

Dine-In Deals

Feed a family of 4 for around \$10.

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Prices valid 1/2/11 - 01/8/11 *Basic ingredients such as salt are not included in the cost.*

Parmesan Sage Pork Chops

\$8.55
\$2.14 per person

Ingredients

1/4 cup all-purpose flour
1/2 teaspoon salt
dash of pepper
1-1/2 cups soft bread crumbs
1 cup grated Parmesan cheese

1 tablespoon rubbed sage
1 teaspoon grated lemon peel
2 egg, lightly beaten
4 bone-in pork loin chops
2 tablespoons olive or vegetable oil
2 tablespoons butter or margarine

Directions

In a shallow dish, combine the flour, salt and pepper. In another shallow dish, combine the bread crumbs, Parmesan cheese, sage and lemon peel. Place egg in shallow bowl. Coat pork chops with flour mixture, dip in egg, then coat with bread crumb mixture. Let stand for 5 minutes.

In a skillet, brown chops in oil and butter for 2 minutes on each side. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 425 degrees F for 10-15 minutes or until juices run clear and a meat thermometer reads 160 degrees F.

Serve with Richfood Canned Vegetables and save by using Crystal Farms Parmesan Cheese Shaker.

Sirloin Tips & Mushrooms

\$9.68
\$2.42 per person

Ingredients

3 tablespoons olive oil
3 cloves garlic, minced
1 1/2 pounds beef sirloin
1 (16 ounce) can mushrooms, with liquid
1 (8 ounce) can tomato sauce

salt to taste
freshly ground pepper, to taste
3/4 cup red wine

Directions

Cut beef into cubes. In a large skillet over medium/high, heat the olive oil and brown beef cubes with the garlic.

Add mushrooms with liquid, tomato sauce, salt, pepper and red wine. Cook for 30 minutes or until beef cubes are tender. Add a little more wine while cooking if desired.

Serve with Lipton Pasta or Rice sides and Del Monte Canned Vegetables.

Spicy Spanish Sausage Supper

\$9.69
\$2.42 per person

Ingredients

1/2 cup chopped green bell pepper
1/3 cup chopped celery
1/4 cup chopped onion
1 tablespoon vegetable oil
1 pound sausage, sliced
2 cups water

1 (10 ounce) can diced tomatoes with green chile peppers
1 (6.8 ounce) package Spanish-style rice mix
1/4 cup sliced stuffed green olives
1/8 teaspoon ground black pepper

Directions

In a large skillet over medium heat, sauté the green bell pepper, celery and onion in the oil for 5 to 10 minutes, or until tender.

Add the sausage, water, tomatoes and green chilies, rice, olives and ground black pepper. Mix well and simmer for 20 minutes, stirring occasionally.

Save by using our Green Peppers and Contadina Diced Tomatoes.

London Broil For The Slow Cooker

\$9.31
\$2.33 per person

Ingredients

1 1/2 pounds London broil
2 cloves garlic, minced
1 (10.75 ounce) can cream of mushroom soup
1/2 cup water

1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon salt

Directions

Place the London broil in a slow cooker; add the garlic, mushroom soup, water, basil, oregano, and salt; cover; cook on low 6 to 7 hours.

Serve with a Fresh Express Salad and Richfood Shells & Cheddar.