



Fall 2024

MagicKitchen.com's Seasonal Newsletter for the best in Delicious Healthy Meals, Delivered

MARSELS

President's Table

The golden hues of fall are back! Crisp air, vibrant leaves, and cozy evenings by the fire – it's enough to make your taste buds do a happy dance.

We know fall can be busy, so let MagicKitchen.com take care of the cooking! This year, we're celebrating the season with a brand new menu bursting with healthy and delicious options perfect for those chilly days.

Here's what's new!

- **Fall Favorites:** We've curated a selection of dishes specifically designed to warm you up from the inside out. Head over to page 2 to see what delicious options await!
- **Hearty & Healthy Soups:** We've been simmering up some brand new soup creations that are both nourishing and flavorful. Check out page 3 for a peek! (Spoiler alert: they're perfect for dipping in some crusty bread!)

From a comforting bowl of soup to a satisfying autumn feast, we have something for everyone. So, settle in, grab a menu, and explore the culinary delights we have in store. When you're ready, visit MagicKitchen.com, place your order, and get back to enjoying the magic of fall – whether it's reading under a blanket with a steaming mug in hand, or sharing stories with loved ones by the fireplace.

Thank you for being a valued part of our journey. We're dedicated to serving you delicious, healthy fare for many seasons to come!

Michelle Tayler
President

Greg Miller
CEO



www.magickitchen.com

Fall Favorites



Shepherd's Pie

Savory ground beef and vegetables simmer in gravy, topped with creamy mashed potatoes and baked golden brown. It's a hearty and satisfying all-in-one meal.



Magic Mini Chocolate Chip Cookies

Mini magic! Bite-sized cookies burst with melty chocolate chips in a delicious, shareable treat.



Double Fudge Brownies

Rich, Dense, chewy. It doesn't get better than this! A Chocolate Lover's treasure.



Chicken Pot Pie, Family Size

Flaky pastry, big chunks of white and dark meat with vegetables, all in a delicious gravy.



Beef Bourguignon, Beef Cubes in Red Wine Sauce, with Roasted Red Skin Potatoes & Green Beans

Sophisticated Beef Bourguignon, featuring tender Beef Cubes bathed in a sumptuous Red Wine Sauce.

A Fall Snack Board for Movie Nights In

Looking to create a warm and inviting atmosphere for your next fall movie night in? Look no further than a delicious fall snack board!

Step 1: Gather Your Bounty

Sweet Treats: Sliced apples, pears, and grapes. Add a touch of caramel or honey for dipping. Don't forget some fall favorites like double fudge brownies or Magic mini chocolate chip cookies from Magickitchen.com!

Savory Delights: Roasted almonds and cashews, a selection of cured meats and cheeses, and some dark chocolate squares for a touch of indulgence.

Step 2: Set the Stage

Use a large wooden board or platter. Arrange the fruits in a colorful display, scatter the nuts and cheeses, and create a little "mountain" of cookies for visual interest.

Step 3: Cozy Up and Enjoy

Dim the lights, grab your favorite movie, and gather your loved ones around the table. Let the cozy vibes and delicious snacks transport you to a warm fall evening!

Pro Tip: To elevate your presentation, drizzle melted chocolate over the fruit slices.



Hearty & Healthy Soups!

Our fall soup collection goes beyond the ordinary. We offer delicious options that are both warm and comforting, but also bursting with fresh, seasonal ingredients. It's the perfect way to enjoy a satisfying meal without sacrificing flavor or simplicity.



Cream of
Mushroom



Cream of
Potato



Vegetable
Pasta
Chicken



Tomato Basil



Butternut Squash



Coconut Carrot
Ginger Soup



Broccoli
Cheddar



Broccoli,
Mushroom,
and Zucchini



Vegetable Stew



Vegetable
Barley Beef



Minestrone



Clam Chowder



Tip:

Enjoy dipping in some crusty bread like our MagicKitchen.com **French bread**, **Mediterranean Flatbread** or **Dinner Rolls**!

"Goodbye summer, hello fall"
"The leaves are turning, one and all"
The Beach Boys "Goodbye Summer"

French Toast with Spiced Maple Syrup

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Serves: 2

Ingredients:

- 2 thick slices Magickitchen.com's French Bread, preferably day-old
- 2 large eggs
- 1/2 cup milk (dairy or non-dairy)
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- Pinch of salt
- 1 tablespoon butter
- 1/2 cup maple syrup
- 1/4 teaspoon ground ginger (optional)
- 1/8 teaspoon ground cloves (optional)
- Fresh berries and whipped cream for serving (optional)

Instructions:

1. In a shallow bowl, whisk together eggs, milk, cinnamon, nutmeg, and salt until well combined.
2. Heat butter in a large skillet over medium heat.
3. Dip each slice of Magickitchen.com French Bread into the egg mixture, coating both sides evenly. Let the bread soak for a few seconds, allowing the egg mixture to saturate the bread.
4. Carefully transfer the soaked bread to the preheated skillet. Cook for 2-3 minutes per side, or until golden brown and cooked through.
5. While the French toast is cooking, in a small saucepan, warm the maple syrup over low heat. Stir in ginger and cloves (if using) for a spiced twist.
6. To serve, plate the French toast slices and drizzle generously with the spiced maple syrup.
7. Top with fresh berries and whipped cream (optional) for an extra treat!

Enjoy this delicious and easy French toast recipe with Magickitchen's French Bread and impress your loved ones with a classic brunch dish with a warm touch of spice!

*Yes,
Chef!*

