

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Stuffed Catfish

**\$9.24**

**\$2.31 per person**

### Ingredients

- 4 Farm-Raised Catfish Fillets, Fresh Or Frozen And Thawed, About 1 1/2 Pounds
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Teaspoon Lemon Juice

### Stuffing

- 1 cup fresh soft bread crumbs
- 3 tablespoons light cream cheese
- 2 teaspoons lemon juice
- 1 tablespoon chopped celery
- 1 tablespoon chopped onion
- 1 teaspoon dried parsley
- 1 teaspoon ground thyme
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 8 slices bacon

### Directions

Season fish with 1/2 teaspoon salt and 1/4 teaspoon pepper, then sprinkle with 1 teaspoon lemon juice. In a bowl, combine bread crumbs with cream cheese, 2 teaspoons lemon juice, celery, onion, parsley, thyme, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Divide stuffing into 4 portions. Place 1 portion of stuffing on end of each fillet. Roll fish fillets around stuffing. Fry bacon until cooked, but not crispy. Wrap 2 slices of bacon around each catfish fillet. Use toothpicks to secure rolls. Place catfish rolls in a lightly greased baking dish. Bake at 350° for 15 to 20 minutes, or until fish flakes easily when pricked with a fork. Serve with lemon wedges, if desired.

Serve with Fresh Broccoli.

## Clams and Garlic

**\$9.06**

**\$2.27 per person**

### Ingredients

- 50 Small Clams In Shell, Scrubbed
- 2 Tablespoons Extra Virgin Olive Oil
- 6 Cloves Garlic, Minced
- 1 Cup White Wine
- 2 Tablespoons Butter
- 1/2 Cup Chopped Fresh Parsley

### Directions

Wash clams to remove any dirt or sand.

In a large pot, heat oil over medium heat. Add garlic; saute for 1 minute, or until tender. Pour in the white wine. Boil until wine has reduced to half its original volume.

Add clams, cover, and steam till clams start to open. Add butter, cover, and cook till most or all of the clams open. Discard any that do not open. Transfer clams and juice to 2 large bowls. Sprinkle with parsley.

Serve with Simply Potatoes Mashed Potatoes.

## Crockpot Pork Chops Supreme

**\$11.25**

**\$2.81 per person**

### Ingredients

- 1 Large Onion, Sliced
- 4 To 6 Medium Potatoes, Peeled And Sliced
- 1 Can (10 3/4 Oz.) Condensed Cream Of Mushroom Soup
- 4 To 6 Pork Chops, Boneless Or Bone-In
- Salt And Pepper To Taste

### Directions

Lightly spray slow cooker with butter or garlic flavored non-stick cooking spray. Put onions and potatoes in bottom of slow cooker. Top with pork chops, salt and pepper, pour soup over chops. Cook on low for 6 to 8 hours, until tender.

Serve with Mrs. Smith Pie for Desert!!!!

## Super Easy Chicken Casserole

**\$10.95**

**\$2.74 per person**

### Ingredients

- 3 Chicken Breasts - Cooked And Cut Into Cubes
- 1 Can Of Cream Of Chicken Healthy Request
- 1 Can Of Cream Of Mushroom Healthy Request
- 8 Oz. Fat Free Sour Cream
- 6 Oz. Pasta (I Used Rotini) - Cooked And Drained
- 1 Cup Of 99% Fat Free Chicken Broth

### Directions

Preheat the oven to 350.

Cook chicken and cut into cubes. Cook pasta and drain. Mix everything together but the wheat thins in a big bowl. Pour into a 9x13 baking dish. Put into the oven and bake for 25-30 min.

*Prices valid 4/11/10 - 4/17/10*

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