

# Dine-In Deals

Feed a family of  
4 for around \$10.

## Chicken Breast Tuscany with Baby Peas

**\$10.79**

**\$2.69 per person**

### Ingredients

6 chicken breasts  
2 eggs  
2 tablespoons fresh parsley, minced  
2 tablespoons flour  
1/4 teaspoon garlic powder  
3 tablespoons seasoned Italian bread crumbs  
1/2 cup olive oil  
3 cloves garlic  
10 ounces frozen baby peas  
4 large green onions (scallions), chopped  
pinch of sugar or honey  
3 lemons

### Directions

Wash chicken, trim fat (leaving skin on). Pat dry. Place chicken breasts, one at a time between wax paper or plastic wrap. Pound with a meat mallet or heavy frying pan to flatten slightly.

Beat the eggs with a pinch of salt, 2 tablespoons parsley and garlic powder. Dip each chicken breast in, one at a time, then dredge them in flour mixed with garlic powder, then in the bread crumbs.

Heat 4 tablespoons olive oil in a skillet with 3 whole cloves garlic (peeled). Add chicken breasts, doing only 3 at a time so as not to overload the skillet. Turn garlic as it begins to take on color and then mash it into the oil with the tines of your fork. Remove garlic and replace with new cloves if it becomes too brown.

Saute chicken until golden brown, turning once to cook both sides evenly. When chicken is done, juices will run clear when poked with a fork. Drain on paper towels.

## Ground Chuck Casserole

**\$8.48**

**\$2.12 per person**

### Ingredients

1 lb. ground chuck  
1 med. onion, chopped  
1 c. Minute Rice  
1 can tomato soup  
1 soup can water  
1 med. size can green beans  
1 tbsp. Worcestershire sauce  
1/2 tsp. garlic powder  
Dash of oregano  
Pepper to taste

### Directions

Brown ground chuck; add onion; drain off any extra fat. Add tomato soup, water, Worcestershire sauce, and spices. Mix well. Add rice and green beans. Mix lightly. Put into casserole dish and bake at 350 degrees for around 45 minutes or until rice is done and casserole is bubbly.

Serve with Fresh Cantaloupe.

Thaw peas (drain if needed). Cook peas and scallions with a little water and remaining oil. Add salt, and just a pinch of sugar or honey, to taste. Serve alongside the chicken breasts.

Cut lemons into halves. Serve a half of a lemon, sliced into wedges or a decorative garnish with each serving, to be drizzled onto the chicken. Paprika may be sprinkled on the center of the chicken, if desired, to add color, and a sprig of fresh parsley can be tucked under the lemon wedges.

## Hot Sausage, Peppers, And Onions

**\$8.83**

**\$2.21 per person**

### Ingredients

1 to 2 tbsp. shortening or oil  
1 lb. hot sausage  
1 or 2 cans tomato sauce  
1 can water  
Med. to lg. onion, sliced  
1 or 2 green peppers, sliced

### Directions

Melt shortening in fry pan; fry sausage until nice and brown. Put them in a baking dish. Put onions and peppers in pan with hot sausage grease; cook until limp. Add vegetables to sausage. Put tomato sauce over all; plus 1 can of water. Cover and put in the oven on 350 degrees for an hour or more. The longer it bakes, the more sauce will soak into the sausage. You can increase the ingredients and cooking time for larger portions. This recipe is better the longer it sits. It can be made the day before and improves in flavor.

You can serve as a sandwich or alone.

Serve with Hanover Silver Line Vegetables and Turkey Hill Ice Cream Sandwiches.

*Prices valid 8/22/10 - 8/28/10*

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

## Gravy Baked Pork Chops

**\$9.10**

**\$2.27 per person**

### Ingredients

4 lean pork chops (1/2-3/4 inch thickness)  
1/4 tsp. salt  
1/8 tsp. pepper  
pinch of garlic powder  
1 large onion, sliced  
2 cloves garlic, minced  
1 tbsp. butter, melted  
1 can Cream of Mushroom soup  
2/3 cup evaporated milk (1 small can)  
1/3 cup water

### Directions

For easy preparation, choose a skillet with an oven proof handle (like a cast iron pan).

Sprinkle pork chops with salt, pepper and garlic powder.

On the stove top over medium high heat, brown the pork chops and onion in a skillet with butter. Add garlic after first side is browned (do not allow the garlic to become dark). Turn to brown both sides of the pork chops. Pour off any excess butter after pork chops are browned. The pork chops don't need to be cooked through because they will be finished in the oven. Combine soup, evaporated milk (not sweetened condensed milk!) and water. Pour mixture around pork chops. Bake in a preheated 350°F oven for about 45 minutes, stirring now and then.

Serve with your favorite Hanover Silver Line Vegetables.