

Angel Food Menus – Week 2 Of February

By 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

Lasagna with Meat Sauce

Makes 4 servings

1 package Lasagna with Meat Sauce

Prepare and serve Lasagna with Meat Sauce as directed on package.

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Monday

Crescent Wrapped Drumsticks

Makes 4 servings

- 8 chicken drumsticks
- 1/4 cup butter or margarine
- 1/2 cup barbecue sauce
- 1 8-ounce tube refrigerated crescent rolls
- 1 egg lightly beaten
- 2 teaspoons grated parmesan cheese
- 2 teaspoons Italian seasoning
- 2 teaspoons sesame seeds

1. Remove and discard skin from drumsticks.
2. In a large skillet, melt butter over medium heat; stir in the barbecue sauce. Add chicken. Bring to a boil, reduce heat; cover and simmer for 20 minutes or until a meat thermometer reads 170 degrees, turning occasionally. Remove chicken from pan and cool slightly.
3. Separate crescent dough into eight triangles and place in a lightly greased 15x10 inch baking pan.
4. Brush dough with some of the beaten egg; sprinkle with Parmesan cheese and Italian seasoning.
5. Place the meaty portion of each drumstick at the tip of each triangle, with the bony portion extended beyond on along side of the triangle. Wrap each drumstick in dough; place seam side down. Brush with remaining egg; sprinkle with sesame seeds.
6. Bake at 375 degrees for 13-15 minutes or until golden brown and a meat thermometer reads 180 degrees.

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Tuesday

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

1. Combine the first seven ingredients in a greased slow cooker.
2. Add roast and turn to coat.
3. Cover and cook on low for 7-8 hours or until a thermometer inserted into the roast reads 160 degrees.

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Wednesday

Homemade Manicotti

Makes 6 servings

- 1 1/2 cups flour
- 1 cup milk
- 3 eggs
- 1/2 teaspoon salt
- 1 1/2 pounds ricotta cheese
- 1/4 cup grated Romano cheese
- 1 egg
- 1 tablespoon minced fresh parsley
- 1 28-ounce jar spaghetti sauce
- 1/4 cup shredded Romano cheese optional

1. Place flour in a bowl; whisk in milk, 3 eggs and salt until smooth. Pour about 2 T. onto a hot greased 8" skillet; spread to a 5" circle. Cook over medium heat until set - do not brown or turn. Repeat with the remaining batter, making 18 crepes. Stack crepes between waxed paper; set aside.
2. For filling, combine cheese, 1 egg and parsley. Spoon 3-4 T. down the center of each crepe; roll up. Pour half of the spaghetti sauce into an ungreased 13x9x2" baking dish. Place crepes, seam side down, over the sauce; pour remaining sauce over top.
3. Cover and bake at 350 degrees for 20 minutes. Uncover and bake 20 minutes longer or until heated through. Sprinkle with shredded Romano cheese if desired.

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Thursday

Meatball Hashbrown Bake

Makes 8 servings

- 2 eggs
- 3/4 cup crushed saltine crackers
- 6 garlic cloves minced
- 2 teaspoons salt divided
- 1 1/2 teaspoons pepper divided
- 1 pound ground beef
- 1 can cream of chicken soup undiluted
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1 large onion chopped
- 1 package frozen shredded hash brown potatoes thawed

1. In a bowl, lightly beat the eggs. Stir in the cracker crumbs, garlic, 1 t. salt and 1/2 t. pepper. Crumble beef over mixture and mix well. Shape into 1" balls.
2. In a covered skillet over low heat, cook meatballs in a small amount of water until browned; drain. In a bowl, combine the soup, sour cream, cheese, onion, and remaining salt and pepper. With paper towels, pat hash browns dry. Stir into the soup mixture.
3. Transfer to a greased 13" x 9" x 2" baking dish. Arrange meatballs over top, pressing lightly into mixture. Cover and bake at 350 degrees for 45 minutes. Uncover; bake 15 minutes longer or until meat is no longer pink and potatoes are tender.

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Friday

Pork Chops over Rice

Makes 8 servings

8 boneless pork chops 3/4" thick
1 tablespoon vegetable oil
1 cup uncooked long grain rice
1 14 1/2-ounce can chicken broth
1/2 cup water
1 small onion chopped
1 10-ounce package frozen green peas
1/2 teaspoon salt
1/2 teaspoon dried thyme

1. In a large skillet over medium heat, brown pork chops in oil; remove. Drain. Add the remaining ingredients to the skillet. Place pork chops over the rice mixture.
2. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender.

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Saturday

BBQ Chicken Pizza

Makes 4 servings

- 2 teaspoons vegetable oil
- 8 ounces boneless skinless chicken breast halves cut into strips
- 1/2 cup thinly sliced onions separated into rings
- 1/3 cup barbecue sauce
- 1 12" prepared pizza shell
- 1 1/2 cups shredded mozzarella cheese

1. Heat oil in a large skillet over medium-high heat. Add chicken and onion rings, cook 3 minutes or until chicken is no longer pink. Add barbecue sauce, simmer 1 minute or until chicken is cooked through.
2. Place pizza crust on a foil-lined baking sheet; top with chicken mixture and cheese. Bake in a preheated 425 degree oven for 12 minutes or until the crust is golden brown and the cheese is melted.