



Spring 2024

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

President's Table

Dear Valued Customers,
Spring awakens, bursting with vibrant life and the promise of fresh beginnings. Here at MagicKitchen.com, we share this spirit of renewal, celebrating not only the season's beauty, but also the incredible community we've built with each and every one of you, our loyal customers.

A Blossoming Selection for Every Need

We understand that healthy eating doesn't have to be bland or restrictive. That's why our new menu additions are bursting with flavor while remaining true to our commitment to high-quality ingredients and balanced nutrition. We've carefully curated a selection to cater to a variety of dietary needs, including:

- **Low-carb options:** Featuring delicious protein-rich meals that keep you feeling satisfied without the spikes in blood sugar. Enjoy succulent grilled chicken with roasted vegetables or flavorful salmon with a side of cauliflower rice.
- **Heart-healthy selections:** Packed with lean protein, whole grains, and healthy fats to support a healthy cardiovascular system. Savor our savory turkey chili with quinoa or indulge in a delightful lentil soup with whole-wheat bread.
- **Diabetic-friendly meals:** Carefully portion-controlled and balanced to help manage blood sugar levels. Our options include a flavorful chicken stir-fry with brown rice or a delicious salmon with roasted broccoli florets.
- **Gluten-free alternatives:** Delicious gluten-free options for those with celiac disease or gluten sensitivity. We offer a variety of dishes, like our hearty beef stew with gluten-free noodles or a delightful shrimp scampi with gluten-free pasta.

And many more! Whether you're looking to manage a specific dietary need, embark on a new wellness journey, or simply incorporate more healthy choices into your lifestyle, MagicKitchen.com is here to support you every step of the way.

Sincerely,

Michelle Tayler

President

Greg Miller

CEO



**“THE FIRST
WEALTH
IS
HEALTH”**

-EMERSON

www.magickitchen.com

Menu Updates!

We have some healthy and delicious new menu items!



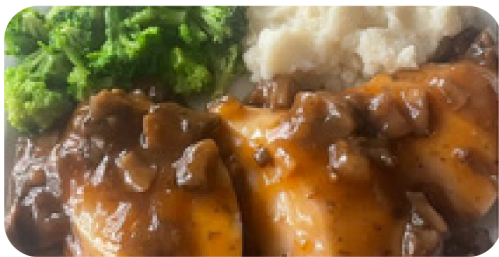
Cornbread Raspberry Muffins

As a side or a dessert, these easy delicious cornbread raspberry muffins offer a perfect balance of sweetness and tartness in every bite!



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

Sophisticated Beef Bourguigne, featuring tender Beef Cubes bathed in a sumptuous Red Wine Sauce with perfectly roasted Red Skin Potatoes and delicious Green Beans.



Chicken Breast with Rib Meat in Marsala Wine Sauce with Garlic Mashed Potatoes & Broccoli

Succulent chicken, bathed in a decadent Marsala wine sauce, offers a perfect blend of richness and depth. Paired with velvety Garlic Mashed Potatoes that melt in your mouth and vibrant, crisp-tender Broccoli



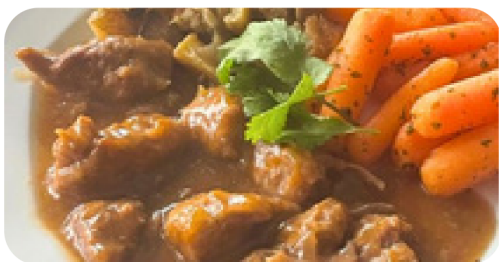
Cheese Ravioli with Green Beans

The perfect harmony of delicate cheese-filled ravioli and tender green beans. Our culinary masterpiece delivers a rich, savory experience.



Coconut Curried Chicken Breast with Rib Meat, Vegetable Medley & Jasmine Rice Pilaf

Coconut curried chicken breast paired with a colorful vegetable medley and jasmine rice pilaf.



Provencal Beef Stew with Lyonnaise Potatoes & Herbed Baby Carrots

Heartwarming Provencal Beef Stew with decadent Lyonnaise Potatoes and Herbed Baby Carrots



Life Throws Curveballs

Maybe an aging parent can't cook for themselves anymore, a friend just had an operation or is very sick, or a someone you know just lost their job. MagicKitchen.com wants to help you show your love and support during these times.

Food isn't just sustenance; it's a warm hug on a plate. Our convenient meal delivery service makes it easy to provide delicious and nutritious meals directly to your loved ones



Taylorred to Their Taste



Crowd-Pleasers: Surprise them with our best-selling Chicken Ana Luisa!

Comfort Food Fix: Go for a bundle filled with classics like Shrimp Fettuccine Alfredo or BBQ Sliced Beef Brisket.

Empowerment with Choice: Get them a gift certificate and let them choose their favorites.

More than just a meal. It's Support!

By sending a thoughtful gift of food, you'll be relieving stress during a challenging time. They'll feel the love, and you'll gain peace of mind knowing they're well cared for.



Show Your Care - Give the Gift of MagicKitchen.com!

Loaded Baked Potato Pierogis

This recipe takes advantage of the delicious MagicKitchen.com potato and cheese pierogis and transforms them into a fun and flavorful twist on a classic loaded baked potato.

Ingredients:

- 1 package MagicKitchen.com Potato & Cheese Pierogis
- 4 slices bacon, cooked and crumbled
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped chives
- 1/4 cup sour cream
- 1 tablespoon melted butter
- Salt and pepper to taste

Optional Toppings:

- Chopped cooked broccoli
- Diced cooked chicken
- Salsa
- Jalapenos, sliced

Instructions:

Cook the Pierogi: Follow the cooking instructions on the MagicKitchen.com potato pierogi package. You can boil, pan-fry, or bake them according to your preference.

Prepare the Toppings: While the pierogi are cooking, crumble the cooked bacon. Shred the cheddar cheese and chop the chives.

Assemble the Pierogi: Once cooked, plate the pierogi. Drizzle with melted butter.

Top it Off: Sprinkle with cheddar cheese, crumbled bacon, and chopped chives. Dollop a spoonful of sour cream on each pierogi.

Flavor Variations: Explore your taste buds! Add a sprinkle of your favorite hot sauce, salsa, or chopped jalapenos for a kick. You can also add chopped cooked broccoli or diced cooked chicken for a more substantial meal.

Serve and Enjoy! Dig in and enjoy this delicious take on a classic comfort food.

Tips: For a crispier pierogi, pan-fry them in butter or oil until golden brown before assembling the loaded toppings.

New catalog coming soon! Want to make sure you are on the list?

Email us at info@magickitchen.com with the subject “catalog request” and give us your name, address, city, state and zip code.

www.magickitchen.com

Yes,
Chef!

