

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Baked Haddock Fillets

**\$8.92**

\$2.23 per person

### Ingredients

1 1/2 pound haddock fillets  
1 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup soft bread crumbs  
3 tablespoons butter, melted  
1/4 teaspoon dried thyme, crumbled  
lemon wedges and chopped  
parsley for garnish

### Directions

Wipe fillets with a damp cloth. Sprinkle both sides of fish with salt and pepper. Place in a shallow greased baking pan or on a greased broiler rack. Mix bread crumbs with 2 tablespoons of the butter and the dried thyme. Sprinkle over fish and drizzle with remaining butter. Bake at 400° and bake for 20 to 25 minutes, or until fish is flaky and topping is browned. This may take even less time for smaller, thin fish fillets, such as tilapia. Broil for a minute or two to brown the top, if desired. Serve with lemon wedges and garnish with parsley. Other white fish, such as orange roughly, tilapia, or cod, may be used in this easy fish recipe.

Serve with your favorite side.

## Atomic Chicken

**\$11.03**

\$2.78 per person

### Ingredients

4 boneless, skinless chicken breasts  
1/2 cup apricot preserves  
1 package onion soup mix  
1 bottle French salad dressing

### Directions

Preheat oven to 350 degrees. Place chicken breasts in a shallow casserole dish. Mix together remaining ingredients. Pour over chicken and cook in the oven for 45 minutes.

## Moist and Tender Turkey Breast

**\$10.83**

\$2.71 per person

### Ingredients

1 (5-20 lb) fresh or frozen  
turkey breast (thawed) or turkey  
1/4 cup butter, melted  
1 (10 1/2 ounce) can chicken broth  
1-2 tablespoon mayonnaise

### Directions

Place turkey or turkey breast in a roasting pan. Combine melted butter and chicken broth. Pour over turkey. Rub mayonnaise all over turkey's exterior. Salt lightly if desired. Roast at 300°-325°F until internal temperature reaches 170°F on an instant read thermometer. (I raise the temperature to 350° for the last approximate 30-45 minutes to crisp skin). Remove from oven and let sit for about 30 minutes before slicing.

Note: because the butter and broth are for making gravy, if you need to make a lot of gravy, double the amount of both.

Serve with your favorite side.

## Ground Beef Stroganoff

**\$8.68**

\$2.17 per person

### Ingredients

1 pound ground beef, lean  
1 small onion, chopped  
1/2 teaspoon garlic salt  
1/4 teaspoon pepper  
10 3/4 ounces cream of  
mushroom soup, condensed  
4 ounces mushroom stems and  
pieces, drained  
3/4 cup sour cream, or yogurt

### Directions

In medium skillet, brown ground beef and onion; drain excess fat. Stir in garlic salt, pepper, soup and mushrooms. Simmer covered, 15 to 20 minutes. Stir in sour cream; heat through, but do not boil. Serve over rice, noodles or chow mein noodles.

Serve with your favorite side.

*Prices valid 1/24/10 - 1/30/10*

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