

Dine-In Deals

Feed a family of
4 for around \$10.

Smoked Sausage & Zucchini Saute

\$9.94 - Only \$2.36 per person!

Ingredients

1 pound smoked sausage, cut into 1 inch pieces
1 tablespoon margarine
2 zucchini, cut lengthwise then in half
1 tablespoon instant minced onion
1/2 teaspoon garlic salt
1/4 teaspoon dried oregano
1/4 teaspoon ground black pepper
2 tomatoes, chopped

Directions

In a skillet over medium heat, brown the sausage. Remove sausage from skillet and set aside. Add margarine, zucchini, and onion to the skillet and cook until zucchini is crisp and tender. Return the browned sausage to the skillet and add garlic salt, oregano, and black pepper. Cook until all ingredients are hot. Add chopped tomatoes on top of the ingredients.

Ham & Rice Bake

\$10.67 - Only \$2.66 per person!

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup shredded Cheddar cheese, divided
1 (16 ounce) package frozen California blend vegetables, thawed
1 cup cooked rice
1 cup cubed fully cooked ham

Directions

In a large saucepan, combine the soup and 1/2 cup cheese; cook and stir until cheese is melted. Stir in the vegetables, rice and ham. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Pork & Pepper Fajitas

\$10.48 - Only \$2.62 per person!

Ingredients

1 pound boneless pork loin roast, cut into thin strips
1 green bell pepper, cut into thin strips
3/4 cup salsa
4 (8 to 10 inch) flour tortillas
1 cup shredded Cheddar cheese
Chopped cilantro or parsley (optional)

Directions

Coat large nonstick skillet with nonstick cooking spray; heat skillet over medium-high heat. Stir-fry pork and green pepper in hot skillet for 3 to 4 minutes or until pork is lightly browned. Stir in salsa; heat through.

Wrap tortillas in paper towels. Microwave on HIGH power about 30 seconds or until warm. Spoon pork mixture onto tortillas; sprinkle with cheese. If desired, top with cilantro or parsley. Fold in ends; roll up tortillas. Serve with additional salsa.

Italian Style Flounder

\$9.99 - Only \$2.50 per person!

Ingredients

2 pounds flounder fillets
1/2 tablespoon butter
salt and pepper to taste
1 tablespoon lemon juice
1/2 cup diced fresh tomato
2 teaspoons dried basil
1 teaspoon garlic powder

Directions

Preheat oven to 350° F (175° C).

Arrange flounder in a medium baking dish. Dot with butter, season with salt and pepper, and sprinkle with lemon juice. Top with tomato, basil, and garlic powder.

Cover, and bake 30 minutes in the preheated oven, or until fish is easily flaked with a fork.

Prices valid 12/13/09 - 12/19/09

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