



Cowboy Burgers

\$10.90—Serves 4

\$2.73 per person

Sauce Ingredients:

- 1 lb. ground beef, formed into 4 patties
- 1 Tbsp. olive oil
- 2 sweet onions (1 lb.), thinly sliced, separated into rings
- 2 Tbsp. A.1. Original Steak Sauce
- 4 hamburger buns
- 1 tomato, sliced
- 4 cheese slices
- 1 lb. Deli Salad
- Fresh Cantaloupes

Preparation:

Heat grill to medium heat. Grill patties 5 min. on each side or until done.

Meanwhile, heat oil in large nonstick skillet on medium-high heat. Add onions; cook and stir 10 min. or until golden brown, stirring frequently. Stir in steak sauce.

Top burgers as desired.

Enjoy with sides!

Baked Penne with Italian Sausage

\$9.98—Serves 4

\$2.50 per person

Ingredients:

- 1 (12 oz.) pkg. dry penne pasta
- 2 tsp. olive oil
- 1 lb. sweet Italian sausage
- 1 cup chopped onion
- 1/2 cup white wine
- 1 (15 oz.) can tomato sauce
- 1 (14.5 oz.) can diced tomatoes with garlic
- 1 (6 oz.) can tomato paste
- 2 cups shredded mozzarella cheese
- Iceberg lettuce salad

Preparation:

Preheat oven to 350°F. Prepare pasta according to package instructions.

Heat oil in a deep skillet. Place sausage & onion in skillet, cook over medium high heat until browned. Drain, add wine & cook for 1 minute, stirring to deglaze the pan. Stir in tomato sauce, diced tomatoes & tomato paste. Simmer for 10 minutes, stirring occasionally.

Toss with cooked pasta and place in 9"X13" baking dish. Sprinkle top with mozzarella.

Bake for 20 minutes or until cheese is melted.

Serve with side salad.

Great Dinners for Much Less Than You Think!

Best Grilled Pork Chop

\$10.79—Serves 4

\$2.70 per person

Ingredients:

- 1/2 cup water
- 1/3 cup light soy sauce
- 1/4 cup vegetable oil
- 3 tablespoons lemon pepper seasoning
- 2 cloves garlic, minced
- 4 pork chops, fat removed
- Fresh Express Salad
- Corn on the cob

Preparation:

In deep bowl mix all marinade ingredients. Marinate at least 2 hours.

Remove from marinade and cook over medium heat on greased grill about 15 minutes or until done.

Enjoy with prepared sides.

Crock Pot Chicken Breast with Wild Mushroom Gravy

\$11.85—Serves 4

\$2.96 per person

Ingredients:

- 2 whole skinless chicken breasts
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon lemon pepper
- 1/2 teaspoon paprika
- 1 cup sour cream
- 1 (10 ounce) can cream of mushroom soup
- 8 ounces sliced fresh mushrooms
- 1/4 cup white wine
- Mrs. T. Pierogies
- 1 lb. Broccoli

Preparation:

Sprinkle the chicken with salt, pepper, lemon pepper, and paprika, then place in crockpot.

Mix remaining ingredients and pour over the chicken pieces. Cook on low 6-8 hours. Serve with sides.

Prices valid 9/1-9/7

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