

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Italian Breaded Pork Chops

**\$9.86**

\$2.46 per person

### Ingredients

3 Eggs, Lightly Beaten  
3 Tablespoons Milk  
1 1/2 Cups Italian Seasoned Bread Crumbs  
1/2 Cup Grated Parmesan Cheese  
2 Tablespoons Dried Parsley  
2 Tablespoons Olive Oil  
4 Cloves Garlic, Peeled And Chopped  
4 Pork Chops

### Directions

Preheat oven to 325 degrees F  
(165 degrees C).

In a small bowl, beat together the eggs and milk. In a separate small bowl, mix the bread crumbs, Parmesan cheese, and parsley.

Heat the olive oil in a large, oven-proof skillet over medium heat. Stir in the garlic, and cook until lightly browned. Remove garlic, reserving for other uses.

Dip each pork chop into the egg mixture, then into the bread crumb mixture, coating evenly. Place coated pork chops in the skillet, and brown about 5 minutes on each side.

Place the skillet and pork chops in the preheated oven, and cook 25 minutes, or to an internal temperature of 160 degrees F (70 degrees C).

Serve with White Sweet Corn and Huntsinger Farms Potatoes.

## Easy Ground Beef and Pasta Casserole

**\$9.97**

\$2.49 per person

### Ingredients

3 Cups Uncooked Medium Shells  
Or Mini Penne Pasta  
1 Pound Lean Ground Chuck  
Or Ground Round (85 To 90% Lean)  
1 Cup Chopped Onion  
1 Cup Chopped Celery  
1 Clove Garlic, Minced  
1/2 Teaspoon Salt  
1 Can (14.5 Ounces) Diced Tomatoes  
With Juice  
1 Large Can (15 Ounces) Tomato Sauce  
2 Teaspoons Granulated Sugar  
1 Cup Shredded Monterey Jack Cheese

### Directions

Heat oven to 350°. Lightly spray or grease an 11x7-inch baking dish.

Cook pasta according to package directions until just tender; drain well.

In a large skillet over medium heat, saute beef with onion and celery, breaking up with a spoon. Cook, stirring, until almost cooked through. Add garlic and salt and cook for 2 to 3 minutes longer. Stir in the tomatoes, tomato sauce, granulated sugar, and the cooked drained pasta. Spoon into the prepared baking dish and cover dish tightly with foil. Bake for 30 to 40 minutes, or until hot and bubbly. Remove foil. Sprinkle with the cheese and bake uncovered for about 5 minutes longer, or until cheese is melted.

Serve with Fresh Baguette.

## Pot Roast

**\$10.61**

\$2.65 per person

### Ingredients

1 (2-Pound) Blade Cut Chuck Roast  
2 Teaspoons Kosher Salt  
2 Teaspoons Cumin  
Vegetable Oil  
1 Medium Onion, Chopped  
5 To 6 Cloves Garlic, Smashed  
1 Cup Tomato Juice  
1/3 Cup Balsamic Vinegar  
1 Cup Cocktail Olives, Drained And Broken  
1/2 Cup Dark Raisins

### Directions

Preheat the oven to 190-200 degrees F. Place a wide, heavy skillet or fry pan over high heat for 2 minutes. Meanwhile, rub both sides of meat with the salt and cumin. When the pan is hot (really hot) brown meat on both sides and remove from pan. Add just enough vegetable oil to cover the bottom of the pan then add the onion and garlic. Stir constantly until onion is softened. Add the tomato juice, vinegar, olives, and raisins. Bring to a boil and reduce the liquid by half. Create a pouch with wide, heavy duty aluminum foil. Place half the reduced liquid/chunk mixture on the foil, add the roast, and then top with the remaining mixture. Close the pouch, and wrap tightly in another complete layer of foil. Cook for 3 to 3 1/2 hours or until a fork pushes easily into the meat. Remove from oven and rest (still wrapped) for at least 1/2 hour. Snip off 1 corner of the foil pouch and drain the liquid into a bowl or measuring cup. Add some of the "chunkies" and puree with an immersion blender. Slice meat thinly, or pull apart with a fork. Serve with sauce.

## Spicy Italian Sausage Linguini

**\$8.97**

\$2.24 per person

### Ingredients

1/4 C. Best Quality Olive Oil  
6 Italian Sausages (About 1 1/2 Lb.),  
Cut Into 1/4" Thick Slices  
1/2 Tsp. Hot Red Chili Pepper (Flakes)  
3/4 C. Finely Chopped Fresh Parsley,  
Plus 2 Tbsp. For Garnish  
Salt  
Lots Of Freshly Ground Black Pepper  
Grated Parmesan Cheese

### Directions

Heat oil in large heavy skillet. Add sausages and saute until cooked through, about 5 minutes. Add red pepper flakes, parsley, salt and pepper; cook another 2 minutes. Toss with hot pasta in serving bowl and garnish with parsley. Serve with Parmesan.

Serve with Breyer's Ice Cream Bars for Dessert!

*Prices valid 7/18/10 - 7/24/10*

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