

Dine-In Deals

Feed a family of
4 for around \$10.

Baked Haddock With Cheesy Crunch Topping

\$11.21

\$2.80 per person

Ingredients

1 1/2 To 2 Pounds Haddock Fillets,
With Or Without Skin
3 Tablespoons Butter
6 Green Onions, Thinly Sliced
1 Tablespoon Fresh Chopped Parsley
2 To 3 Tablespoons Minced Red Bell
Pepper Or Roasted Red Bell Pepper
2/3 Cup Crushed Small White
Cheddar Cheese Crackers
1/3 Cup Bread Crumbs, Plain
Or Seasoned
2 To 3 Tablespoons Cream
Or Half-And-Half
Salt And Pepper
Herb Seasoning Blend, Optional

Directions

Arrange haddock fillets, skin side down, in a buttered baking dish.

In a small to medium skillet heat butter over medium low heat. Add green onions and bell pepper; sauté until tender. Add parsley, cracker crumbs, and bread crumbs; stir to blend. Add cream to moisten. Sprinkle haddock with salt, pepper, and herb seasoning, if using. Sprinkle with the crumb mixture. Bake at 375° for 25 minutes, or until fish flakes easily with a fork.

Serve with your favorite Hanover Silver Line Vegetable.

Ham and Spinach Pie

\$10.23

\$2.55 per person

Ingredients

10 Oz. Can Refrigerated Pizza Dough
1 Tbsp. Olive Oil
1 Clove Garlic, Minced
1 Onion, Chopped
1 Green Bell Pepper, Chopped
1/4 Cup Grated Parmesan Cheese
16 Oz. Pkg. Frozen Spinach,
Thawed And Very Well Drained
1-1/2 Cups Shredded Havarti Cheese
1/2 Lb. Thinly Sliced Ham
1/2 Cup Shredded Mozzarella Cheese

Directions

Preheat oven to 425 degrees. Spray a 10" springform pan with nonstick cooking spray. Unroll pizza crust, place in pan, and press dough onto bottom and up sides of pan. Roll the top edge under and press against rim of pan. Bake at 425 degrees for 7-8 minutes or until light golden brown.

In small pan, heat olive oil over medium heat. Add garlic, onion, and green bell pepper; cook and stir until tender, about 6-7 minutes. Remove from heat.

Sprinkle Parmesan cheese over the crust. Place half of well drained spinach in bottom of crust. Top with half of the Havarti cheese, half of the ham, and top with half of onion mixture. Repeat layers, then sprinkle with mozzarella cheese. Bake at 425 degrees for 20-25 minutes or until cheese is melted and begins to brown and pie is hot. Cut into wedges to serve.

Serve with Edys Ice Cream for dessert!

Crisp Potato and Bacon Casserole

\$10.08

\$2.53 per person

Ingredients

1 1/2 Pounds Boiling Potatoes
(3 Or 4 Medium)
2 Teaspoons Olive Oil
1 Teaspoon Finely Chopped
Fresh Rosemary
1/2 Teaspoon Salt
1/4 Teaspoon Black Pepper
5 Bacon Slices (1/4 Pound),
Cut Into 1-Inch Pieces

Directions

Put oven rack in middle position and preheat oven to 450°F.

Peel potatoes and cut into 3/4-inch cubes. Transfer potatoes to a 2 1/2-quart shallow baking dish and toss with oil, rosemary, salt, and pepper. Arrange potatoes in 1 layer and scatter bacon on top.

Bake until bacon is crisp and potatoes are cooked through and golden around edges, about 35 minutes. Loosen potatoes with a metal spatula before removing from dish.

Serve with Fresh Express Salad and your favorite dressing and Mrs. B'S gourmet brownies for dessert!

Tuna Tacos

\$10.30

\$2.57 per person

Ingredients

1 Can (6 1/2 Oz.) Tuna,
Drained And Flaked
1/3 C. Chopped Green Onions
1/4 C. Bottled Salsa
2 C. Shredded Lettuce
8 Corn Taco Shells
1 C. Garbanzo Beans
1 C. Chopped Tomatoes
1/3 C. Sliced Pitted Ripe Olives
Salsa, Shredded Low-Fat Cheese,
Diced Avocado, Chopped Green
Chilies For Toppings (Optional)

Directions

In a medium bowl toss together tuna, onions and salsa until combined. To assemble tacos: Sprinkle lettuce into each taco shell. Divide tuna mixture among tacos, along with garbanzo beans, tomatoes and olives. Garnish as desired with toppings.

Substitute 8 (6 inch) flour tortillas for the taco shells if soft tacos are preferred.

Serve with Green's Ice Cream Bars for dessert.

Prices valid 6/20/10 - 6/26/10

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