



# Great Dinners for Much Less Than You Think!

## Turkey Sandwich with Lemon Mayo

**\$11.08—Serves 4**  
\$2.77 per person

### Ingredients:

- 4 teaspoons lemon peel, grated
- 4 tablespoons low-fat mayo
- 8 slices whole grain bread
- 4 cups baby spinach leaves, loosely packed
- 1 lb. smoked deli turkey breast
- 4 small tomatoes, sliced
- 1 lb. Deli Potato Salad
- Fresh Honeydew

### Preparation:

Stir lemon peel into mayo. Spread on both slices of bread.

Layer half of spinach leaves, turkey, tomato slices, and remaining spinach leaves on one slice of bread.

Top with second slice of bread. Enjoy with sides!

## Easy, Creamy Hamburger Stroganoff

**\$8.35—Serves 4**  
\$2.09 per person

### Ingredients:

- 1 lb chopped chuck
- 1 onion, diced
- 1 garlic clove, minced
- 1 (10 1/2 ounce) can cream of mushroom soup
- 1 cup sour cream
- 2 teaspoons dry mustard
- 4 tablespoons milk
- Salt & pepper to taste
- 1 lb. Fresh Green Beans
- Noodles

### Preparation:

Brown hamburger in large skillet with onion and garlic.

Drain out fat and add soup, sour cream, mustard and milk.

Simmer for 5 minutes. Add salt and pepper for taste, and serve with egg noodles or rice.

Enjoy with Fresh Green Beans!

## Grilled Chicken Legs

**\$9.06—Serves 4**  
\$2.27 per person

### Ingredients:

- 8 chicken legs or thighs
- marinade
- 2 teaspoons sugar
- 2 teaspoons seasoning salt
- 2 teaspoons paprika
- 2 teaspoons pepper
- 2 teaspoons garlic powder
- 2 tablespoons olive oil
- Baked Potatoes
- Romaine Salad

### Preparation:

Mix all marinade ingredients in a zip lock bag add chicken. Chill for 4 hours.

Grill chicken until well browned on both sides, turning once, 30 to 40 minutes (meat near thigh bones should no longer be pink when tested with the tip of a knife).

Serve with sides.

## White Fish in Herbed Butter

**\$10.56—Serves 4**  
\$2.64 per person

### Ingredients:

- 4 tablespoons butter, softened
- 1 teaspoon dill weed
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 lbs white fish fillets
- Hanover Vegetables
- 1 lb. Deli Cole Slaw

### Preparation:

Mix all ingredients except the fish in small bowl.

Heat skillet; add butter mixture. Add fish and sauté for about 6-7 minutes on each side.

Garnish with lemon wedges if desired. Serve with sides.

*Prices valid 5/26-6/1 \*Basic pantry ingredients such as salt are not included in the cost.\**