

Dine-In Deals

Feed a family of
4 for around \$10.

Moist and Tender Turkey Breast

\$8.68

\$2.17 per person

Ingredients

1 (5lb) Frozen Turkey Breast (Thawed)
1/4 Cup Butter, Melted
1 (10 1/2 Ounce) Can Chicken Broth
1-2 Tablespoon Mayonnaise

Directions

Place turkey or turkey breast in a roasting pan. Combine melted butter and chicken broth. Pour over turkey. Rub mayonnaise all over turkey's exterior. Salt lightly if desired.

Roast at 300° - 325°F until internal temperature reaches 170°F on an instant read thermometer. (I raise the temperature to 350° for the last approximate 30-45 minutes to crisp skin).

Remove from oven and let sit for about 30 minutes before slicing.

Note: because the butter and broth are for making gravy, if you need to make a lot of gravy, double the amount of both.

Serve with Hanover Frozen Vegetables and Hanover Soft Pretzels.

Honey Mustard Chicken Thighs

\$9.92

\$2.48 per person

Ingredients

1 Tbsp. Butter
1 Lb. Boneless, Skinless Chicken Thighs
4 Carrots, Sliced
1 Onion, Chopped
2 Cloves Garlic, Minced
3 Tbsp. Honey
1 Tbsp. Mustard
1/2 Tsp. Dried Thyme Leaves
1/2 Tsp. Salt
1/8 Tsp. Pepper

Directions

Melt butter in heavy skillet over medium heat. Add chicken and carrots and cook for 8-10 minutes until chicken is browned on bottom.

Turn chicken and add remaining ingredients. Cover pan and cook over medium heat, stirring occasionally, for 10-13 minutes until chicken is thoroughly cooked.

Serve over hot cooked rice and Bob Evans Side Dish.

Prices valid 5/9/10 - 5/15/10

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

Ham and Rotini Bake

\$8.68

\$2.17 per person

Ingredients

6 Ounces Rotini
1 Tablespoon Vegetable Oil Or Butter
1 Cup Finely Chopped Celery
1 Pound Ham, Diced
2 Small Cloves Garlic, Minced
1 Bunch (About 8) Green Onions, Sliced
2 Tablespoons Butter
2 Tablespoons Flour
1 1/2 Cups Milk, Low Fat Is Fine
6 Ounces Shredded Cheese, Blend Or Cheddar
1/2 Teaspoon Salt, Or To Taste
1/8 Teaspoon Freshly Ground Black Pepper
2/3 Cup Shredded Parmesan Cheese, Divided (Or About 1/3 Cup Grated Parmesan Cheese)

Directions

Preheat oven to 350°. Butter a 2-quart casserole. Cook rotini in boiling salted water following package directions. Drain, rinse, and set aside.

In a large skillet, heat oil over medium heat. Add the celery and cook, stirring occasionally, for about 5 minutes. Add the ham and cook for 5 to 10 minutes longer, until ham is lightly browned and celery is tender. Add garlic and green onions and cook for 1 minute longer. Remove from the heat and set aside.

In a large saucepan over medium-low heat, melt the butter. Add the flour and stir until blended. Add milk and cook, stirring, until thickened. Stir in the shredded Cheddar cheese and salt and pepper, to taste. Continue cooking until cheese has melted. Add the drained rotini and the ham and vegetable mixture to the sauce. Stir gently to blend. Stir in half of the Parmesan cheese.

Transfer the pasta mixture to the prepared casserole. Sprinkle remaining Parmesan cheese over the mixture. Bake for 20 to 30 minutes, until bubbly and lightly browned.

Moist Pork Chop Recipe

\$9.87

\$2.46 per person

Ingredients

4 Pork Chops, Boneless, Maximum 1 Inch Thick
2 Eggs
2 Cups Of White Flour
1 Tablespoon Dried Thyme
1 Cup Olive Oil
Salt, Pepper

Directions

Beat each pork chop with a meat beater as thin as you can. Put a plastic wrap on the chops when you beat them. Sprinkle each chop with salt and dried thyme on both sides.

In a bowl, mix the eggs with the white flour and with some salt and pepper. It's hard to give an exact amount of flour you need to use, but I can tell you what you're after: a mixture that's still liquid, yet doesn't drip off the chops when you dip them inside the bowl, then take them out.

Heat the oil in a frying pan, dip each pork chop in the egg-flour mixture, then put them one by one in the pan, making sure they don't overlap. Fry them at medium heat for about 6-8 minutes on each side or until they turn light brown. If your pan is not large enough to accommodate all four chops at once, fry them two at a time, then repeat. After they are done, take them out of the pan and put them on a paper towel, so the oil gets drained.

Serve the pork chops with Hanover vegetables and Fresh Focaccia Bread. Leftovers are excellent for cold sandwiches.