

Dine-In Deals

Feed a family of
4 for around \$10.

Sour Cream Chili Bake

\$11.28

\$2.82 per person

Ingredients

1 Lb Hamburger
1 (10 Ounce) Can Enchilada Sauce
Or Salsa
1 (8 Ounce) Can Tomato Sauce
1 (15 Ounce) Can Pinto Beans
6 Ounces Corn Chips (Crushed)
2 Cups Cheddar Cheese, Shredded
1/2 Teaspoon Minced Onion
1 Cup Sour Cream

Directions

Brown hamburger and drain.

Put into 1 1/4 quart casserole dish and add tomato sauce, beans, enchilada sauce, and onion and 1 1/2 cups cheese and corn chips.

Bake at 350 for 30 minutes.

Remove from oven and sprinkle whole corn chips around edge of casserole and put 1 sour cream in center.

Bake for 2-3 minutes longer.

Sprinkle remaining cheese on top of sour cream and serve.

Serve with your favorite Turkey Hill Ice Cream for Dessert!

Easy Grilled Chicken Teriyaki

\$8.90

\$2.23 per person

Ingredients

4 Skinless, Boneless
Chicken Breast Halves
1 Cup Teriyaki Sauce
1/4 Cup Lemon Juice
2 Teaspoons Minced Fresh Garlic
2 Teaspoons Sesame Oil

Directions

Place chicken, teriyaki sauce, lemon juice, garlic, and sesame oil in a large resealable plastic bag. Seal bag, and shake to coat. Place in refrigerator for 24 hours, turning every so often.

Preheat grill for high heat.

Lightly oil the grill grate. Remove chicken from bag, discarding any remaining marinade. Grill for 6 to 8 minutes each side, or until juices run clear when chicken is pierced with a fork.

Serve with your favorite Hanover Frozen Vegetable and a Fresh Baked Baguette.

Tomato Chops

\$11.47

\$2.86 per person

Ingredients

1 Large Chopped Onion
1 Large Chopped Green Bell Pepper
4 Thick Cut Pork Chops
1/2 Cup All-Purpose Flour For Coating
Salt And Pepper
32 Ounces Canned Tomato Sauce

Directions

In a large skillet saute onion and bell pepper in oil until tender. Remove from skillet.

Coat pork chops with flour, salt and pepper then add to skillet and brown on both sides.

Add onions and peppers to pork chops in skillet. Pour tomato sauce over all of it and simmer for 15 or 20 minutes until pork chops are fully cooked and tender.

Serve with a Fresh Express Garden Salad and Fresh Baguette.

Pot Roast In A Crock Pot

\$13.09

\$3.27 per person

Ingredients

3 Pound Chuck
3 Medium Potatoes Whole
- Leave Peelings On
3 Medium Carrots Cut In 2 Inch Pieces
Or 1 Cup Miniature Carrots
3 Stalks Celery Cut In Two Inch Pieces
1 Medium Onion Quartered
1/2 Bell Pepper Cut In Pieces - Optional
1/3 Cup Water
3 Tablespoon Kitchen Bouquet
1 Tablespoon Lipton Onion Soup Mix
1/2 Teaspoon Granulated Garlic
1 Teaspoon Dried Basil
1 Teaspoon Dried Parsley

Directions

Arrange vegetables in the bottom of the crock pot and top them with the roast. Add the water.

Pour Kitchen Bouquet on top of the meat to coat it evenly. Sprinkle the remaining spices on top of the meat. Cover and cook on low for 7 hours.

Leftovers make excellent stew, soup, or roast beef sandwiches.

Prices valid 5/23/10 - 5/29/10

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