

Dine-In Deals

Feed a family of
4 for around \$10.

Honey Roasted Pork Loin

\$9.83

\$2.45 per person

Ingredients

2 Lbs. Pork Loin (Boneless)
Salt And Pepper, To Taste
1/4 C Honey
2 T. Orange Juice
2 T. Olive Oil
1/2 T. Thyme
1/2 C. Chicken Broth

Directions

Preheat the oven to 375F.

Season the pork with salt and pepper and place in a roasting pan. In a separate bowl, mix together the honey, juice, oil and thyme. Pour over the pork. Add the broth to the pan. Bake until internal temperature reaches 150F (45-60 minutes). Baste frequently.

Strain the pan juices into a saucepan. Reduce until slightly thickened. Serve over the sliced pork.

Serve with Fresh Baked Italian Bread, Fresh Green Beans and Boyer's Fresh Baked Cookies.

Old Fashioned Meatloaf

\$8.82

\$2.21 per person

Ingredients

16 Oz Angus Ground Chuck
2 Large Eggs, Fresh
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1 Cup Fresh Onion
1 Tsp Salt
1 Tsp Pepper, Black
1 Cup Quaker Quick Minute Oatmeal
Plain W/Water
1/4 Cup Catsup

Directions

Mix all ingredients and put into a 3 qt casserole dish. Bake at 300 degrees for 2 hours.

Serve with Huntsinger Farms Potatoes, Fresh Express Salad and Fresh Baked Italian Bread.

Italian Chicken Tenders with Marinara Sauce

\$9.51

\$2.38 per person

Ingredients

2-3 Lbs Cut Up Boneless, Skinless Chicken
2-3 Cups Progresso Italian Bread Crumbs
1-2 Eggs
Water
Any Pasta Sauce

Directions

Use 2-3 lbs cut up boneless chicken in tenders size. Heat up large skillet with about 1/2-1 inch cooking oil.

Prepare one bowl with Progresso Italian bread crumbs. Prepare one bowl with 1 egg beaten with 1/2 cup water. Dip chicken tenders in egg mixture, then coat in bread crumbs. Place coated tenders in hot oil, cook until golden brown (2-3 minutes). Place on plate lined with paper towels to absorb oil. Sprinkle with salt.

Continue in the same manner with all chicken until the entire batch is cooked. Set aside.

Use your favorite Italian Pasta sauce

Serve with Fresh Baked Italian Bread and Mueller's Pasta.

Prices valid 8/8/10 - 8/14/10

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

Stir-Fry Beef and Spaghetti

\$9.55

\$2.39 per person

Ingredients

8 Oz. Spaghetti, Fusilli Or Linguine, Uncooked
4 Tbsp. Cornstarch, Divided
1/3 Cup Plus 1 Tbsp. Soy Sauce
1 Tbsp. Dry Sherry (Optional)
1 Clove Garlic, Minced
1/2 Tsp. Ground Ginger
1/4 Tsp. Pepper
12 Oz. Boneless Beef Round Steak, Cut Into Thin Strips
2 Cups Cold Water
2 1/2 Tbsp. Vegetable Oil, Divided
2 Medium Carrots, Thinly Sliced (1 Cup)
1 Large Onion, Cut Into Chunks (2 Cups)
1 10-Oz. Package Frozen Cut Green Beans, Thawed And Drained
Toasted Sesame Seeds (Optional)

Directions

In a small bowl, blend 1 tablespoon each of the cornstarch and soy sauce, sherry, garlic, ginger and pepper. Add beef; marinate for 30 minutes in the refrigerator. In a small bowl, blend remaining 3 tablespoons cornstarch into water. Stir in remaining 1/3 cup soy sauce. Prepare pasta according to package directions; drain. Add 1 teaspoon oil to pasta, toss to coat. In a medium skillet, heat 1 tablespoon oil. Add meat mixture and stir-fry for 1 minute. Remove meat mixture from heat. In the same skillet, heat remaining 1 tablespoon oil. Add carrots and onion and stir-fry until tender-crisp. Stir in meat, cornstarch mixture and green beans. Cook, stirring constantly, until mixture is thickened and translucent. Arrange hot pasta on warm serving platter, and top with meat mixture. Garnish with sesame seeds, if desired.