

FOR IMMEDIATE RELEASE

Dream Dinners Adds Prize-Winning Recipes to March Menu

New recipes make time and money-saving meal assembly service even more delicious

SNOHOMISH, Wash. (March 4, 2010) — After tasting the way through hundreds of entries from across the country, Dream Dinners, Inc., the nation's leading meal assembly chain, is pleased to announce the four grand-prize winners of its second annual recipe contest. In addition to receiving a \$500 Dream Dinners gift certificate, the four winning recipes now appear on the March 2010 menu selection in all 128 Dream Dinners locations across the United States.

The winning Dream Dinners recipes are:

- "Bacon and Bleu London Broil" by Rebecca Rode of Branford, Conn.
- "Simmered Chinese Chicken with Jasmine Rice" by Kristi Van Ness of Yorba Linda, Calif.
- "Sage Crusted Pork Chops" by Brenda Crawshaw of Framingham, Mass.
- "Citrus Marinated Fish Tacos" by Megan Parcell of Vacaville, Calif.

The second annual Dream Dinners Recipe Contest solicited nationwide entries during the fall 2009 season, and called for recipes in four categories – steak, chicken, pork and seafood. Out of hundreds of entries, <u>Dream Dinners reviews</u> the top 10 recipes in each category and tests them for ease of preparation, taste and presentation to select the grand prize winners.

"The recipe contest is a fun way to involve our many loyal guests," said Stephanie Allen, Cofounder of Dream Dinners. "Most people who use the Dream Dinners' service are repeat customers who visit our stores routinely every month in order to cook several meals at once, and they have made Dreams Dinners a standing part of their lifestyle and cooking routine. Many of our visitors are themselves wonderful cooks, who simply enjoy the time-saving convenience that meal assembly offers, so this contest is a way to share the spotlight with them!"

Dream Dinners, which is credited for pioneering the meal assembly industry in 2002, prides itself on providing healthful, affordable meal options for busy families and individuals. The service works by



providing a monthly selection of 15-18 recipes, which guests choose among according to their preferences, and then prepare all at once in about an hour. All ingredients are gathered and pre-prepped by Dream Dinners, so guests simply assemble and take meals home to freeze. The benefits to the Dream Dinners' guest include significant time savings because all of the menu planning, prep work and clean up is taken care of by Dream Dinners, as well as saving money – food is purchased in bulk by Dream Dinners to pass savings on to the customer, and there is no "unused" grocery waste for the home cook.

For a closer look at the winning recipes and March menu, visit the <u>Dream Dinners menu</u> page. For more information on the Dream Dinners service, visit <u>www.dreamdinners.com</u>.

ABOUT DREAM DINNERS

Founded in 2002, Dream Dinners, Inc. is the recognized originator of the \$170 billion meal assembly industry. Headquartered in Snohomish, Wash., Dream Dinners locations provide guests' monthly menus to select from, then procure and prepare all ingredients in advance, so guests can assemble dozens of meals in about an hour, then take home to freeze. With more than 128 franchises in 30 states, Dream Dinners saves its guests both valuable time and money, and focuses on bringing families back to the dinner table with healthful, delicious and easy-to-fix meals. www.dreamdinners.com