

Dine-In Deals

Feed a family of
4 for around \$10.

Crockpot Cream of Chicken and Vegetables

\$9.40

\$2.35 per person

Ingredients

2 Large Boneless, Skinless Chicken Breast
1 Can Cream Of Chicken Soup
1/2 Cup Water
1 Bag Frozen Veggies
Pepper To Taste
10 Baby Carrots

Directions

Put all ingredients into the crockpot for about 6 hours on low.

Serve with pre-packaged Rice Krispie Treats for dessert.

Mexican Stuffed Tomatoes

\$11.06

\$2.76 per person

Ingredients

6 Lg Firm-Ripe Tomatoes
1 Lb Ground Chuck
1 Lg Onion, Chopped (1 Cup)
1 Clove Garlic, Minced
1 Pk (1 1/8 Ounce) Taco Seasoning
1 1/2 Tsp Salt
3/4 Tsp Chili Powder
3/4 C Water
1/2 C Shredded Cheddar Cheese
3 C Shredded Iceberg Lettuce
1 Pk (6 1/2 Ounces) Taco Chips

Directions

Cut a thin slice from top of each tomato. Scoop out centers with teaspoon, being careful not to break shells. Turn upside down on paper toweling to drain. Coarsely chop slices from tops to make 1 cup (use scooped-out tomato pulp, if necessary; use remaining pulp in soup). Brown meat with onion and garlic in a large skillet. Pour off any pan drippings from skillet. Add taco seasoning mix, salt, chili powder, water and the 1-cup chopped tomatoes. Bring mixture to boiling; simmer, uncovered, 15 minutes, stirring occasionally, until most of the liquid has evaporated. Cool.

Place tomato shells cut-side up in a shallow baking dish just large enough to hold them snugly. Fill with meat mixture. Bake in a moderate oven (350 degrees) for 20 minutes or until shells are somewhat soft, but do not fall apart. Top each tomato with shredded cheese. Bake an additional 5 minutes. Serve on lettuce; top with 1 cup of the taco chips. Serve with remaining chips.

Lemony Baked Pork Chops

\$10.89

\$2.72 per person

Ingredients

6 Center Loin Pork Chops
1/4 Tsp. Seasoned Pepper
1/3 C. Ketchup
1/3 C. Water
1 Tsp. Seasoned Salt
1 Lemon, Cut Into 6 Slices
Dash Of Tabasco

Directions

Early on the day:

Sprinkle chops with seasoned salt and pepper.

In a large skillet, over high heat, brown chops well on both sides.

Combine ketchup, Tabasco and water in small dish.

Refrigerate both chops and mixture in covered dishes.

About 1 hour 10 minutes before serving:

Heat oven to 375. Place chops in a baking dish. Pour ketchup mixture over chops. Place lemon slice on each pork chop. Bake 50 minutes or until chops are tender.

Serve with Fresh Baked Baguette, your favorite Hanover Frozen Vegetable, and your favorite McCain potato.

Ground Chuck Oriental

\$10.44

\$2.61 per person

Ingredients

1 Med. Onion, Chopped
1 C. Celery
3 Tbsp. Butter
1/2 C. Rice
1 Lb. Ground Chuck
1 Can Cream Of Chicken Soup
1 Can Mushroom Soup
1 1/2 C. Water
1/4 C. Soy Sauce
1/4 Tsp. Pepper
1 Can Bean Sprouts
Chinese Noodles

Directions

Brown onion and rice in butter. Brown rice and chuck. Combine soups, water, soy sauce and add onion and celery, chuck and rice. Stir in bean sprouts; cover and bake at 350 degrees for 30 minutes. Uncover and bake 30 minutes longer.

Serve with warm crunchy noodles.

Prices valid 7/04/10 - 7/10/10

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