



Great Dinners for Much Less Than You Think!

Chicken Breasts with Cheesy Stuffing

\$12.66—Serves 4
\$3.17 per person

Ingredients:

- 4 boneless chicken breasts halves
- 2-10.25 oz. cans cream of chicken soup
- 10 ounces water
- 4 slices Swiss cheese
- 1-6 oz. box seasoned stuffing mix
- Potatoes

Preparation

Mix soup with water. Pour into 13x9x2 baking dish. Lay chicken breasts on top. Add a slice of Swiss cheese on each chicken breast. Pour the dry stuffing mix over the top, covering it completely. Bake covered at 350 for 90 minutes.

Enjoy with prepared potatoes.

Prices valid 12/28-1/3

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

Crock Pot Pork & Sauerkraut

\$11.79—Serves 4
\$295 per person

Ingredients:

- 2.5 lbs boneless pork butt roast
- 1 onion, sliced
- 1/2 cup white wine or apple juice
- 1/2 tsp. black pepper
- 1 small baking apple, peeled, cored & diced
- 2 lbs sauerkraut, undrained
- 1/4 cup packed brown sugar
- 2 tablespoons butter, melted
- salt, if needed, to taste

Preparation

Heat oil in a skillet. Add pork roast & onion, brown. Place pork & onions in crock pot. Add wine to skillet & deglaze the pan. Pour pan juices over pork. Sprinkle with black pepper.

Place diced apple on top of pork. Pour undrained sauerkraut on top. Sprinkle brown sugar on top of the sauerkraut. Drizzle the top with melted butter.

Cook on low for 8 hours or until pork reaches internal temp of 160. Stir the sauerkraut around a bit before serving.

Easy Tilapia

\$11.66—Serves 4
\$2.92 per person

Ingredients:

- 2.5 lb. tilapia fillets
- 2 teaspoons dried oregano
- 4 teaspoons chili powder
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt
- 4 tablespoons butter
- 6 tablespoons lemon juice
- Prepared rice

Preparation:

Combine oregano, chili powder, cayenne pepper, and salt. In a shallow bowl combine the melted butter and lemon juice. Dip fish into butter mixture, then press into the spice mixture. Place in a shallow casserole sprayed with non-stick cooking spray. Bake at 450 for 15 minutes, or until fish flakes when pressed.

Enjoy with prepared rice.

Favorite Sloppy Joes

\$10.95—Serves 4
\$2.74 per person

Ingredients:

- 1 lb ground beef
- 2 -3 stalks celery, chopped
- 1 small onion, chopped
- 1 (8 ounce) can tomato sauce
- 1/4 cup ketchup
- 1/4 cup barbecue sauce
- 1 tablespoon firmly packed brown sugar
- 1 teaspoon dry mustard
- Salt and pepper
- 1 tablespoon Worcestershire sauce
- 1 tablespoon vinegar
- Side salad

Preparation:

In a large skillet, brown ground beef, celery and onion. Drain the fat. Stir in remaining ingredients, simmer covered, 15-20 minutes, stirring occasionally.

Enjoy with a side salad.