

Dine-In Deals

Feed a family of
4 for around \$10.

Cheesy Chicken

\$9.71

\$2.42 per person

Ingredients

4 Chicken Breasts - Boneless
1 Small Onion, Sliced
1 Cup Mushrooms, Sliced (Optional)
2 Tablespoon Butter
1 Can, Cheddar Cheese
5 Oz Milk
1 Dash Parmesan Cheese

Directions

Saute onion in butter until translucent. Add chicken breasts and cook until chicken is just done (juices run clear). Remove and set in a large baking dish. In a large measuring cup, mix soup (10 oz can, Campbells) and milk and stir to remove the lumps. Pour over chicken in baking dish. Sprinkle with parmesan cheese and bake for 15 - 20 minutes at 325F.

Saute mushrooms in butter. When chicken is removed from oven, spread mushrooms over top and serve. Serve with mashed potatoes or rice. Excellent with cauliflower or broccoli as veggie. There is sufficient cheese sauce to add over the veggies. This meal can be made a very fast preparation by microwaving the soup/milk mixture until warm and then adding to chicken/onions in the fry pan. Cover and simmer for 5 minutes, then garnish and serve.

Serve with Broccoli Crowns.

Pork Chops Dijonnaise

\$9.96

\$2.49 per person

Ingredients

4 To 6 Pork Chops
3 Tablespoons Butter
2 Tablespoons Dijon Mustard
2 Tablespoons Softened Butter
1 Tablespoon Parsley, Finely Chopped
1 Tablespoon Chives, Finely Chopped
1 Teaspoon Dry Mustard
1 Teaspoon Salt
1/2 Teaspoon Pepper
1/2 Teaspoon Lemon Juice

Directions

Mix together the mustards, salt, pepper and 2 tablespoons of softened butter. Rub over the surface of the pork chops. Preheat grill and cook pork chops over a high heat for about 4 to 5 minutes per side.

In a small bowl combine 3 tablespoons of butter, parsley, chives and lemon juice. Mix well. Brush chops with mixture and wrap each pork chop in foil. Return to grill and cook over a medium high heat for an additional 10 minutes. Unwrap and brush again with herb butter and serve.

Serve with Bird's Eye Vegetables, and McCain Potatoes.

Barbecue Beef Sandwiches

\$11.60

\$2.90 per person

Ingredients

2 Pounds Ground Beef
1 Cup Chopped Onion
2 Cups Water
3/4 Cup Ketchup
2 Tablespoons Chili Powder
2 Tablespoons Prepared Mustard
Salt And Pepper To Taste

Directions

In a large skillet, brown ground beef with chopped onion until beef is no longer pink; remove to brown paper towels to drain. Pour off grease; add water, ketchup, and chili powder. Bring to a boil, reduce heat, and simmer for about 6 minutes.

Add cooked ground beef and onions, prepared mustard, salt and pepper. Simmer gently for about 10 minutes. Serve barbecue beef sandwiches over bulky rolls or hoagie rolls.

Serve with McCain French Fries.

Quick and Easy Tuna Casserole

\$10.79

\$2.69 per person

Ingredients

1 (12 Ounce) Package Egg Noodles
2 Cups Frozen Green Peas
2 (10.75 Ounce) Cans Condensed Cream Of Mushroom Soup
2 (5 Ounce) Cans Tuna, Drained
1 Onion, Chopped
10 Slices American Processed Cheese
Ground Black Pepper To Taste

Directions

Bring a large pot of water to a boil. Add noodles and frozen peas. Cook until noodles are al dente, drain well. Return noodles and peas to the pot.

Mix soup, tuna fish, onions, processed cheese and pepper into the pot. Stir constantly until all of the ingredients are well mixed and the cheese has melted.

Serve with Lindy's Italian Ice for dessert!

Prices valid 6/13/10 - 6/19/10

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