

Dine-In Deals

Feed a family of
4 for around \$10.

Cranberry Dijon Chicken

\$11.87

\$2.96 per person

Ingredients

- 1 Family Pack Any Type Chicken Cuts (Best With Leg Quarters)
- 1 Can Whole Berry Cranberry Sauce
- 1 Packet Lipton Onion Soup Mix
- 1 Bottle French Dressing
- 2 Tbsp Dijon Mustard

Directions

Preheat oven to 350°F.

Mix all ingredients except chicken in medium-large glass baking dish. Add chicken and spoon mixture over top of chicken making sure to cover completely.

Bake uncovered for 35-60 minutes (depending on choice of chicken cuts - about 60 minutes for leg quarters) occasionally spoon-basting with mixture. Chicken is done when liquid runs clear or meat flakes with the twist of a fork.

Serve with Bob Evans mashed potatoes with Hanover Vegetables.

Orange Topped Chops

\$8.50

\$2.12 per person

Ingredients

- 6 Pork Chops (Half-Inch Thick)
- 1 Tablespoon Of Vegetable Oil
- 1 Can (11 Ounces) Of Mandarin Oranges, Drained.
- 1/2 Teaspoon Of Ground Cloves
- Pepper To Taste

Directions

In a suitably sized starsoil skillet, brown the pork chops on both sides in vegetable oil.

Top with the oranges; then sprinkle with cloves and pepper. Cover and cook over a medium-high heat until the juices run clear.

Serve with Broccoli Crowns and Hite Baguettes.

Bacon Swiss and Spinach Quiche

\$10.46

\$2.61 per person

Ingredients

- 6 Large Eggs, Beaten
- 1 1/2 Cups Heavy Cream
- Salt And Pepper
- 2 Cups Chopped Fresh Baby Spinach, Packed
- 1 Pound Bacon, Cooked And Crumbled
- 1 1/2 Cups Shredded Swiss Cheese
- 1 (9-Inch) Refrigerated Pie Crust, Fitted To A 9-Inch Glass Pie Plate

Directions

Preheat oven to 375°F.

Combine the eggs, cream, salt, and pepper in a food processor or blender. Layer the spinach, bacon, and cheese in the bottom of the pie crust, then pour the egg mixture on top.

Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges.

Scallops with Lemon Butter

\$11.05

\$2.76 per person

Ingredients

- 1 1/2 Pounds Sea Scallops
- 3/4 Cup Fine Dry Unseasoned Bread Crumbs
- 1/2 Cup Butter
- 1/4 Teaspoon Salt
- 1/8 Teaspoon Ground Black Pepper
- Dash Paprika
- 1 Tablespoon Fresh Chopped Parsley
- 3 Tablespoons Fresh Lemon Juice, About 1 Large Lemon

Directions

Roll scallops in bread crumbs. Melt half of butter in skillet over medium low heat. Add salt, pepper, and paprika. Add scallops and sauté slowly for 7 to 9 minutes, or until golden brown. Turn to brown evenly.

Remove scallops to heated serving dish and keep hot. Put remaining butter, parsley, and lemon juice in skillet; heat and pour over scallops.

Serve with rice or vegetables.

Prices valid 5/2/10 - 5/8/10

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