

MARSELS



Summer 2016

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

President's Table

Savor the Taste of Summer

Check your calendar. It's now officially summer.

And that means you can count on a line-up of family gatherings, picnics, holiday celebrations, and backyard barbecues to celebrate the season. But it doesn't mean you have to spend half the summer prepping food in the kitchen.

Every time you place an order, we ask you for your feedback. Then we take a closer look at what everyone has to say, and there's usually a couple of mouth-watering recipe ideas that rise to the top.

We can't turn every recipe idea into a new menu item right away. But we sure have a good time sampling the foods our chefs come up with in the test kitchen.

To kick off the summer season, we're pleased to announce some tasty additions to our menu developed by our team of professional chefs. You'll read more about these in this newsletter.

We'll also share some ideas on how our latest recipes can make serving the main course a lot easier this summer. Having a picnic, hosting a party? Want to avoid cooking, and still eat healthy? Check out the menu, place an order, and stock your freezer with healthy, ready-in-minutes meals.

All the best for happy and healthy summer,

Michelle Tayler
President

Greg Miller
CEO

How to Have a Beach Body

1. Have a body.
2. Go to the beach.



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Stock Up for Summer to Make Meal Time Easier



Lemon Tarte

If there was a way to quantify the number of conversations, text messages, and phone calls that discuss the question, “What’s for dinner?” the number would probably be staggering.

Honestly, how many times have you reached late-afternoon on a work day, stomach rumbling, and started wondering you had on hand to make a quick meal? Or maybe you decided to host a party, backyard barbecue, or just found out the in-laws were going to make a surprise visit.

If it’s a hot summer day, you’re pressed for time, don’t feel like dealing with dirty dishes, or maybe all of the above, you need a game plan to make meal-prep time and cooking easier.

If you had your own professional chef or genie-like powers, maybe you could just snap your fingers and make a meal with very little effort. But for most people, meal time usually comes down to cooking at home or going out.

Fortunately, there’s an easy way to make meal time easier so you can get the most out of summer. Stock up on MagicKitchen.com meals, side dishes, and snacks. We’ve got everything you need to prepare a full-course meal in minutes, and even top it off with dessert.

For meat-lovers: If you want to cut down on the mess and cooking time it takes to grill meat in the backyard, you’ll want to sample our latest main courses including: Bone-in Ham Steak, Sliced Beef Brisket, Corned Beef, and Tri-tip au Jus.

Choose a side: If you’ve already got the main dish squared away, you might need a side dish to go with the rest of the meal. Or maybe you’re headed to a pot-luck picnic and need to bring a side. Our selection of side dishes include 30-plus healthy and tasty options that only take a few minutes to prepare. Some of the favorites include Magic Mashed Potatoes, Cheese Ravioli with Marinara Sauce, Eggplant Parmigiana, Macaroni and Cheese, and Verdura Gourmet Artisan Flatbread with Kalamata Olives.

Sweeten things up: Want to top off a well-cooked meal with dessert everyone will love? It’s a great way to cap off the evening at a backyard barbecue or visit from special guests. And it doesn’t have to be a dirty-every-dish-in-the-kitchen event to prepare. Our dessert menu will help you celebrate summer with tasty treats like Panna Cotta, Raspberry Rhubarb Pie, Lemon Tarte, a Gourmet Cupcakes Assortment, or a bundle of sweet treats.



Sliced Beef Brisket



Enjoy More Variety at Meal Time with New Menu Options

Just about everyone has a selection of favorite dishes they like to eat. It might be an old-time family recipe or maybe you've discovered your favorites from the MacigKitchen.com menu.

But what if you get a craving for something new? It happens. And when it does, our customers usually tell us what they're hungry for. We stew on that data for a while, and then task our team of professional chefs to turn those ideas into palate pleasers. Check out what we've recently added to the menu:

Meat and Main Courses

Skip the hassle with the gas grill, charcoal briquettes, or the broiler in the kitchen. And let us do the cooking. We've added some meaty main courses to the menu like Bone-in Ham Steak, Sliced Beef Brisket in a light barbecue sauce, and the best Corned Beef you've ever tasted.

Our team of chefs painstakingly developed these recipes using a palate of herbs, spices, and seasonings, and the best cuts of meat to bring out the flavor in every bite.

You'll taste a hint of smoked hickory and Kansas-City-style barbecue sauce when you sample the cooked-to-perfection brisket. The bone-in-ham will please your palate with a combination of hickory-smoked flavor and brown sugar. You'll line up for seconds after you sample the Tri-tip au Jus. And if you try the corned beef first, you'll feel compelled to sample the brisket it's made from, too.

Our smokehouse masters know beef. The mouthwatering tastes of these new main courses will leave you and your family hungry for more.

And if you're not a big meat-eater, follow a vegetarian diet, or just like more variety in your diet, we've added even more new main courses to the menu. You find a new selection of main-dish seafoods on the menu made with cod, salmon, mahi-mahi, and prawns. And if that doesn't whet your appetite, you'll have to try the new Beef Stroganoff, Shepherd's pie, breakfast omelets, or Chicken Pot Pie.

Snack Time and Side Dishes

Got a craving for a snack or need to serve a healthy side dish?

Forget about trolling the grocery store aisles for ideas, or taking a gamble on making a recipe you haven't tried before. We've got you covered.

We've added healthy snacks to the menu like gluten-free cookies, and a selection of chips and crisps (Chocolate Caramel, Kettle Corn, Regular, Spice BBQ, and White Drizzle). The chips and crisps even meet dietary guidelines for people with diabetes or those who need to follow a renal-friendly diet.

Other new side dishes include Orzo with Spinach Caponata, Creamy Noodles, and single-serving sizes of broccoli, peas and corn, green beans, spinach and orzo, and mashed sweet potatoes.

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Meal Programs: Take a Break from Cooking

Even if you like to cook, sometimes it can be a chore. You're missing ingredients. You're pressed for time. You have picky eaters. Or you need to make your meals based on special dietary needs for you or someone else. Sound familiar?

A lot of people eat at least three meals a day (breakfast, lunch, and dinner). In a year, that means you'll need to come up with over 1,000 meal ideas. Sticking with some of your favorites can help you plan your menu, and a little variety is nice too. But to eat healthy and tasty meals day after day, is there some kind of secret to making prep and cooking time in the kitchen a little easier?

Sign Up for the Meal Program

Yes. It's the MagicKitchen.com Meal Program. We created a Meal Program service to make meal planning and cooking a lot easier, for you or someone you care about. Pick a selection of your favorite meals, and we'll ship you an order once a week, every two weeks, or once a month.

After you receive your first order, we'll follow up to find out what you liked and refine your meal plan for your next order. We'll comb through our long list of entrees, side dishes, and desserts to create a rotation of meals based on your tastes and needs. Then we'll ship another order of meals to you based on the schedule you picked.

When it's time to eat, all you have to do is open the freezer and pick from your selection of meals. And in just a few minutes, you'll be ready to eat a hot and healthy meal made from fresh ingredients. The MagicKitchen.com Meal Program can make life a lot easier for you. And it can make a great gift for someone you care about, like this customer:

"The food was fresh and delicious," says Sandi D. "I did not even pay attention to what I grabbed out of my freezer for lunch or dinner, because I knew it was going to be perfect. It was colorful and tasty. I especially liked that there were no preservatives used in the products."

Choose Your Favorite Foods and Delivery Schedule

Our flexible Meal Program is designed to make it as easy as possible for you to keep healthy meals on hand. You can try it out for a few weeks, or a few months. If you don't enjoy an entrée included in your order, we'll credit you for the meal or replace it with something you will enjoy. We'll regularly check in with you to find out what foods you like to refine the selection of meals we send you.

And there's no contract involved. You can put your orders on hold or stop orders anytime. You can try it out as long as you want. Or choose a fixed time frame for the Meal Program. We'll keep your freezer stocked with fresh and healthy meals, and you won't have to worry about what to make when it's time to eat.

Want to take a break from cooking for a while? Have someone on your gift list who could use a steady supply of healthy meals made from fresh ingredients? Give the MagicKitchen.com Meal Program a try.

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