

Dine-In Deals

Feed a family of 4 for around \$10.

In your printer setting, make sure to check on "SHRINK TO PRINTABLE AREA"

Prices valid 11/28/10 - 12/4/10 *Basic ingredients such as salt are not included in the cost.*

Beef And Cheese Enchiladas

\$9.48
\$2.37 per person

Ingredients

2 (10 oz.) cans enchilada sauce
1 (8 oz.) container sour cream
12 corn tortillas
1 lb. lean ground beef
1 onion, diced

1 sm. green pepper, diced (optional)
Picante sauce to taste
1 lb. or more Monterey Jack cheese, cut lengthwise into 12 strips
Cheddar cheese, grated

Directions

In a skillet, blend sauce with sour cream; heat until simmering. Dip tortillas, one at a time, in mixture to cover; place in a bowl and pour sauce over all. Set aside and let stand to soften. Brown beef, adding onion (and pepper) early enough to cook until tender; drain fat. Add hot sauce and mix well. Assemble enchiladas in a 9 x 13 inch pan. Place part of the meat mixture on each tortilla; top with a strip of cheese. Roll to enclose filling. Place tortilla, seam side down. When all tortillas are rolled, pour remaining sauce and any meat leftover on top of enchiladas. Sprinkle with Cheddar cheese. Bake, uncovered, at 375 degrees for 20 to 25 minutes or until cheese is bubbly. Serve with additional picante sauce.

Save by using Penn Maid Sour Cream and Mex America Tortillas.

Sauerkraut And Ribs

\$9.73
\$2.43 per person

Ingredients

4 lg. country style pork ribs
1 qt. sauerkraut
2 tbsp. caraway seed
1 lg. onion, diced
1/2 sm. apple, grated

1 sm. potato, grated
1/2 c. white wine
1/2 c. water
1/4 c. oil
Flour
Salt and pepper

Directions

Salt and pepper ribs and roll lightly in flour. Brown on all sides in oil and 1/2 of onion.

Mix together sauerkraut, caraway seed, remaining onion, apple, potato and salt to taste. Pour half of sauerkraut in a greased baking dish; add ribs and cover with sauerkraut.

Pour wine and water over all and bake in 350 degree oven 45 minutes until ribs are tender and sauerkraut is lightly browned.

Serve with Huntsinger Farms Russet Potatoes and Birds Eye Plain Vegetables.

Stuffed Chicken Breast with Mushroom Sauce

\$9.61
\$2.40 per person

Ingredients

1 2/3 c. hot water
4 tbsp. butter, cut in pieces
1 (6 oz.) pkg. Stove Top chicken flavor stuffing mix
1 egg, beaten
6 boneless, skinless chicken breast halves, pounded 1/4 inch thick

2 tbsp. melted butter
1 can condensed cream of mushroom soup
1/2 c. water
1/4 tsp. dill weed

Directions

Heat oven to 400 degrees. Stir hot water, 4 tablespoons of the butter and contents of vegetable seasoning pack in bowl until butter is melted. Add stuffing crumbs and egg; stir until moistened. Spoon stuffing onto each breast; wrap chicken around stuffing.

Place seam side down, in greased shallow baking pan. Brush with melted butter. Place any remaining stuffing in center of dish. Bake 30 to 35 minutes or until chicken is thoroughly cooked. Heat soup, water and dill in saucepan. Serve over chicken. Makes 6 servings.

Save by using Stove Top Stuffing Mix and serve with Birds Eye Boxed Vegetables.

Italian Baked Haddock

\$9.81
\$2.45 per person

Ingredients

3 to 4 tbsp. olive oil
1 sm. onion, chopped
1 green pepper, chopped
1/4 tsp. dried basil
1 (14 oz.) canned tomatoes, drained and chopped

Salt and pepper
1 1/2 lb. haddock fillets
1 c. Mozzarella cheese, grated

Directions

Preheat oven to 350 degrees. Grease 3 quart glass baking dish. Over medium heat sauté onions and pepper in oil. Add basil cook until tender about 10 minutes. Stir in tomatoes, season, cook another 5 minutes. Stir.

Arrange fish in casserole. Pour sauce over fish, sprinkle with Mozzarella cheese. Bake 25 minutes or until fish is cooked and golden color.

Save by using Red Pack Canned Tomatoes and Cabot Shredded Mozzarella Cheese.