



Great Dinners for Much Less Than You Think!

Turkey Quiche

\$9.75—Serves 6

\$1.63 per person

Ingredients:

- 2 1/2 to 3 cup of leftover stuffing or 1 pkg. (6 oz.) stuffing mix
- 1 cup of chopped cooked turkey
- 1 cup of shredded Swiss cheese
- 4 beaten eggs
- One 5 1/2 oz can of evaporated milk
- 1/8 teaspoon of pepper
- Fresh Express Salad
- Apple Sauce

Preparation:

Press stuffing mix into 9" pie plate or quiche dish to form crust. Bake at 400 for 10 min.

Combine meat and cheese. In another bowl, beat eggs, milk and pepper, sprinkle meat and cheese on baked crust. Pour egg milk mixture on top layer. Bake for 30 to 35 minutes in 350°F. oven, until center is set. Let stand for 10 minutes. Garnish with tomato wedges. Enjoy with sides!

Hamburger Noodle Bake

\$9.89—Serves 4

\$2.47 per person

Ingredients:

- 1 lb hamburger
- 2 teaspoons minced onions
- 1 teaspoon minced garlic
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon sugar
- 16 ounces tomato sauce
- 3 ounces cream cheese
- 8 ounces sour cream
- 3/4 cup shredded cheddar cheese
- 1 (8 oz) package noodles, cooked & drained
- Birds Eye Veggies
- Baked Yams

Preparation:

Brown hamburger, onions, and spices until cooked. Add tomato sauce and simmer 15 minutes. Mix cream cheese and sour cream.

In 2-quart casserole, put 1/3 noodles, 1/3 cream mix, 1/3 meat mix. Repeat twice. Sprinkle cheddar on top. Bake at 350 for 20 minutes. Enjoy with sides!

Baked Chicken Breast

\$11.49—Serves 4

\$2.87 per person

Ingredients:

- 3 lbs chicken breast, bone-in
- 8 oz shredded Montgomery Jack Cheese
- 10.5 oz can cream of chicken soup or cream of mushroom soup, undiluted
- 1 (8 ounce) package herb stuffing mix
- 1 cup melted butter
- Snow Peas
- Potatoes

Preparation:

Grease a 9" X 13" baking pan. Lay chicken breast in the pan, combine cheese and soup mixture and spread over the top of the chicken.

Sprinkle the stuffing on top and then pour the melted butter or margarine over the top. Cover tightly with foil and bake in a 350 oven for 45 min to 1 hour until chicken is done. Enjoy with sides.

Sausage Sandwiches

\$11.33—Serves 4

\$2.83 per person

Ingredients:

- 1.5 lb. sausage
- 1 1/2 cups spaghetti sauce (from a jar)
- 1/2 cup sliced pitted ripe olives
- 1 red onion, sliced in half rings
- 1/2 sweet red pepper, sliced in strips
- 4 French rolls
- 4 slices mozzarella cheese
- 1 lb. Deli Salad
- Birds Eye Veggies

Preparation:

Preheat oven to 375. In a skillet, cook the sausage until done. Drain off the fat, stir in the sauce and olives, heat through.

Split rolls lengthwise without cutting through. Hollow out buns slightly, halve cheese slices lengthwise. Place a piece of cheese on bottom half of each roll.

Divide meat evenly among the 4 rolls, top with onion and sweet peppers. Place another cheese slice on top and close the rolls.

Wrap each sandwich in foil and seal, place on a baking sheet and bake in the oven for 15 minutes. Unwrap serve and enjoy!

Prices valid 11/23-11/30

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