



**New!**

## Chef Prepared Foods

We have created delicious fully cooked, chef prepared foods for you to take and eat at home! These great foods are less expensive than restaurant meals, and you'll spend less time shopping, and cooking! All of these meals are freshly prepared right here at Lees Market! Heat up these meals and eat at home! Come see us and check out all your next meal choices!



Chicken Marsala



"Meaty" Italian Meatballs



Sausage & Peppers



Chicken Cutlets

### Fresh and Delicious Straight to Your Table!

- Chicken Cutlets
- Chicken Marsala
- Chicken Piccata
- Chicken Parmigiana
- Sausage & Peppers
- "Meaty" Italian Meatballs
- Marinara Sauce
- Pesto Sauce
- Puttanesca Sauce
- Arrabiata Sauce
- Pesto Sauce with Pine Nuts
- Artichoke Pesto Sauce



Chicken Parmigiana

Thanks to Chef Steve for all his help, support and talent! It has been much fun working with you and taste-testing all the terrific foods. The recipes are true winners! We are excited to prepare so many great new items for our customers. Lees Market will be offering more delicious home cooked meals and entrees coming in 2012!

### Center Cut Chuck Pot Roast

- 2 teaspoons olive oil
- 4 pounds boneless center cut chuck roast
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 bay leaves
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

1. Preheat oven to 325 degrees F (165 degrees C).
2. Heat a heavy Dutch oven on top of the stove over medium high heat. Add oil, and sear meat in the center of the pan for 4 minutes. Turn meat over with tongs; sear all sides for 3 to 4 minutes on each side. Remove meat from pan. Arrange onion, garlic, and 1 bay leaf in the bottom of the pan, and sprinkle with salt and pepper. Return meat to pan, place remaining bay leaf on top of meat, and cover.
3. Cook in the oven for 30 minutes at 325 degrees F (165 degrees C). Reduce the heat to 300 degrees F (150 degrees C), and cook for 1 1/2 hours. Remove roast to a platter to rest for 10 to 15 minutes. Slice, and top with onions and gravy. [allrecipes.com](http://allrecipes.com)



### Chicken Cordon Bleu

- 6 skinless, boneless chicken breast halves
- 6 slices Swiss cheese
- 6 slices ham
- 3 tablespoons all-purpose flour
- 1 teaspoon paprika
- 6 tablespoons butter
- 1/2 cup dry white wine
- 1 teaspoon chicken bouillon granules
- 1 tablespoon cornstarch
- 1 cup heavy whipping cream

1. Pound chicken breasts if they are too thick. Place a cheese and ham slice on each breast within 1/2 inch of the edges. Fold the edges of the chicken over the filling, and secure with toothpicks. Mix the flour and paprika in a small bowl, and coat the chicken pieces.
2. Heat the butter in a large skillet over medium-high heat, and cook the chicken until browned on all sides. Add the wine and bouillon. Reduce heat to low, cover, and simmer for 30 minutes, until chicken is no longer pink and juices run clear.
3. Remove the toothpicks, and transfer the breasts to a warm platter. Blend the cornstarch with the cream in a small bowl, and whisk slowly into the skillet. Cook, stirring until thickened, and pour over the chicken. Serve warm. [allrecipes.com](http://allrecipes.com)

