



Great Dinners for Much Less Than You Think!

Festival Fajitas

\$9.90—Serves 4
\$2.48 per person

Ingredients:

- 8 oz. Hillshire Smoked Sausage
- 1 red bell pepper, cut into strips
- 1 green bell pepper, cut into strips
- 1 onion, sliced into strips
- Flour tortillas
- Fresh Cantaloupe

Preparation:

Sauté sausage, peppers, & onions until heated through & veggies are tender.

Diagonally slice sausage into $\frac{1}{4}$ " slices. Place peppers, onions, and sausage slices on warmed tortillas. Serve with fresh cantaloupe.

(optional) Serve with salsa, shredded cheese, sour cream, and guacamole.

Prices valid 7/28-8/3

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

Crab Cakes Italiano

\$12.95—Serves 4
\$3.24 per person

Sauce Ingredients:

- 1/2 cup mayonnaise
- 2 tablespoons prepared pesto

Crab Cake Ingredients:

- 1 lb. fresh lump crabmeat, cleaned
- 1/2 cup Italian Style Bread Crumbs
- 1/3 cup mayonnaise
- 2 tablespoons prepared pesto
- 1 egg, beaten
- 2 tablespoons olive oil
- 1 lb. Deli Salad
- Hanover Vegetables

Preparation:

In a bowl, combine sauce ingredients; mix well. Cover; refrigerate until serving time.

In a bowl, combine crab cake ingredients except olive oil; mix. Using 1/3 cup mixture for each, shape into 8 3-in. patties.

Heat oil in nonstick skillet over med. heat until hot. Add patties; cook 5 minutes on each side until golden brown and thoroughly cooked. Drain on paper towels. Serve crab cakes topped with sauce and selected sides.

Crock Pot Stuffed

Green Peppers
\$11.63—Serves 4
\$2.91 per person

Ingredients:

- 4 medium green bell peppers
- 1 lb. ground beef
- 1/4 cup finely chopped onion
- 1 1/2 cups cooked rice
- 1 teaspoon seasoned salt
- 1/2 teaspoon black pepper
- 1 large jar spaghetti sauce (32 ounces)
- Fresh Squash
- Mac and Cheese side

Preparation:

Mix ground beef through seasonings. Cut tops off of peppers and hollow out any seeds. Stuff peppers with equal portions of beef mixture. Place stuffed peppers in Crock Pot, cover with spaghetti sauce. Cover and cook on low for 6-7 hours until ground beef is cooked through and pepper is tender. Enjoy with sides.

Roast Chicken & Veggies

\$10.80—Serves 4
\$2.70 per person

Ingredients:

- 3 lb. chicken leg quarters
- 1 green and 1 red bell pepper, cut in rings, seeds & membrane removed
- 2 medium onions, cut in 4 wedges
- 4 small potatoes, halved
- 4 carrots, cut in 1-inch pieces
- 2 celery ribs, cut in 1-inch pieces
- 1 can (14.5 ounces) diced tomatoes
- salt and pepper
- 1 tablespoon butter, melted
- Paprika
- Side Salad

Preparation:

Line a 9x13-in baking pan w/ foil. Arrange chicken through celery on the foil. Pour tomatoes over all and season with salt and pepper.

Cover pan with foil. Roast at 375 for 1 hour. Lift foil and baste with juices & brush with the melted butter, sprinkle with paprika. Continue roasting, uncovered, for 45 minutes longer, or until chicken is tender and browned. Enjoy with side salad.