

Dine-In Deals

Feed a family of
4 for around \$10.

Wagon Wheel Pasta with Salsa Chicken

\$10.26

\$2.56 per person

Ingredients

8 oz. wagon wheel pasta - uncooked
1 24 oz. jar thick and chunky salsa sauce
1 1/2 C. cooked diced chicken breast
1/2 C. Monterey Jack Cheese; shredded

Directions

Cook pasta according to package directions, omitting salt and fat.

While pasta is cooking, combine salsa and chicken in a medium nonstick skillet. Cover and cook over medium heat 5 minutes or until chicken is thoroughly heated; stirring occasionally.

Place one cup of drained pasta on each of 4 plates. Top evenly with chicken mixture and cheese.

Serve with Birds Eye Frozen Vegetables.

Ground Turkey Fiesta

\$10.15

\$2.53 per person

Ingredients

1 Tbsp Olive Oil
One Medium - Large Onion Diced
1.25 Lbs Of Ground Turkey Breast
Garlic Powder (Shake In 2 - 3 Dashes)
One 15 Oz Can Black Beans
One 15.25 Oz Can Whole Kernel Sweet Corn
One 8 Oz Can Basil, Garlic & Herb Tomato Sauce
Hot Sauce (5 - 6 Shakes)
Mrs. Dash Garlic & Herb Salt Free (2 Dashes)
Minute Rice (However much you want to make so you can serve ground turkey fiesta over rice)

Directions

Get a pan big enough for all the ingredients. Add diced onion and 1 tbsp olive oil and cook 2 - 3 minutes with garlic powder. Then add all of the ground turkey and cook until almost done.

Mix together with the olive oil and onion. Drain both the corn and black beans and then add to the pan. Once everything is added, combine mixture together. One by one start adding the rest of the seasonings. Cook until sauce gets semi-thick.

Serve with Friendly's Ice Cream for Dessert.

Taco Cheeseburger Macaroni

\$9.96

\$2.49 per person

Ingredients

6 Ounces Macaroni
1 Pound Lean Ground Beef
1 Tablespoon Olive Oil
1 Medium Onion, Chopped
1 Medium Red Or Green Bell Pepper (Or Combination), Chopped
1 Can (10 3/4 Ounces) Cheddar Cheese Soup
4 Ounces (1 Cup) Shredded Cheddar Cheese
3/4 Cup Milk
1 Envelope (1 Ounce) Taco Seasoning Mix
Salt And Ground Black Pepper To Taste

Directions

Cook macaroni in boiling salted water following package directions.

In a large skillet brown the ground beef in olive oil with onion and peppers until ground beef is no longer pink. Add the cheese soup, shredded cheese, milk, and taco seasoning mix. Taste and add salt and pepper, as needed. Stir in the hot drained pasta.

Serve with Hanover Silver Line Vegetables.

Easy Family Pork Chops

\$10.69

\$2.67 per person

Ingredients

4 Pork Chops Or Cutlets
3 Tablespoons Flour
1/2 Teaspoon Paprika
1/2 Teaspoon Salt
1/8 Teaspoon Pepper
2 Tablespoons Olive Oil
4 Ounces Sliced Mushrooms
1 Can (14.5 Ounces) Diced Tomatoes With Juice
1 Tablespoon Balsamic Vinegar

Directions

Trim excess fat from chops or cutlets; rinse and pat dry. Combine the flour, paprika, salt and pepper; dredge the chops in the mixture until well coated.

Heat oil in a large skillet over medium heat; cook the pork chops for about 4 to 5 minutes, until browned. Turn the chops over, add mushrooms, and cook for about 4 to 5 minutes longer. Add tomatoes and vinegar; stir to blend. Cover, reduce heat to low, and simmer for about 20 minutes, or until chops are cooked and tender.

Serve with Hanover Silver Line Vegetables, Huntsinger Farms Baked Potatoes and Mrs. B's Fresh Baked Cookies.

Prices valid 6/6/10 - 6/12/10

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