

Dine-In Deals

Feed a family of
4 for around \$10.

Italian Style Baked Haddock

\$11.47 - Serve with Fresh Express Salad & Green Giant Boil in a Bag

Ingredients

1/4 cup (1/2 stick) butter
1 small onion, chopped
1 green bell pepper, chopped
1/4 teaspoon dried basil, crumbled
1 14 1/2-ounce can tomatoes, drained, chopped
Salt and pepper
1 1/2 pounds haddock or lingcod fillets
2 cups grated mozzarella

Directions

Preheat oven to 350°F. Grease 9-inch glass baking dish. Melt butter in heavy large saucepan over medium-high heat. Add onion, bell pepper and basil and sauté until vegetables are tender, about 10 minutes.

Stir in tomatoes. Season with salt and pepper and cook until saucelike, stirring constantly, about 5 minutes. Arrange fish in prepared dish. Pour sauce over. Sprinkle mozzarella. Bake until fish is cooked through and top is golden, about 25 minutes.

Scrambled Egg Pasta

\$9.38 - The perfect opportunity to use up leftover pasta

Ingredients

4 eggs
1/2 cup grated Parmesan
8 slices thick bacon, chopped
1 onion, chopped
4 cups al-dente cooked pasta
Salt and pepper to taste

Directions

In a small bowl, beat together the eggs and cheese; set aside. In a large skillet, fry the bacon and onion together until the meat is browned and crispy and the onion has begun to caramelize. Add the pasta (if using cold day-old pasta, cook until it's just warmed through, about 1 minute).

Pour the egg-and-cheese mixture into the skillet and reduce heat to low. Stir continuously until the pasta is coated with the eggs and they have begun to solidify. Season with the salt and pepper, then serve immediately, with extra grated Parmesan on the side.

Turkey Breast Roulade with Apple and Raisin Stuffing

\$10.58 - Serve with Fresh Express Salad & Green Giant Boil in a Bag

Ingredients

1 1/2 cups water
1/4 cup butter
1/3 cup raisins
1 (6 ounce) package stuffing mix
1 tablespoon poultry seasoning
1 apple - peeled, cored and chopped
1 (6 pound) whole turkey breast with skin
salt and pepper to taste
1 tablespoon poultry seasoning

Directions

Place the water, butter, and raisins into a saucepan; bring to a boil. Remove from the heat, stir in the stuffing mix, cover, and let stand until the stuffing mixture absorbs the liquid, about 5 minutes. Stir 1 tablespoon of poultry seasoning and the apple lightly into the stuffing. Allow the stuffing mixture to cool.

Preheat oven to 350 °F (175 °C). Place a rack into a roasting pan. Carefully remove the turkey breast skin in one piece without tearing the skin, and set aside. Bone the turkey breast (see notes) keeping the meat in one piece but removing the strip of cartilage and gristle between the two breast halves, if necessary. Pull the two tenderloin sections outward from the main part of the breast, keeping them attached, to expand the boneless piece of turkey into a roughly square-shaped piece of meat. Sprinkle the inside of the breast with salt, pepper, and 1 tablespoon of poultry seasoning.

Spread the stuffing mixture all over the inside of the breast meat piece, and firmly roll the stuffed breast into a compact roll. Spread the reserved turkey skin out, and place the stuffed roll in the middle of the skin. Pull and roll the skin over the stuffed meat, and tie the stuffed roll together with cooking twine. Place the roll onto the roasting rack with the seam side down. Roast the stuffed breast in the preheated oven until the skin is golden brown, the meat is no longer pink inside, and the temperature of the roll, measured at the thickest part, reads 170 °F (75 vC), 1 1/2 to 2 hours. Allow the roast to stand covered with a tent of aluminum foil for at least 10 minutes before removing the twine for slicing.

Apple Pie Ham

\$9.75 - Serve with your favorite side dish

Ingredients

1 (4 pound) fully-cooked, bone-in ham
1 (20 ounce) can apple pie filling
1 tablespoon prepared yellow mustard
2 tablespoons barbeque sauce
2 tablespoons honey

Directions

Preheat the oven to 350 °F (175 °C). Place the ham in a baking dish or roasting pan and cover tightly with aluminum foil.

Roast for 30 minutes in the preheated oven. While the ham roasts, mix together the apple pie filling, mustard, barbeque sauce and honey. Coat ham with the mixture when the 30 minutes are up. Return to the oven uncovered and cook for an additional 30 minutes or until ham is heated through.

Prices valid 12/20/09 - 12/26/09

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