



Spring 2012

MagicKitchen.com's Seasonal Newsletter for the best in Delicious Home-style Meals, Delivered.

President's Table

Happy birthday to us! It's hard to believe that MagicKitchen.com is now seven years old. We couldn't have had this success without our many thousands of dear and loyal customers. We extend our heartfelt thanks for supporting our business and look forward to spending many more years serving you.

In addition to celebrating our birthday this month, we're also observing the start of spring by preparing plenty of colorful meals. Winter has passed and so have the days when we craved rich brown soups, hearty stews and fork-tender roasts. Now we're looking forward to dining on scarlet strawberries, verdant asparagus and, well, peachy peaches. We're bringing you these fresh seasonal ingredients and more in menus that are made for spring and summer eating.

To make room to store all of our tasty meals, make sure you read our advice on spring cleaning your freezer (pg 4). Then restock those shelves with dishes for the summer holidays (pg 3), new menu items (pg 2) and special Father's Day meals and meal bundles (pg 4).

Happy Dining!

Michelle Tayler
President

Greg Miller
CEO



*"Is the spring coming?" he
said. "What is it like?"...*

*"It is the sun shining on the
rain and the rain falling on
the sunshine..."*

*Frances Hodgson Burnett,
The Secret Garden*



www.MagicKitchen.com



Menu Updates

We pride ourselves on offering you a variety of HomeStyle chef-prepared foods for every meal of the day. To keep your palates pleased this season, we've added variety of items, including a new main course, two high-quality breads and an enticing selection of globally inspired dishes. Read on for a taste of our newest menu offerings.

Best Breads

We think you'll love our new breads, which we serve with everything from light soups to saucy main courses like our Chicken Marsala and Red Snapper with Mediterranean Sauce. Our classic French Bread is crusty on the outside, tender on the inside and perfectly sized to share between two people. If whole grain breads are more your style, you'll appreciate our 9-grain dinner rolls. We make them with 9-grain cereal to create soft wholesome rolls that even white bread fans will like.

Italian Inspired

We're willing to bet that our Chicken Parmigiana is better than any version of the classic Italian recipe you could make at home – and far easier to prepare as well. To make it, we smother our breaded chicken in a rich tomato sauce and add plenty of tangy cheese. Serve it with a green salad and a glass of red wine and dinner's done.

Going Global

Whether they're sweet or savory, our newest baked goods take inspiration from abroad. On the savory side, we looked to Poland and made plump, pillowy Potato Cheddar Pierogies. When we fancied something sweet, we recreated the Jewish cookie known as Hamentashen by pairing soft sweet pastry dough with deliciously fruity fillings. And for Francophiles, we've introduced U-Bake Butter Croissants. Never again will you need to drive to a bakery to satisfy your craving for a flaky French croissant.



Save Big for July 4th!

We know Fourth of July celebrations require lots of good food and party prep. So, we've created a menu that will save you time and stress this holiday by letting us do all the work. Did we mention you'll save money too? We're offering 10 percent off 2-meal packages, 14 percent off 4-meal packages and 20 percent off 8-meal packages. Select the serving size that suits your needs and you'll receive a special Fourth of July meal that includes our Ready-to-Cook Filet Mignon, BBQ Baked Beans, Stuffed Baked Potatoes and Family-Size Raspberry Rhubarb Pie.



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My family and I are accustomed to home cooking so I was hesitant to try a precooked meal. I ordered the chicken pot pie and I initially didn't tell the family that I purchased a precooked meal but after they raved over it I told them. They asked what else I ordered. I told them that this was the only thing I ordered and they demanded that I order more and I promised them I would. It was a great meal and my family was very pleased!”

Nicole Jones, Douglasville, GA

YES, CHEF!

Broccoli Mushroom and Zucchini Chicken Pasta

Makes 6 to 8 servings

1 lb penne pasta
2 tbsp extra-virgin olive oil
2 boneless skinless chicken breasts, cubed
½ lb cremini mushrooms, thinly sliced
2 servings MagicKitchen.com Broccoli, Mushroom Zucchini Soup, warmed
¼ c finely grated Parmesan cheese
2 c cooked broccoli florets (optional)

1. Bring a large pot of water to a boil. Add the pasta and cook according to the package instructions until al dente.

2. Meanwhile, in a 10-inch skillet set over medium-high heat, warm the olive oil. Add the chicken and cook, stirring occasionally, until cooked through. Transfer the chicken to a plate and set aside. Add the mushrooms to the skillet and cook, stirring occasionally, until brown.

3. Add the warm soup to the skillet and increase the heat to high. Simmer until the soup has thickened, about 4 to 6 minutes. Add the Parmesan to the soup-mushroom mixture.

4. Drain the pasta and add it to the skillet, stirring to coat the noodles in the sauce. Stir in the reserved chicken. Add the cooked broccoli florets, if desired, and serve immediately.

Serves 4 as a main course



Facebook Giveaways

When you like us on Facebook, you'll receive more than regular updates from the MagicKitchen.com kitchen. Over the past few months, we've also used our Facebook page to give back to our customers with a series of exciting giveaways. Congratulations to our prize winners below – we hope you'll join them in liking our Facebook page for a chance to score our next prize: Chocolate Madeleines!

Winners: Robin O'Sullivan, Anne Hill, Janet Fri, Denise McElroy Carlson and Lynn Komins!

Spring Cleaning

You've cleaned out your closets and cleared out the garage, leaving you with one last item to cross off your spring cleaning to-do list: the freezer. Start the process by skimming your freezer shelves for expired items, ice-caked leftovers and any food you've held on to for sentimental purposes (like that wedge of stale wedding cake you wouldn't dream of eating now). Then toss the offenders and wipe down your empty shelves to make room for something fresh and tasty.

At MagicKitchen.com, you'll find a large selection of frozen chef-prepared dishes that can fill your new freezer space and make mealtime a breeze. Dishes like Crustless Spinach Quiche, Lamb Shank with Rosemary & Mint Sauce and Fresh Cut Corn Medley are perfect for the season and allow you to pull together dinner at a moment's notice any night of the week.

Gift Giving for Father's Day

We know that a well fed dad is a happy dad so we're ready to help you make his Father's Day special with a selection of great MagicKitchen.com meals. Give your dad a HomeStyle Breakfast Bundle to provide him with seven days of wholesome breakfasts or send a selection of handpicked meat-and-potatoes style dishes to your carnivorous pop. If your father lives alone, he'll love one of our One Serving Meals bundles. Finally, don't forget to make your Father's Day dinner special by serving your dad a memorable mealset of meals. We recommend our hearty Braised Beef with Beer and Wine Sauce and a package of our delectable Coffee Cake Bites for dessert.

Come Network With Us!

We've caught the social networking bug and are ready to share all the MagicKitchen.com happenings with our customers online. Start by checking out our page on Pinterest (<http://pinterest.com/magickitchen/>) and our informative YouTube videos (<http://www.youtube.com/MagicKitchendotcom>). Then follow us on Twitter (<https://twitter.com/#!/magickitchen>) and keep tabs on our twice-weekly blog (<http://blog.magickitchen.com>) posts to stay up-to-date on exciting menu changes and more.