – Preheat oven to 425F. Bake asparagus uncovered 10 mins or until steaming and cooked to the consistency you prefer. Drizzle with vinaigrette to taste.
- ◆ **Parmesan Mashed Potatoes** - Preheat oven to 425F. Bake uncovered on a lower oven rack for 25-30 mins or until steaming throughout. Alternatively, you can microwave by transferring potatoes to a microwave safe dish and microwaving until heated throughout, gently stirring to distribute heat evenly.
- ◆ **Balsamic Brussel Sprouts with Bacon** – Preheat oven to 425F. Line a baking sheet with the included parchment paper. Spread Brussel sprouts on the parchment paper in a single layer. Bake uncovered 25-30 mins on lower oven rack until tender. While sprouts are cooking, let balsamic-bacon topper come to room temperature. Once sprouts are tender, spoon topper over sprouts and toss to mix well. Return sprouts to oven and carefully broil for 1-2 min just before serving – watch closely to avoid burning Brussel sprouts. If preparing another roasted vegetable side, roast on same baking pan/ parchment paper to save space.

DESSERT:

- ◆ **Chocolate Hazelnut Torte | Limoncello Mascarpone Cake | Peanut Butter Caramel Snickers | Ricotta Pistachio Cake**
Transfer dessert to small dessert-sized plate while still frozen – this helps keep it "pretty"! Thaw in refrigerator for 8 hours. If that isn't possible, thaw on countertop while preparing and serving dinner.

INCLUDE THE KIDS PACKAGE ADD-ON – ALL ARE FREEZER TO OVEN (START COOKING CHICKEN 60-75 MIN BEFORE DINNER IS SERVED):

- ◆ **Follow instructions on each dish... Cheesy Pastry Hearts, Parm Mashed, Cheddar Chicken Strips & Chocolate Chip Cookies.**

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