

Dine-In Deals

Feed a family of
4 for around \$10.

Tuna Noodle Bake

\$10.19

\$2.54 per person

Ingredients

12 ounces medium egg noodles,
cooked and drained
2 cups cooked green peas
2 cans condensed cream of
mushroom soup
1/2 cup milk
1 1/2 cups sharp Cheddar cheese
2 cans (approx. 6 ounces each) tuna,
drained and flaked
salt and pepper, to taste
1/2 to 1 cup soft bread crumbs
1 tablespoon melted butter

Directions

Heat oven to 350°. Grease a 2 1/2 to
3-quart casserole dish.

Combine the noodles, peas, soup, milk,
cheese, and tuna. Add salt and pepper,
to taste. Spoon into the prepared
baking dish.

Toss bread crumbs with butter and
sprinkle over the top. Bake for 15 to
20 minutes, until hot and bubbly and
crumbs are browned.

Serve with your favorite side.

Breakfast For Dinner!!! Swiss Eggs

\$8.25

\$2.06 per person

Ingredients

1-1/2 cups shredded Cheddar cheese
2 tablespoons butter
1/2 cup cream
1 teaspoon dry mustard powder
1/4 teaspoon salt
8 eggs

Directions

Preheat oven to 325 degrees F.
Sprinkle cheese in 11"x7" glass
baking dish and dot with butter. In
small bowl, combine cream, mustard
powder and salt; pour half of mixture
into baking dish on top of cheese
and butter. In medium bowl, beat
eggs until frothy. Pour into baking
dish. Drizzle remaining cream mixture
over eggs. Bake at 325 degrees for
20-25 minutes until puffed and just
beginning to brown.

Serve with sausage links or hash
browns.

Tilapia with Buttery Crumb Topping

\$10.25

\$2.56 per person

Ingredients

4 to 6 tilapia fillets, about
1 1/2 pounds
Salt and pepper
1 cup soft fresh bread crumbs
3 tablespoons melted butter
1/2 teaspoon dried leaf basil

Directions

Heat oven to 400°. Lightly grease a
large shallow baking dish.

Arrange fish fillets on the prepared
baking pan and sprinkle with salt
and pepper. Combine the butter
with remaining seasonings and toss
with the bread crumbs. Sprinkle the
crumbs over the tilapia fillets.

Bake the fish fillets for 15 to 18
minutes, or until fish is cooked
through. Broil for 2 to 3 minutes to
brown the topping. Fish will flake
easily with a fork when done.

Carefully remove the fillets to plates
with a spatula.

Serve with your favorite side.

Chicken Marinara

\$11.65

\$2.90 per person

Ingredients

4 boneless skinless chicken breast
halves, 1 pound
2 cups sliced fresh mushrooms
3 garlic cloves minced
1 teaspoon dried basil
1/2 teaspoon Italian seasoning
1 28 ounce meatless spaghetti sauce
1/2 cup red wine or chicken broth
Hot cooked angel hair pasta
or spaghetti

Directions

In a nonstick skillet coated with
nonstick cooking spray, cook chicken
for 6 minutes on each side; remove and
keep warm. Add mushrooms, garlic,
basil and Italian seasoning to skillet;
sauté until mushrooms are tender. Stir
in spaghetti sauce and wine or broth.
Add chicken; cover and simmer for 10
minutes or until heated through. Serve
over pasta.

Prices valid 1/17/10 - 1/23/10

**Basic ingredients such as salt
are not included in the cost.**