



Fall 2023

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

President's Table

The enchantment of fall! The season of crisp, golden afternoons, the comforting aroma of fallen leaves, and cozy evenings by the fire. How can we not adore this magical time of year?

But we recognize that autumn can also bring a flurry of activity for our cherished customers. That's precisely why we're always on the lookout for ways to make your lives more comfortable and cozier, offering a heartwarming selection of chef-crafted soups, entrees, side dishes, and desserts. Bid farewell to long hours at a hot stove or fretting about elaborate feasts. Let us handle the cooking while you relish the warmth of fall.

We've broadened our culinary repertoire to bring you healthy new soup creations (see page 3) and carefully selected options perfectly suited for those chilly autumn days (check out page 2). So settle in, unwind, and explore the dishes we have in stock. When you're ready, visit MagicKitchen.com, place your order, and get back to savoring all that this wonderful season has to offer—whether it's sipping soup under a cozy blanket or stealing quiet moments by a crackling fireplace.

From the depths of our hearts, thank you for being part of our journey. We pledge to continue serving you with the same dedication and passion for many more warm and delightful years to come.

Michelle Tayler
President

Greg Miller
CEO



hello
FALL

www.magickitchen.com



Menu Updates!

We have some amazing new menu items we are excited to share with you.



Hot Oatmeal Apple Cinnamon

Indulge in comforting Hot Oatmeal Apple Cinnamon. Nutrient-packed oats mingle with green apple, raisins, brown sugar, and cinnamon for a cozy morning treat, elevated with a hint of vanilla.



Caramelized Tomato & Onion with Balsamic Glaze Pizza

Indulge in a culinary masterpiece with our Caramelized Tomato & Onion Pizza, artfully crafted with a rich balsamic glaze



Mediterranean Pizza

Feta, olives, bell peppers, and zesty herbs converge on tomato paste, delivering a taste of coastal bliss in every bite. Savor the Mediterranean with our vibrant pizza.



Pesto Pizza

Savor the exquisite taste of our Pesto Pizza, where fragrant basil pesto, juicy tomatoes, and melt-in-your-mouth mozzarella unite on a delightful crust, creating a mouthwatering masterpiece.

Craft a Delicious Football Appetizer Board with Magickitchen.com's Frozen Pizzas

Want to level up your game day snacks? Here's a how-to for a mouthwatering football appetizer board featuring Magickitchen.com's frozen pizzas.

Step 1: Pizza Selection

Start by choosing three exciting pizza flavors: Pesto Pizza, Caramelized Tomato & Onion with Balsamic Glaze Pizza, and Mediterranean Pizza from Magickitchen.com. These diverse flavors will please every palate.

Step 2: Preparation

Bake the pizzas following the package instructions. Slice them into bite-sized pieces for easy sharing.

Step 3: Arrangement

Arrange the pizza slices on a large platter or board, creating an inviting display. Feel free to get creative with the layout.

Step 4: Extras

Add football-themed extras like carrot and celery sticks, a bowl of ranch dressing, and some crispy potato chips to complete your appetizer board.

Step 5: Serve and Enjoy



It's Soup Season!

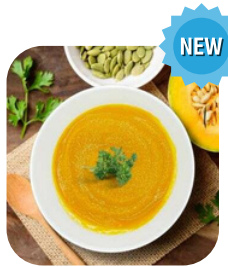
At MagicKitchen.com, we've been simmering up a delightful selection of fall soups. With an array of choices, you can embrace the coziness of autumn evenings. Our soups are not just warm and hearty but also deliver a wonderfully fresh and uncomplicated dining experience.



Minestrone



Clam Chowder



Butternut Squash



Tomato Basil



Lobster Bisque



Coconut Carrot Ginger Soup



Broccoli Cheddar



Broccoli, Mushroom, and Zucchini



Vegetable Stew



Vegetable Barley Beef

Don't overlook the benefits of the humble, versatile soup.

1. **Comforting Warmth:** When the temperatures drop, nothing beats the cozy warmth of a bowl of soup. It's like a hug for your taste buds and your soul.
2. **Nutritional Bounty:** Soups can be a nutritional powerhouse, packed with seasonal vegetables and herbs that support your well-being and boost your immune system.
3. **Light and Nourishing:** Fall soups are both light and nourishing, making them a perfect choice for maintaining a healthy diet while still enjoying satisfying meals.
4. **Time-Efficient:** Preparing a batch of soup in advance is a time-saver during the busy fall season. Freeze individual portions for quick and easy meals.



"Autumn carries more gold in its pocket than all the other seasons."

Jim Bishop



Sweet Potato Casserole with Pecan Topping Recipe

Prep Time: 20 minutes

Cook Time: 45 minutes

Total Time: 1 hour and 5 minutes

Serves: 4

Ingredients:

For the Sweet Potato Filling:

- 4 cups (2 containers/4 svgs) MagicKitchen.com mashed sweet potatoes

For the Pecan Topping:

- 1 cup chopped pecans
- 1/2 cup brown sugar, packed
- 1/3 cup all-purpose flour
- 1/4 cup unsalted butter, melted

Instructions:

1. Prepare the Sweet Potatoes:

- Remove plastic packaging from paper tray.
- Thaw out mashed sweet potatoes overnight in the refrigerator.

1. Transfer to a Baking Dish:

- Spoon the sweet potato mixture into a greased 9x13 inch (23x33 cm) baking dish, spreading it out evenly.

1. Prepare the Pecan Topping:

- In a separate bowl, combine the chopped pecans, brown sugar, all-purpose flour, and melted butter. Mix until the topping mixture resembles coarse crumbs.

1. Add the Pecan Topping:

- Sprinkle the pecan topping evenly over the sweet potato mixture in the baking dish.

1. Bake:

- Place the casserole in the preheated oven and bake for 25-30 minutes, or until the topping is golden brown and the filling is set.

1. Serve:

- Allow the casserole to cool for a few minutes before serving. Serve warm and enjoy your delicious sweet potato casserole with pecan topping!

*Yes,
Chef!*