

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 12/26/10 - 01/01/11 *Basic ingredients such as salt are not included in the cost.*

Clam Linguine



\$9.62
\$2.41 per person

Ingredients

1/3 cup olive oil
1/3 cup butter
4 cloves garlic, crushed
4 large tomatoes, diced
2/3 cup chopped fresh parsley

6.5 oz clams
Clam Juice
11 ounces linguine pasta
2/3 cup freshly grated Parmesan cheese

Directions

In a medium saucepan over medium heat, combine olive oil, butter, garlic, tomatoes and parsley; simmer and let reduce. Add some clam juice if the sauce reduces too much. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 3 minutes or until al dente; drain. Add clams to the skillet and heat through; top with cheese and serve immediately.

Save by using with Barilla Pasta and Vine Ripe or Plum Tomatoes.

Beef Sirloin Steak With Baby Spinach

\$9.98
\$2.50 per person

Ingredients

2 tablespoons olive oil
1 lb boneless beef sirloin steak,
3/4-inch thick, cut into 4 pieces
1 large onion, sliced
1 small red pepper, chopped

3 cloves garlic, minced
1 can cream of mushroom soup
1/2 cup water
2 tablespoons balsamic vinegar
1 tablespoon chopped fresh rosemary leaves
7 ounce bag fresh baby spinach
Hot mashed potatoes

Directions

Heat 1 tablespoon oil in a 12-inch skillet over medium-high heat. Add the beef and cook until well browned on both sides. Remove the beef from the skillet. Pour off any fat. Heat the remaining oil in the skillet. Add the onion and pepper and cook for 1 minute, stirring occasionally. Add the garlic and cook until the vegetables are tender-crisp, stirring often.

Stir the soup, water, vinegar and rosemary in the skillet and heat to a boil. Return the beef to the skillet. Reduce the heat to medium. Stir in the spinach. Cover and cook the beef for 2 minutes for medium or until desired doneness. Serve the beef and vegetable mixture with the potatoes.

Save by using Idahoan Mashed Potato Mix and save with Fresh Express Spinach.

Pork Butt Roast With Vegetables

\$8.93
\$2.23 per person

Ingredients

Salt and Pepper to taste
Garlic Powder to taste
3 pounds pork butt roast
1 onion, sliced

10 new potatoes, raw
8 carrots, peeled
1 cup mushrooms, halved

Directions

Preheat oven to 350 degrees F (175 degrees C). Heat a large frying pan over medium high heat. Sprinkle pork on all sides with salt, pepper and garlic powder; rub into meat. Sear the meat on all sides until lightly brown. Transfer to a roasting pan. Place onion slices over meat and in the roasting pan. Fill the pan 2/3 full of water. Cover and place in preheated oven for 3 hours. Add the potatoes and carrots; cover and cook 45 minutes. Add the mushrooms and cook another 15 minutes. Remove and let stand at least 10 minutes before serving.

Save by using Huntsinger Farms Gold Potatoes and Farm Stand Baby Carrots.

Chicken Breasts With Lime Sauce

\$9.43
\$2.36 per person

Ingredients

4 skinless, boneless chicken breast halves
pounded to 1/4 inch thickness
1 egg, beaten
2/3 cup dry bread crumbs
2 tablespoons olive oil

1 lime, juiced
6 tablespoons butter
1 teaspoon minced fresh chives
1/2 teaspoon dried dill weed

Directions

Coat chicken breasts with egg, and dip in bread crumbs. Place on a wire rack, and allow to dry for about 10 minutes. Heat olive oil in a large skillet over medium heat. Place chicken into the skillet, and fry for 3 to 5 minutes on each side. Remove to a platter, and keep warm.

Drain grease from the skillet, and squeeze in lime juice. Cook over low heat until it boils. Add butter, and stir until melted. Season with chives and dill. Spoon sauce over chicken, and serve immediately.

Serve with Ore Ida Twice Baked Potato and save by using Eggland's Best Large Eggs.