



Great Dinners for Much Less Than You Think!

Classic Rachel Sandwich

\$12.50—Serves 4
\$3.13 per person

Ingredients:

- 1 lb. deli sliced turkey
- 8 slices sourdough or rye bread
- Butter
- 1/2 cup Russian salad dressing
- 4 slices Swiss cheese
- 1 lb. Creamy Coleslaw
- Potato Salad as a side

Preparation

Heat a griddle or large skillet over medium-high heat. Layer turkey slices on griddle and let cook for 1 minute.

For each sandwich: Butter one side of all slices of bread. Next, spread with dressing, top with turkey, coleslaw and cheese. Finish by topping with final slice of bread. Grill both sides until cheese is melted and turkey is warm. Serve immediately with a side of potato salad.

Prices valid 5/10-5/16

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

Cheese & Tomato Baked Pasta

\$12.19—Serves 4
\$3.05 per person

Ingredients:

- 1 lb. pkg. uncooked ziti pasta
- 1 lb. Karns sausage
- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 tablespoon tomato paste
- 1/4 teaspoon each salt & pepper
- 2 (14.5 oz.) cans petite diced tomatoes
- 1/4 cup chopped fresh basil
- 1 cup (4 oz.) shredded mozzarella cheese
- 1 cup (4 oz.) grated Parmesan cheese
- Side salad

Preparation

Preheat oven to 350. Cook pasta according to package directions. Drain and set aside.

Remove casings from sausage. Cook sausage, onion & garlic in a skillet until browned. Add all tomato items, salt & pepper bring to a boil. Cover, reduce heat, simmer 10 min, stirring.

Combine pasta, sausage mix & basil. Place half of the mixture in a casserole dish coated with non-stick spray. Top with half of the mozzarella & half of the Parmesan. Repeat layers. Bake for 25 minutes. Enjoy with a side salad.

Creamy Shrimp & Tomato Chowder

\$13.45—Serves 4
\$3.36 per person

Ingredients:

- 2 stalks celery, chopped (1 cup)
- 1 medium onion, chopped (1/2 cup)
- 1 Tbsp. olive oil
- 2 (14.5 oz.) cans diced tomatoes with basil, garlic & oregano, undrained
- 1 lb. (31/40 ct) shrimp, peeled & deveined
- 1 cup whipping cream
- 1 cup water
- Black pepper
- Slivered fresh basil
- Focaccia wedges

Preparation

In a saucepan, cook celery and onion in hot oil just until tender. Stir in tomatoes and shrimp. Cook over medium heat until just done. Add whipping cream and water. Cook just until hot. Season to taste with pepper.

Ladle chowder into bowls and top with basil. Serve with focaccia wedges.

Stuffed Fiesta Burger

\$11.89—Serves 4
\$2.97 per person

Ingredients:

- 1 lb. ground beef
- 1 pkg. (1-1/4 oz.) Taco Seasoning Mix
- 1/4 cup Chive & Onion Cream Cheese Spread
- 1/3 cup Shredded Cheddar Cheese
- 4 hamburger buns, lightly toasted
- 1/2 cup Thick 'N Chunky Medium Salsa
- 1 avocado, cut into 8 slices
- Fresh corn on the cob

Preparation

Heat grill to medium heat.

Mix meat & seasoning; shape into 8 thin patties. Mix cream cheese spread and Cheddar; spoon 2 Tbsp. onto center of each of 4 patties. Top with remaining patties; pinch edges together to seal.

Grill 7 to 9 min. on each side or until burgers are done. Fill buns with burgers, salsa and avocados.

Enjoy with corn on the cob.