

MARSELS



Spring 2010

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

President's Table

The start of the year is about new beginnings and spring and summer are about treating yourself well. Everyone at MagicKitchen.com firmly believes this, so this season we're ready to support all your efforts to live a healthier life. After all, you are what you eat so we want the food you put into your body to be as nutritious – and tasty – as possible.

We also recognize that treating yourself well can mean taking an occasional breather from life's daily chores, among them grocery shopping and cooking. We're ready to take those tasks off your plate by providing great tasting chef-prepared meals you can enjoy when you need an easy and healthy meal. Then you can use the time you would spend cooking to settle down with a good book, enjoy your friends and family or take a walk in the sunshine.

Above all, you can take satisfaction that when you dine with us, you're treating yourself well. You will enjoy the meals we send you!!! We guarantee that or we will make it right!!!

Happy Dining.

Michelle Tayler
President

Greg Miller
CEO



The first day of spring is one thing, and the first spring day is another. The difference between them is sometimes as great as a month.

~Henry Van Dyke



www.magickitchen.com



Menu Updates

Whether you're a regular customer or new to MagicKitchen.com, we're sure you're eager to hear about our newest menu items. Since last fall, we've added some elegant entrees, a home style beef brisket and two vegetarian dishes that even omnivores will crave. And let's not forget dessert!

Dishes for Dinner

We're bringing you a taste of classic British cuisine with our Filet of Beef En Croûte Wellington. If you thought beef tenderloin was good, wait until you try it covered with duxelles and wrapped in puff pastry. It's perfect party fare – your guests will think you slaved in the kitchen all day!

More of a poultry person? Try our puff pastry wrapped chicken breast that stars in our Chicken Wellington. It's fit for a celebration. Serve it to your guests – or just your family – with our Beets with Feta Cheese or our sensational Brussels Sprouts for a complete meal.

And how could we forget our Portabella/Shiitake Mushroom Ravioli? The earthy mushrooms give the filling a meaty texture that pairs well with the tasty pasta. The finishing touch is our delicious tomato and pesto sauce. We think this is our best tasting pasta ever!

A Homestyle Feast

We're bringing you an incredibly flavorful, supremely tender cut of beef in our Beef Brisket entree. Then we're making it even better by slathering it with our classic mild barbecue sauce. You could eat this meaty main at dinner with our fluffy Magic Mashed Potatoes or serve it piled high on a hoagie roll for a hearty midday meal. For dessert: nothing's better than our signature dessert Panna Cotta.

Meals for Veggie Lovers

If you're tired of meat-filled pastas, you'll love our Vegetable Lasagna. We layer fresh pasta noodles with mozzarella cheese, red onions, Italian squash and red bell peppers. Alternatively our new Spinach Mushroom Lasagna with a light Pesto Sauce (available next month) is excellent as well. Either of these pastas really are satisfying and taste great!! Make it an Italian themed dinner by serving our luscious Tiramisu for dessert.

Spring calls for a soup that will help make us svelte. Lucky for you, we've still making our Vegetable Stew. This low-calorie soup marries fire-roasted tomatoes with garden-fresh vegetables to create a medley of delicious ingredients in one nutritious meal.

Keep Your Eye Out

We're forever introducing new dishes, meal bundles, and packages for gifts and meal programs to our lineup and this spring's no different. This May, we'll bring you exciting new menu options and meal bundles, with plenty of seasonal additions like Bad Boy Shrimp Burrito with Tomato Sauce and a variety of delicious fruit pies. We are also introducing a variation on our best selling chicken pot pie. Stay tuned – you won't want to miss out on these dishes as they arrive.

Recipes

MagicKitchen.com Corn Salad

When your neighbors ask you to bring a side dish to their barbecue this summer, turn to this healthy, colorful salad.

Serves 4

- 4 servings MagicKitchen.com Fresh Cut Corn Medley
- 1/2 small red onion, finely diced
- 3 tablespoons apple cider vinegar
- 3 tablespoons good olive oil
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup julienned fresh basil leaves

Thaw the Corn Medley overnight. Toss the thawed vegetables in a large bowl with the red onions, vinegar, olive oil, salt and pepper. Just before serving, toss in the fresh basil. Taste for seasoning, and adjust as needed. Serve cold or at room temperature.

Mashed Potato Salad

The next time you place an order for our mashed potatoes, order extras so you have the fixings to make these picnic-perfect mashed potato salad.

Serves 4

- 4 servings of MagicKitchen.com Magic Mashed Potatoes, thawed
- 1/4 cup chopped bell peppers
- 1/4 cup chopped onions
- 2 boiled eggs, chopped
- 2 teaspoons sweet pickle relish
- 2/3 teaspoon mayonnaise
- 1/2 teaspoon mustard
- Salt

Mix the mashed potatoes, peppers, onions, eggs, relish, mayonnaise, and mustard together in a large mixing bowl. Add salt to taste. Serve at room temperature.

An Easy Way to Cut Costs

If you're looking for a way to trim your food budget, check out our Unadvertised Promotions link from our shopping cart or home page promotions at MagicKitchen.com for the latest great deals. Frequent customers know that this is the place to find special discounts for online orders so visit the site often, and order while the limited time specials are hot!



Skip the Salt

Whether you made a resolution to eat healthier back in January or have doctor's orders to start watching your sodium intake now, MagicKitchen.com can help. Our lineup of home style meals includes more than 30 low-sodium choices that will keep you healthy and satisfied. And, we even offer 35 more low-sodium complete meals on our MK Special meals menu. We bundle them together for a week's worth of low-sodium dinners in one convenient, and appetizing, order.

We're committed to providing you with the resources you need to stick to your health goals and we applaud your initiative. Research shows that by cutting down on sodium it could help prevent up to a million strokes and heart attacks each year in the US.

We've made cutting back easier with low-sodium meals that include favorites like Beef Bordelaise, Stuffed Chicken Ana Luisa and Vegetable Stew. Check out these meals and more and take the steps toward a healthier lifestyle today.



Follow our Blog

If you haven't already clicked over to our new blog, come join us at www.mymagickitchen.com. Browse old posts to discover fun, educational content on everything from MagicKitchen.com's company history and philosophy to nutrition concerns for seniors. Then join in the conversation and help us develop an online community of customers. In the coming months, we'll discuss tough topics like coping with a diabetic diet and share customer stories that will warm your heart. There will always be something new to discover whether you're reading about good nutrition and its effects on blood glucose or merely seeking a great recipe that makes use of one of our chef-prepared meals.

Join our Social Network

One of the best ways to stay up to date with MagicKitchen.com is to join us on [Twitter](#), the free service that lets you keep in touch with people by answering one question – what are you doing – quickly and often. We're always posting insider tidbits about the meals we're cooking and the specials we're offering for Twitter readers.

Don't Tweet? Sign up to be a MagicKitchen.com fan on [Facebook](#). We're keeping busy posting pictures of delicious dishes and specials to share with you!



Stock Up for Summer

The warm weather headed our way brings plenty of opportunities to gather together outdoors with friends and family. What better way to stock up for the picnic and party season than by placing orders for easy-to-prepare meals at MagicKitchen.com?

Let's start by getting you ready for the big bash: The 4th of July weekend. We'll arm you for the neighborhood picnic with BBQ Ribs, Beef Brisket, ready to cook filets and a Half Smoked Chicken you'll want to claim as your own. Charged with bringing side dishes? Consider serving our creamy Scalloped Potatoes, stuffed baked potatoes or turn our Corn Medley into a bright, summery salad (see recipe). For dessert, go traditional with our all-American Double Fudge Brownies or throw your guests a curveball and serve our signature Panna Cotta on the porch.