

# Angel Food Menus – Week 1 Of March

By [www.HillbillyHousewife.com](http://www.HillbillyHousewife.com)

These menus are based on the food provided by Angel Food Ministries in their monthly boxes. For more information on ordering these food boxes visit

<http://www.angelfoodministries.com/>

## Sunday

### Top Sirloin Roast with Chili Powder

Makes 4 servings

- 1 pound sirloin roast \*
- 1 clove garlic, crushed
- 1 teaspoon chili powder
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground cumin
- 1/8 teaspoon salt, to taste
- 1/8 teaspoon pepper, to taste

Combine garlic, chili powder, oregano and cumin. Rub it into all sides of roast.

Place roast on rack in shallow roasting pan. Do not add water or cover. Roast beef in oven at 350° F for 50 to 60 minutes.

Remove roast when meat thermometer inserted in center registers 135° F or at desired doneness. Season with salt and pepper to taste. Cover roast with aluminum foil tent and let stand 10 minutes. Carve roast into thin slices.

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## Monday

### Ham and Cheese Calzones

Makes 8 servings

- 2 (10-ounce) packages refrigerated pizza crust (or make your own)
- 1 cup ricotta cheese
- 4 to 6 ounces sliced pepperoni
- 2 cups diced fully cooked ham
- 2 cups (8 ounces) shredded mozzarella cheese
- Shredded Parmesan cheese, optional
- Dried basil, optional
- Meatless spaghetti sauce, warmed

Unroll one pizza crust, stretching gently to make a 14-in. x 11-in. rectangle. Or make your own using this pizza crust recipe. <http://www.hillbillyhousewife.com/pizzacrust.htm>

Spread half of the ricotta on half of the dough lengthwise, to within 1 in. of the edges. Sprinkle with half of the pepperoni, ham and mozzarella.

Fold unfilled side of dough over filled half and press edges together firmly to seal. Transfer to a greased baking sheet.

Repeat with remaining crust and filling ingredients. Bake at 400° for 20-25 minutes or until golden brown.

Sprinkle with Parmesan and basil if desired. Slice into serving-size pieces. Serve with spaghetti sauce.

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**Tuesday**

## **Almond Chicken Casserole**

Makes 8 servings

2 cans cream of mushroom soup undiluted  
1/2 cup mayonnaise  
1/2 cup sour cream  
2 tablespoons chopped onions  
2 tablespoons lemon juice  
1 teaspoon salt  
1/2 teaspoon pepper  
5 cups cubed cooked boneless skinless chicken breast halves \*  
3 cups cooked rice  
4 ribs celery chopped  
1 8-ounce can water chestnuts drained  
1 cup sliced almonds

### **TOPPING:**

1 1/2 cups crushed butter flavor crackers (approx. 38 crackers)  
1/3 cup butter melted  
1/4 cup sliced almonds

In a large bowl, combine the soup, mayonnaise, sour cream, onion, lemon juice, salt and pepper.

Stir in the chicken, rice, celery, water chestnuts and almonds. Transfer to a greased 13x9x2 inch baking dish.

Combine topping ingredients; sprinkle over chicken mixture.

Bake, uncovered, at 350 degrees for 35-40 minutes or until bubbly and golden brown.

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**Wednesday**

## **Teriyaki Pork Roast**

Makes 8 servings

- 3/4 cup unsweetened apple juice
- 2 tablespoons sugar
- 2 tablespoons soy sauce
- 1 tablespoon vinegar
- 1 teaspoon ginger
- 1/4 teaspoon garlic powder
- 1/8 teaspoon pepper
- 1 boneless pork loin roast (approx 3 pounds) - halved

Combine the first seven ingredients in a greased slow cooker.

Add roast and turn to coat.

Cover and cook on low for 7-8 hours or until a thermometer inserted into the roast reads 160 degrees.

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**Thursday**

## **Turkey Dressing Pie**

Makes 6 servings

- 3-1/2-4 cups leftover cooked turkeys dressing
- 1/2 cup turkey broth or chicken broth
- 2 tablespoons butter or margarine, melted
- 1 egg, beaten
- 1/2 cup chopped onions
- 1 tablespoon cooking oils
- 3 cups diced leftover cooked turkeys
- 1 cup leftover turkey gravy
- 1 cup peas, optional
- 2 tablespoons dried parsley flakes
- 2 tablespoons diced pimienta
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dried thyme
- 4 slices process American cheese, optional

In a large bowl, combine dressing, broth, butter and egg; mix well. Press into the bottom and up the sides of an ungreased 10-in. pie plate; set aside. In a large skillet, sauté onion in oil until tender. Stir in turkey, gravy, peas if desired, parsley, pimientos, Worcestershire sauce and thyme; heat through. Pour over crust. Bake at 375° for 20 minutes or until golden. If desired, arrange cheese slices on top of pie and return to oven for 5 minutes or until cheese is melted.

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**Friday**

**Cider Beef Stew**

Makes 4 servings

- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 pound beef stew meat, cut into 1-inch pieces
- 2 tablespoons vegetable oil
- 1 cup apple cider
- 1/2 cup water
- 1 tablespoon vinegar
- 1/2 teaspoon dried thyme
- 2 large carrots, cut into 1-inch pieces
- 1 rib celery, cut into 1-inch pieces
- 1 large potato, peeled and cubed
- 1 medium onion, sliced

In a bowl or bag, combine flour, salt and pepper; add beef and toss to coat. In a large saucepan, brown beef in oil. Add cider, water, vinegar and thyme; bring to a boil. Reduce heat; cover and simmer for 1 hour and 45 minutes or until the meat is tender. Add carrots, celery, potato and onion; return to a boil. Reduce heat; cover and simmer for 45 minutes or until vegetables are tender.

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## Saturday

### Fettuccine with Breaded Chicken

Makes 4 servings

- 1 pound breaded chicken fillets \*
- 12 ounces uncooked fettuccine pasta
- 3/4 cup butter
- 1 cup whipping cream
- 1/4 teaspoon white peppers
- 1 1/4 cups grated parmesan cheese
- 2 teaspoons chopped fresh parsley, if desired
- 1/4 teaspoon nutmeg, if desired

1. Prepare breaded chicken fillets as directed on package.
2. Cook fettuccine to desired doneness as directed on package. Drain; cover to keep warm.
3. Meanwhile, melt butter in 6-quart Dutch oven over low heat. Stir in cream and pepper. Cook about 5 minutes or until mixture thickens slightly, stirring frequently.
4. Stir in Parmesan cheese; cook over low heat just until cheese is melted, stirring constantly. Immediately stir in cooked fettuccine; toss to coat with sauce. Stir in parsley and nutmeg. If sauce begins to separate, stir in a little more cream and cook over low heat until smooth.
5. Slice chicken fillets and lay over top of fettuccine.