

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Ham and Potato Skillet

**\$9.67**

\$2.42 per person

### Ingredients

1/2 Pound Ground Fully Cooked Ham  
2 Cups Chopped Potatoes  
1/2 Cup Chopped Onion  
1/4 Teaspoon Dried Thyme, Crushed  
1 Tablespoon Grated Parmesan Cheese  
1 Cup Sliced Celery  
1 Cup Fresh Or Frozen Cut Green Beans  
1/2 Cup Water  
1/8 Teaspoon Pepper

### Directions

Spray a large skillet with Pam. In the skillet cook ham, celery, and onion till vegetables are tender. Stir in potatoes; fresh green beans if using them; water; thyme; and pepper. Bring to boiling; reduce heat.

Cover and simmer for 20 minutes or till potatoes are tender and most of the liquid is absorbed. If using frozen green beans, add to ham and potato mixture the last 7 minutes of cooking. To serve, sprinkle with Parmesan cheese.

Serve with Entenmann's Chocolate Chip Cookies for Dessert.

## Microwave Dill Lemon Pepper Haddock

**\$10.99**

\$2.75 per person

### Ingredients

1 Pound Haddock Fillets  
1/2 Cup Butter  
Dried Dill Weed To Taste  
Lemon Pepper To Taste  
3 Tablespoons Fresh Lemon Juice

### Directions

Place fish fillets in a microwave-safe dish. Cut butter into pieces and place all over fish. Sprinkle with dill weed and lemon pepper. Drizzle fresh lemon juice all over the fish.

Cover and cook on high for 3 to 5 minutes or until the fish turns white.

Serve with Betty Crocker Specialty Potatoes and Green Giant Canned Vegetables - Add Pepperidge Farm Layer Cake for Dessert.

## Easy Crockpot Swiss Steaks

**\$11.92**

\$2.98 per person

### Ingredients

2 Pounds Round Or Swiss Steak,  
Cut About 3/4 Inch Thick  
1 Large Onion, Sliced  
1 (Approx. 15 Ounces) Can Diced  
Or Stewed Tomatoes  
Salt And Pepper To Taste

### Directions

Cut round steak into serving-size pieces; season with salt and pepper and place in slow cooker with sliced onion. Pour tomatoes over beef and onions. Cover and cook on Low for 8 to 10 hours.

For Creamy Swiss Steak, follow the above directions, substituting 1 (10 3/4 ounces) can condensed cream of mushroom soup for the tomatoes. Spread soup evenly over the top.

Serve with mashed potatoes and a side dish of green beans!

## Cheesy Baked Ziti

**\$9.37**

\$2.34 per person

### Ingredients

1/2 Pound Dried Ziti  
15 Or 16 Ounces Ricotta Cheese  
(Part Skim)  
3 Cups (Or 12 Ounces) Shredded  
Mozzarella Cheese  
3 Cups (Or A 26-Ounce Jar)  
Spaghetti Sauce  
1/2 Cup Parmesan Cheese

### Directions

Heat the oven to 350 degrees. Bring a large pot of salted water to boil and add the ziti. Cook until tender, about 8 minutes, drain the pasta.

Place the ziti in a large bowl. Mix with the ricotta and half of the mozzarella. Grease a 9 x 13-inch casserole dish. Spread half of the spaghetti sauce on the bottom of the pan. Add the ziti mixture and cover with the remaining sauce. Sprinkle with Parmesan and the remaining mozzarella.

Bake uncovered, for 20 to 30 minutes, until the casserole bubbles on the edges.

*Prices valid 3/28/10 - 4/3/10*

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