



# Great Dinners for Much Less Than You Think!

## Italian Sausage Pie

\$11.49—Serves 4  
\$2.87 per person

### Ingredients:

- 1 pie shell, unbaked
- 3/4 lb Italian Sausage, sweet
- 1/2 cup onion, chopped
- 4 eggs, beaten
- 1/2 cup cream
- 1 cup mozzarella cheese, shredded
- salt & pepper, to taste
- Side salad

### Preparation:

Preheat oven to 350. Place pie shell in oven during the pre-heating time for 10 minutes in order to firm the bottom.

Remove casing from sausage & crumble. Sauté sausage & onions; drain & spoon into prepared pie shell. Blend eggs, milk, cheese, salt & pepper; pour over sausage.

Bake for 35 minutes, or until custard sets & tests clean with a knife. Allow to cool slightly before cutting.

## Pierogi Lasagna

\$13.50—Serves 4  
\$3.38 per person

### Ingredients:

- 2 pkg. frozen pierogies, prepared according to directions
- 1.5 lb. Ground Beef
- 32 oz. Pasta Sauce
- 3 Cups Mozzarella Cheese
- 1 Cup Shredded Parmesan Cheese
- Green beans

### Preparation

In a skillet, brown beef & pork. Season with salt & pepper. Drain pan & add pasta sauce; simmer for 8 minutes. Mix cheeses together, set aside.

Preheat the oven to 350. Grease a 13 x 9 baking dish. Put 1/3 of the sauce in the bottom of the pan. Cover with 1/2 of the pierogies. Top with 1/3 of the cheese. Repeat. Top with remaining sauce and cheese.

Cover with foil and bake for 20 minutes. Remove foil and cook an additional 10 -15 minutes or until bubbly. Enjoy green beans prepared as desired.

## Creamed Chicken on Waffles

\$8.86—Serves 4  
\$2.22 per person

### Ingredients:

- 2 boneless skinless chicken breast halves, cut into 1/2" cubes
- Salt and pepper
- 2 tablespoons butter
- 1 large jar of chicken gravy
- 8 frozen waffles, prepared according to instructions
- Baked potato

### Preparation

Sprinkle chicken with salt and pepper. Melt butter in skillet over medium heat. Add chicken and sauté until just cooked through. Add gravy and simmer.

Arrange 2 waffles on each plate and top with creamed chicken. Enjoy with baked potatoes.

## Sweet & Sour Pork

\$9.39—Serves 4  
\$2.35 per person

### Ingredients:

- 1 lb boneless pork loin chops, cut into 1-inch cubes
- 1 egg, beaten
- 3/4 cup Original Bisquick mix
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup vegetable oil
- 1.5 cups frozen bell pepper and onion stir-fry
- 8 oz pineapple chunks, drained
- 11.5 oz sweet-and-sour sauce

### Preparation:

In a bowl toss pork & egg. In a bag mix salt, Bisquick & pepper. Drain excess egg from pork. Place pork in bag & shake to coat.

In a skillet, heat oil. Place pork in single layer. Cook 8 minutes, turning, until cooked. Drain on paper towels. Cover to keep warm.

Reserve 1 tablespoon oil in skillet. Add pepper mix and pineapple; cook over medium heat 3 minutes, until tender. Stir in sweet-and-sour sauce and pork; heat & enjoy!

Prices valid 11/30-12/6

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