

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Chicken Potato Bake

**\$10.96**

**\$2.74 per person**

### Ingredients

1/4 Cup Dried Bread Crumbs  
1/4 Cup Grated Parmesan Cheese  
1 Teaspoon Dried Italian Seasoning  
Salt And Pepper To Taste  
1 Egg, Beaten  
1 (24-30 Ounce) Package Frozen Hash  
Brown Potatoes, Thawed  
10 Ounce Can Cream Of Chicken Soup  
1/2 Cup Milk  
1 Cup Sour Cream  
1 Cup Grated Monterey Jack Cheese  
1 Teaspoon Dried Italian Seasoning  
1/2 Teaspoon Salt  
1/8 Teaspoon Pepper  
1 Red Bell Pepper, Chopped  
6 Boneless, Skinless Chicken Breasts

### Directions

Preheat oven to 375 degrees F. Combine bread crumbs, Parmesan cheese, 1 teaspoon Italian seasoning, and salt and pepper to taste on plate. Place egg in small shallow bowl; beat well.

In 13"x9" glass baking dish, combine potatoes, soup, milk, sour cream, Monterey Jack cheese, 1 teaspoon dried Italian seasoning, salt, pepper, and red bell pepper; mix well. One at a time, dip the smooth side of a chicken breast in egg, then in bread crumb mixture to coat. Place, coated side up, on the potato mixture. Repeat with remaining chicken breasts.

Bake for 35-45 minutes or until chicken is thoroughly cooked and potato mixture is bubbling and brown around the edges. Serves 6

## French Pot Roast

**\$10.23**

**\$2.55 per person**

### Ingredients

3-4 Lb. Beef Chuck (Bottom Round Or Boneless Sirloin)  
Salt & Pepper  
1 Clove Garlic chopped  
1 Onion chopped  
3/4 C. Claret Or Burgundy Wine  
1/2 C. Water  
3/4 C. Sour Cream, Room Temperature  
1 16 oz Package Frozen Vegetables

### Directions

In a large pot, simmer ingredients on very low heat for 2 1/2-3 hours.

When done take out the meat and vegetables. Make a gravy in the pot. Skim off the fat (off top of liquid) and thicken gravy with 3 tablespoons flour, made into paste with cold water. When thickened, add 1 tablespoon lemon juice.

For a variation, add potatoes or green peppers.

## Beefy Pasta Skillet

**\$9.62**

**\$2.41 per person**

### Ingredients

1 pound Ground beef lean  
1 medium Onion chopped  
1 can Campbell's Tomato Soup  
1/4 cup Water  
1 tablespoon Worcestershire sauce  
1/2 cup Cheddar cheese shredded  
2 cups Elbow Macaroni Noodles cooked

### Directions

In a medium skillet cook the ground beef and onion until browned; drain off fat. Add the 1/4 cup of water, soup, Worcestershire, shredded cheddar cheese and cooked macaroni; heat through.

Serve immediately and add more shredded cheddar cheese to top, if desired.

Serve with your favorite Hanover Frozen Vegetable and Turkey Hill Ice Cream for dessert.

## Apple and Thyme Chicken

**\$8.28**

**\$2.07 per person**

### Ingredients

2 Whole Boneless And Skinless Chicken Breasts (1/2 Lb Size), Halved And All Traces Of Fat Removed  
Butter Flavored Cooking Spray  
Salt And Freshly Ground Pepper To Taste  
1 Medium Granny Smith Or Other Tart Green Apple, Cored And Thinly Sliced  
1 Shallot, Minced  
1 Tablespoon Fresh Thyme Leaves  
Or  
1 Teaspoon Crushed Dried Thyme  
1/4 Cup Balsamic Vinegar  
Fresh Thyme Sprigs For Garnish

### Directions

Preheat oven to 375F.

Rinse chicken breasts and pat dry with paper towels. Lightly spray a baking dish with cooking spray. Sprinkle chicken breasts with salt and pepper. Place in a single layer in the prepared baking dish. Arrange apple slices over and around chicken breasts. Sprinkle with shallot and thyme leaves; pour on the balsamic vinegar.

Bake for 15 to 20 minutes, until chicken is opaque throughout.

Arrange cooked breasts on a platter and spoon apples and cooking juices on top. Garnish with thyme sprigs, if desired. Serve at once.

*Prices valid 6/27/10 - 7/03/10*

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