

Dine-In Deals

Feed a family of
4 for around \$10.

Eggplant-Ziti Parmesan

\$10.48 - Serve with salad

Ingredients

1 medium eggplant, peeled and thinly sliced
1 (16 ounce) package dry ziti pasta
1 (15 ounce) container ricotta cheese
2 eggs, beaten
1 pound mozzarella cheese, shredded
1/2 cup grated Pecorino Romano cheese
1 (26 ounce) jar spaghetti sauce
1 pinch salt and pepper to taste

Directions

Place the eggplant slices in a bowl, and sprinkle with salt. Let drain over a bowl in the refrigerator for at least an hour. I like to do this overnight.

Preheat the oven to 350° F (175° C). Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook for about 6 minutes, or until almost tender. It will cook the rest of the way in the oven. Drain. Mix together the ricotta cheese and eggs in a small bowl. Stir in half of the mozzarella cheese and Pecorino Romano cheese.

Spread a thin layer of sauce in the bottom of a 9x13 inch baking dish. Arrange layers of eggplant, cheese, ziti pasta, and more sauce all the way to the top of the pan. Top with remaining mozzarella cheese.

Bake for 45 minutes in the preheated oven, until heated through and cheese is lightly browned.

Flavorful Flounder

\$10.48 - Serve with a side of rice

Ingredients

2 pounds flounder or sole fillets
2 tablespoons lemon juice
2 tablespoons grated Parmesan cheese
1/2 cup butter or margarine, melted
3 tablespoons mayonnaise
3 tablespoons chopped green onions
1/4 teaspoon salt

Directions

Coat a piece of heavy-duty foil (about 14 in. x 14 in.) with non-stick cooking spray. Place fillets on foil; brush with lemon juice. Crimp foil, forming edges. Place foil flat on the grill (do not seal). Grill, covered, over medium-hot heat for 4 minutes. Combine Parmesan cheese, butter, mayonnaise, onions and salt; brush over fillets. Grill 3-4 minutes longer or until fish flakes easily with a fork.

Prices valid 1/3/10 - 1/9/10

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

Alfredo Primavera

\$8.50 - Serve with fresh Italian bread

Ingredients

1 tablespoon olive oil
1 medium onion, chopped
1 large carrot, thinly sliced
1 1/2 cups broccoli florets and/or 1-1/2-inch pieces fresh asparagus
1 medium red bell pepper, thinly sliced
2 cloves garlic, finely chopped
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1/2 cup water
8 ounces linguine or spaghetti, cooked and drained

Directions

Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook onion and carrot, stirring occasionally, 2 minutes. Add broccoli and red pepper and cook, stirring occasionally, 2 minutes. Stir in garlic, salt and black pepper and cook 30 seconds.

Stir in sauce and water and bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes. Serve over hot linguine and garnish, if desired, with chopped fresh basil.

Crumb-Coated Chicken Thighs

\$9.11 - Serve with baked potato

Ingredients

1/4 cup dry bread crumbs
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon paprika
1 teaspoon chili powder
1 teaspoon curry powder
1/4 teaspoon pepper
8 (5 ounce) chicken thighs, skin removed

Directions

In a large resealable plastic bag, combine the first seven ingredients. Add chicken, a few pieces at a time, and shake to coat. Place on a baking sheet coated with nonstick cooking spray. Bake, uncovered, at 400° F for 20 minutes. Turn chicken pieces; bake 15-20 minutes longer or until a meat thermometer reads 180° F.