

Dine-In Deals

Feed a family of
4 for around \$10.

Easy Meatloaf

\$9.70

\$2.42 per person

Ingredients

1 Lb Ground Chuck
1/2 C Italian Bread Crumbs
1/8 C Worcestershire Sauce
1 Tbsp A1 Steak Sauce
1 Egg

Directions

Combine ingredients by hand. Shape into a loaf and bake at 400 degrees for an hour, or until cooked through.

Serve with Motts Apple Sauce, Ore Ida Onion Rings, and Farm Stand Baby Carrots.

Sauteed Chicken

\$9.27

\$2.31 per person

Ingredients

1/2 Pound Small Boneless, Skinless Chicken Breasts (4 Or 5)
Kosher Salt
1 Tbsp Olive Oil
1 Tbsp Butter
1/2 Cup Dry White Wine
1/2 Cup Chicken Broth
A Bit Of Chopped Parsley

Directions

Trim chicken breasts of all fat. Pat dry with paper towels and sprinkle with kosher salt. Heat a large pan over medium-high heat and add butter, which should melt and foam, then the olive oil, which will stop the butter from burning. When the fat is hot but not turning black, add the chicken breasts in one layer. Let chicken cook for 5 minutes while the bottom gets crusty and brown. Use tongs to flip them over as they brown, then cook for an additional 4 minutes until the bottom is brown and the chicken is cooked through. You may want to cut a piece open to check.

Pile the chicken on a heat-proof plate and place it into a 200°F heated oven. Meanwhile, pour wine and broth in previously used pan and heat on medium. Scrape with a spatula to dissolve all the browned bits while the wine boils in the pan.

When the wine has cooked down about halfway, add broth and turn the heat to high, and cook until the sauce turns syrupy. Taste it for salt, then drizzle it over the chicken, sprinkle with parsley, and serve with favorite sides.

Smoked Turkey Pizza

\$9.21

\$2.30 per person

Ingredients

4 Prebaked Mini Pizza Crust
1 Cup Whole-Berry Cranberry Sauce
4 Tbsp Chopped Onion
1 1/3 Cup Shredded Monterey Jack Cheese
8 Ounces Thinly Sliced Deli Smoked Turkey, Cut Into Strips
4 Tsp Chopped Walnuts

Directions

Place the crust on a baking sheet or pizza pan. Spread with cranberry sauce; sprinkle with onion and cheese. Arrange turkey over cheese; sprinkle with walnuts.

Bake at 375° for 10-15 minutes or until cheese is melted.

Serve with Pellmans Premium 1/4 cake.

Easy Baked Tilapia

\$8.89

\$2.23 per person

Ingredients

4 (4 Ounce) Fillets Tilapia
2 Tsp Butter
1/4 Tsp Old Bay Seasoning, Or To Taste
1/2 Tsp Garlic Salt, Or To Taste
1 Lemon, Sliced
1 (16 Ounce) Package Frozen Cauliflower With Broccoli And Red Pepper

Directions

Preheat the oven to 375 degrees F (190 degrees F). Grease a 9x13 inch baking dish.

Place the tilapia fillets in the bottom of the baking dish and dot with butter. Season with Old Bay seasoning and garlic salt. Top each one with a slice or two of lemon. Arrange the frozen mixed vegetables around the fish, and season lightly with salt and pepper.

Cover the dish and bake for 25 to 30 minutes in the preheated oven, until vegetables are tender and fish flakes easily with a fork.

Prices valid 7/11/10 - 7/17/10

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