

Dine-In Deals

Feed a family of
4 for around \$10.

Ground Turkey Stroganoff

\$8.88

\$2.22 per person

Ingredients

- 1 (8 ounce) package uncooked egg noodles
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 tablespoon vegetable oil
- 1/2 cup water
- 1 pound ground turkey
- 1 tablespoon minced onion
- 1 tablespoon paprika
- salt to taste salt to taste
- 1 cube chicken bouillon, crumbled

Directions

Bring a pot of lightly salted water to a boil. Place the egg noodles in the pot, cook 6 to 8 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat. Place the turkey and onion in the skillet and cook until turkey is evenly brown and onion is tender. Mix in the bouillon.

Stir the cream of mushroom soup and water into the skillet. Cook and stir until heated through. Season with paprika and salt. Serve over the cooked egg noodles.

Best Tuna Casserole

\$10.88

\$2.72 per person

Ingredients

- 1 (12 ounce) package egg noodles
- 1/4 cup chopped onion
- 2 cups shredded Cheddar cheese
- 1 cup frozen green peas
- 2 (6 ounce) cans tuna, drained
- 2 (10.75 ounce) cans condensed cream of mushroom soup
- 1/2 (4.5 ounce) can sliced mushrooms
- 1 cup crushed potato chips

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, thoroughly mix noodles, onion, 1 cup cheese, peas, tuna, soup and mushrooms. Transfer to a 9x13 inch baking dish, and top with potato chip crumbs and remaining 1 cup cheese.

Bake for 15 to 20 minutes in the preheated oven, or until cheese is bubbly.

Oven Fried Pork Chops

\$8.92

\$2.23 per person

Ingredients

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

Directions

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

Lemon Garlic Tilapia

\$10.76

\$2.69 per person

Ingredients

- 4 Tilapia fillets
- 1 tbsp olive oil
- 1 tbsp Country Crock Shed's Spread
- Juice of 1 lemon
- 1 tsp garlic salt
- 1 tsp dried parsley flakes
- Dash of salt
- Cayenne pepper to taste

Directions

Preheat oven to 400. Spray a baking dish with non-stick cooking spray. Melt butter in microwave.

Add olive oil, lemon juice, garlic powder, salt and parsley and sautee for a few minutes.

Pour over tilapia fillets in baking pan. Sprinkle some cayenne pepper on top of fish.

Bake in preheated oven for about 13 minutes, and broil for an additional 2-3 minutes.

Prices valid 2/21/10 - 2/27/10

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