



Great Dinners for Much Less Than You Think!

Crockpot Stuffed Pork Chops

\$12.90—Serves 4
\$3.21 per person

Ingredients:

- 4 Karns own filled pork chops
- 1 can Golden Mushroom Soup
- 1 lb. Fresh Broccoli
- Green Giant Corn

Preparation:

Brown stuffed pork chops in a large pan. Place in crock-pot and cover with condensed Golden Mushroom Soup (do not dilute). Cook on low 6-8 hours or until done.

Serve alongside broccoli and corn.

Shrimp & Pasta
\$14.80—Serves 4
\$3.70 per person

Ingredients:

- 1 pkg. Barilla pasta, cooked and drained
- Barilla Pasta Sauce
- 1/4 cup butter
- 1 1/2 lbs shrimp, peeled and deveined
- 1 tablespoon minced garlic
- 1/4 cup parmesan cheese
- Fresh Express Salad

Preparation:

Prepare pasta according to package directions.

In large skillet, heat butter; add shrimp and garlic. Sauté 4 minutes or until shrimp is done. Remove shrimp from skillet.

Place sauce in skillet and heat. Add shrimp and cheese. Pour sauce into a bowl; add pasta and toss well. Enjoy with side salad.

Pot Roast in Foil
\$12.41—Serves 4
\$3.10 per person

Ingredients:

- 1 boneless bottom round roast
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 packet dry onion soup mix
- 2 tablespoons water
- 1 lb. Asparagus

Preparation:

Preheat oven to 300 degrees F.

Place a piece of foil, about 30 inches long, into the bottom of a 9x13 inch roasting pan. Place the roast on the foil in the pan.

In a separate small bowl, combine the mushroom soup with the onion soup mix. Mix well and pour over the roast. Sprinkle with the water. Fold foil over and seal all edges.

Bake for 4 hours and serve with prepared asparagus.

Zesty Chicken Meatloaf
\$8.93—Serves 4
\$2.23 per person

Ingredients:

- 1 pound ground chicken
- 2 eggs
- 1 1/2 cups bread crumbs
- 3 tablespoons salsa
- 2 tablespoons Ranch salad dressing
- 1 (1.25 ounce) pack taco seasoning mix
- 1/2 cup shredded Cheddar cheese
- sour cream (optional)
- Birds Eye Vegetables
- Potatoes

Preparation:

Preheat the oven to 350 degrees F
Grease an 8x4 inch loaf pan.

In a large bowl, mix together the ground chicken, eggs, bread crumbs, salsa, salad dressing, and taco seasoning mix. Pack into the prepared loaf pan.

Bake for 1 hour in the preheated oven. Top with cheese, and serve with sour cream.

Prices valid 2/24-3/2

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