

Dine-In Deals

Feed a family of 4 for around \$10.

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Prices valid 1/9/11 - 1/15/11 *Basic ingredients such as salt are not included in the cost.*

Gravy Baked Pork Chops

\$9.66
\$2.42 per person

Ingredients

4 lean pork chops (1/2-3/4 inch thickness)
1/4 tsp. salt
1/8 tsp. pepper
pinch of garlic powder

1 large onion, sliced
2 cloves garlic, minced
1 tbsp. butter, melted
1 can Cream of Mushroom soup
2/3 cup evaporated milk (1 small can)
1/3 cup water

Directions

For easy preparation, choose a skillet with an oven proof handle (like a cast iron pan). Sprinkle pork chops with salt, pepper and garlic powder. On the stove top over medium high heat, brown the pork chops and onion in a skillet with butter. Add garlic after first side is browned (do not allow the garlic to become dark). Turn to brown both sides of the pork chops. Pour off any excess butter after pork chops are browned. The pork chops don't need to be cooked through because they will be finished in the oven. Combine soup, evaporated milk (not sweetened condensed milk!) and water. Pour mixture around pork chops. Bake in a preheated 350°F oven for about 45 minutes, stirring now and then.

Serve with Hanover Vegetables and Idahoan Mashed Potato Mix.

Fish And Broccoli Bake

\$9.22
\$2.31 per person

Ingredients

1 lb. pollack
2 (10 oz.) pkgs. broccoli spears in Hollandaise Sauce
1 (11 oz.) can condensed cream of Cheddar Soup
1/4 tsp. garlic salt

1/8 tsp. lemon pepper
1 c. soft bread crumbs
2 tbsp. butter, melted

Directions

Cook broccoli according to package directions. Snip pouches of broccoli and drain butter sauce in a small bowl. Place broccoli in baking dish about 10x6 inch and 1 1/2 inch deep. Top with fish. Add soup, seasonings to butter sauce. Blend and pour over fish.

Combine bread crumbs and melted butter and sprinkle over sauce. Bake in preheated oven at 350 degrees for 40 minutes or until thoroughly heated.

Serve with Pasta Roni and Green Giant Vegetables with Sauce.

Pasta Fagioli

\$10.47
\$2.62 per person

Ingredients

1 1/2 tsp. oil
1 lb. ground beef
6 oz. slivered carrots
7 oz. diced celery
24 oz. tomatoes, diced or canned
1 (15 oz.) can red kidney beans

44 oz. beef stock
1 1/2 tsp. oregano
1 1/4 tsp. black pepper
2 1/2 tsp. parsley
3/4 tsp. Tabasco sauce
44 oz. spaghetti sauce
Elbow macaroni noodles (as much as you like)

Directions

Saute beef in oil in large 10 quart pot until beef starts to brown. Add onions, carrots, celery and tomatoes. Simmer 15 minutes. Drain and rinse beans, add to pot. Also add beef stock, oregano, pepper, Tabasco, spaghetti sauce, and noodles. Simmer until celery and carrots are tender, about 1 hour or more. Makes 4 1/2 quarts of soup.

Save by using Hanover Kidney Beans, Hunt's Spaghetti Sauce and Furmano's Tomatoes.

Jalapeno Cream Cheese Stuffed Chicken Breast

\$9.79
\$2.45 per person

Ingredients

8 oz can diced jalapenos
2 lb boneless skinless chicken breasts
16 oz cream cheese

4 servings of Rice
Dill
Thyme
Dash of salt

Directions

Preheat the oven to 350°F. In a food processor, puree can of jalapenos with the juices until all the large chunks are gone. Slice cream cheese into cubes and add slowly to the pureed jalapenos. Also add in pepper, dill, thyme and salt to taste. Process until everything is mixed together. Put the mixture in the fridge while you prepare the chicken. Cut all excess fat from chicken. Using a meat tenderizer, beat the chicken until flattened. Place the chicken in a casserole dish smooth side down. Remove cream cheese mixture from fridge and spread mixture onto each chicken breast just to cover. Once done, roll the chicken up and spoon the rest of the cream cheese mixture over the chicken breasts making sure to cover them completely with the mixture. Loosely tent some foil over the casserole dish and place in the oven and bake for 45 minutes. Once the chicken is done, serve over a bed of rice.

Save by using Knorr Rice Sides and Richfood Cream Cheese.