



Great Dinners for Much Less Than You Think!

Corn Chip Pie with Chili

\$14.45—Serves 4
\$3.61 per person

Ingredients:

- Frito Lay Scoops
- 4 cups Monterey Jack Cheese Shredded, separated in 2 equal parts
- 24 oz (1.5 lb.) Karns Angus Steak Chili
- 1 small yellow onion
- 1 small green pepper
- 1 small red pepper
- 1 Jalapeno (optional)
- Corn

Preparation:

Preheat oven to 350. Cover bottom of large casserole dish with Frito Lay Scoops. Cover Fritos with 1/2 of the cheese, next top with chili followed by remaining cheese. Finely dice onion, green and red pepper, jalapeno & sprinkle on top of cheese. Bake for 25-30 minutes until cheese is melted and starting to golden. Serve with fresh, local corn on the cob.

Grilled Pork & Fruit Salsa

\$9.50—Serves 4
\$2.38 per person

Ingredients:

Salsa:

- 2 nectarines, pitted and diced
- 1 ripe tomato, seeded and diced
- 1/4 cup diced onion
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 1/4 teaspoon crushed red pepper flakes
- salt to taste

Pork:

- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- salt and ground black pepper to taste
- 2 tablespoons olive oil
- 4 boneless pork chops
- Rice-a-Roni as a side

Preparation:

Preheat lightly oiled grill to medium-high.

Place salsa ingredients in a bowl; toss to blend. Cover, & refrigerate to blend flavors.

Combine pork spices in a bowl. Brush pork with oil, season both sides with the spice mix. Place pork on preheated grill. Cook until lightly browned & juices run clear. Place on serving plates, top with salsa enjoy with rice.

Smothered Tilapia

\$12.50—Serves 4
\$3.13 per person

Ingredients:

- 1 1/2 lbs. tilapia fillets
- 2 large tomatoes, sliced
- 4 slices Swiss cheese
- 2 large lemons
- Steak seasoning
- Dried oregano
- Green leaf salad

Preparation:

Preheat the oven to 350. Place the fish in a 9x13 glass baking dish. Slice the lemons in half, squeeze the juice over fillets, turning to coat thoroughly. Sprinkle steak seasoning to taste over both sides of the fillets.

Lay cheese over fillets so they are covered. Place tomato over cheese. Sprinkle with dried oregano.

Bake for 20 minutes until fish flakes easily with a fork. Enjoy with side salad.

Tasty Grilled Chicken Legs

\$6.49 —Serves 4
\$1.62 per person

Ingredients:

- 4 chicken leg quarters
- Marinade
- 2 teaspoon sugar
- 2 teaspoon seasoning salt
- 2 teaspoon paprika
- 2 teaspoon pepper
- 2 teaspoon garlic powder
- 2 tablespoon olive oil
- Asparagus

Preparation:

Mix all marinade ingredients in a plastic zipper bags; add chicken. Chill for 4 hours.

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

Prices valid 7/6-7/12

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