



Meal Prep Starter Pack

Choose 3 to 6 easy, homemade dinners for only \$99.00!

August 2020

STEP 1

Complete the form below or go online to dreamdinners.com

STEP 2

Choose 3 Lrg or 6 Med dinners (or a combination of both), to try.

STEP 3

Arrive in store and customize your meals. Take home to enjoy!

Avg. Guest Rating

Dinner Size
Med Lrg

KENTUCKY PORK CHOPS

 Battle of the Best Winner! These boneless chops are rubbed in a blend of spices, sweetened with brown sugar, and brushed with a smoky-sweet molasses glaze. The last step to caramelize the chops on the stovetop creates amazing flavor in less than 20 minutes. (280 cal)

4.0 of 5 ☆

or

BACON JAM BURGERS

 You will never see burgers the same way again! Delight in our tender ground beef patties topped with swiss cheese and the perfect mix of sweet and tangy with our bacon jam. You will want to put this bacon jam on everything. (740 cal)

New!

or

SWEET CIDER BBQ CHICKEN WITH SUMMER CORN MEDLEY

 Battle of the Best Winner! Dream Dinners' special cider BBQ sauce will take your grilling to a whole new level. This quick, easy dinner is perfect for your backyard BBQ or to cook stovetop on a busy night. (330 cal)

4.1 of 5 ☆

or

OVEN BAKED CHICKEN CHIMICHANGAS

Battle of the Best Winner! This healthy spin on a Mexican staple is the perfect mixture of chicken, cheese, and diced green onions, topped with salsa verde and served with salsa and sour cream. (400 cal)

4.3 of 5 ☆

or

CREAMY CHICKEN FLORENTINE TORTELLINI

 Cheesy tortellini and tender diced chicken are smothered in a creamy Swiss cheese and spinach Florentine sauce, then topped with Parmesan cheese and baked until golden brown. (580 cal)

4.2 of 5 ☆

or

HAWAIIAN BBQ CHICKEN WITH PINEAPPLE AND PEPPERS

 This dish is the perfect combo of tangy and sweet as our tender chicken breasts remain juicy while cooked on top of a blend of peppers, onion, and pineapple, all slathered with a Hawaiian BBQ sauce and wrapped in foil. The best part? Zero clean up and mess! (220 cal)

New!

or

MINI TURKEY MEATLOAVES WITH BACON RANCH GREEN BEANS

Battle of the Best Winner! Tender and juicy, these mini turkey meatloaves are topped with a delicious brown sugar and stone-ground mustard glaze and are a fun take on a comfort classic. (470 cal)

4.3 of 5 ☆

or

LIMONCELLO SHRIMP WITH COCONUT RICE

 Delicious, tender shrimp served with a limoncello-style sauce. The delicate lemon flavor and the sweetness of honey pair perfectly with our coconut rice. (450 cal)

4.2 of 5 ☆

or

OUTLAW CHICKEN SLIDERS

 Battle of the Best Winner! Kid approved, these juicy chicken breast patties stacked with crispy fried onions and melted Swiss cheese are great for entertaining. Serve as is, or add extra flavor with our smoky chipotle mayo. (810 cal)

4.3 of 5 ☆

or

CHICKEN WITH HONEY, GARLIC & ORANGE WITH GARDEN VEGGIE RICE

 Family favorite! This unique dinner combines chicken breasts simmered in a warm honey citrus glaze and garlic to create a delicious stovetop meal in just 20 minutes. (390 cal)

4.0 of 5 ☆

or

CRUNCHY OVEN FRIED CHICKEN TENDERS

 These kid-friendly, all-natural chicken tenders are coated in a Parmesan panko mixture and baked to a perfect crunch. (370 cal)

4.3 of 5 ☆

or

CHICKEN YAKITORI OVER JASMINE RICE

 Battle of the Best Winner! An easy do-it-yourself rice bowl. Lean, diced chicken breasts are stir-fried and simmered in an Asian-infused sauce that perfectly combines the bold flavors of soy, sesame, ginger, and brown sugar. Serve over steamed jasmine rice. (570 cal)

4.0 of 5 ☆

or

 Grill Friendly  Heart Healthy  30 Minutes or Less  Cooks from Frozen

Foods prepared at Dream Dinners may contain allergens introduced during the assembly process. Potential food allergies include: milk, casein, whey, egg, albumin, shellfish, tree nuts, wheat, gluten, peanuts and soy beans.

GUEST INFO

First and Last Name

Email Address

Phone

Street Address

City

State

Zip

PAYMENT

Session Date

Session Time

Cash Check Credit Card* Paid in Full

Agree to Session Terms and Conditions

*You will be contacted for credit card information by phone prior to your session.