

Dine-In Deals

Feed a family of
4 for around \$10.

Texas Two Step Chicken

\$9.75

\$2.44 per person

Ingredients

1 1/2 cup Picante Sauce
3 tablespoons Packed Brown Sugar
1 tablespoon Dijon-Style Mustard
4 Boneless, Skinless Chicken Breasts

Directions

Preheat oven to 400° F.

Mix picante sauce, sugar and mustard. Place chicken in a 2 quart shallow baking dish. Pour picante sauce mixture over chicken. Bake at 400° for 20 minutes or until chicken is done.

Alternatively you can take the chicken out for the last five minutes and grill it to give a nice grilled flavor also. Retain the sauce though.

Serve with your favorite side.

Oven Fried Pork Chops

\$8.79

\$2.20 per person

Ingredients

4 trimmed pork chops.
1 medium egg.
1 cup of breadcrumbs.
3 tablespoons of soy sauce.
1 tablespoon of water.
1/2 teaspoon of garlic powder.
Pinch of of ground ginger.

Directions

Beat the egg, soy sauce, water, ginger and garlic powder together in a pie plate.

Sprinkle breadcrumbs on waxed paper.

Dip the pork chops into the egg mixture, then breadcrumbs; coating evenly on each side.

Arrange in single layer on greased jelly roll pan. Bake at 350°F (175°C) for 30 minutes. Turn and bake for another 20 minutes until the chops are tender and no longer pink.

Serve with your favorite side.

Tuna Casserole with Green Beans

\$8.45

\$2.12 per person

Ingredients

2 tablespoons butter
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
2 cans (7 ounces each) tuna, drained, juice reserved
1/2 teaspoon crumbled leaf thyme
1/2 cup finely diced celery
1 1/2 cups frozen green beans, cooked

Directions

In a medium saucepan, heat 2 tablespoons of butter; blend in flour, salt, and pepper. Stir until smooth.

Gradually add milk, stirring constantly, until thick. Add thyme, tuna, celery, and green beans; mix well.

Transfer tuna and green beans to lightly greased baking dish and bake at 350° for 25 to 30 minutes. Serve tuna and green beans with hot cooked rice.

Ground Beef Casserole with Potatoes

\$9.28

\$2.32 per person

Ingredients

1 to 1 1/2 pounds lean ground beef, browned
1/2 cup chopped onion
salt and pepper
3 large potatoes, sliced
2 Carrots, shredded
1 can cream of mushroom soup
1 cup shredded Cheddar cheese

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.

Prices valid 1/31/10 - 2/7/10

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