



Great Dinners for Much Less Than You Think!

Chicken with Lime Sauce

\$8.39—Serves 4
\$2.10 per person

Ingredients:

- 4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
- 1 egg, beaten
- 2/3 cup dry bread crumbs
- 2 tablespoons olive oil
- 1 lime, juiced
- 6 tablespoons butter
- 1 teaspoon minced fresh chives
- 1/2 teaspoon dried dill weed
- Sweet Corn on the Cob

Preparation

Coat breasts with egg, dip in bread crumbs. Place on a rack, allow to dry for 10 min.

Heat oil in a large skillet. Place chicken in skillet, fry for 3 to 5 minutes on each side. Remove to a platter, keep warm.

Drain grease & squeeze in lime juice. Cook over low heat until it boils. Add butter, stir until melted. Season with chives & dill. Spoon over chicken and serve with corn.

Potato, Broccoli and Sausage Skillet

\$10.48—Serves 4
\$2.62 per person

Ingredients:

- 1 box (4.7 oz) scalloped potatoes
- 2 cups hot water
- 2/3 cup milk
- 2 tablespoons margarine or butter
- 1 lb. sliced fully cooked kielbasa sausage
- 1/2 cup salsa (any variety)
- 2 cups frozen broccoli florets

Preparation

Stir Sauce Mix, hot water, milk, margarine and Potatoes in 12-inch skillet or 3-quart saucepan. Heat just to boiling, stirring occasionally.

Add sausage and salsa; stir until well mixed. Reduce heat; cover and simmer about 20 minutes, stirring frequently.

Stir in broccoli. Cover; cook 8 minutes longer or until potatoes and broccoli are tender (sauce will thicken as it stands).

Fruity Grilled Ham Steak

\$7.48—Serves 4
\$1.87 per person

Ingredients:

- 1/4 cup apricot or plum preserves
- 1 tablespoon prepared mustard
- 1 teaspoon lemon juice
- 1/8 teaspoon ground cinnamon
- 1 ham steak
- Cauliflower

Preparation

In a small saucepan, combine the preserves, mustard, lemon juice and cinnamon. Cook and stir over low heat for 2-3 minutes. Set glaze aside.

Score edges of ham. Grill, uncovered, over medium heat for 8-10 minutes on each side, brushing with glaze during the last few minutes of grilling. Enjoy with a side of prepared cauliflower.

Cheese Steak Pizza

\$8.57—Serves 4
\$2.14 per person

Ingredients:

- 1 pound ground beef
- 1 small onion, sliced, separated into rings
- 1 small green pepper, cut into thin strips
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 prebaked pizza crust (12-inch)
- 2 cups shredded mozzarella cheese

Preparation

Heat oven to 400. Heat a nonstick skillet over medium heat until hot. Add ground beef; cook 10 minutes, breaking into small crumbles and stirring. Remove drippings. Add onion & pepper; cook until vegetables are crisp-tender. Remove from skillet with slotted spoon; season with salt and pepper.

Place pizza crust on baking sheet. Top with beef mixture, then cheese. Bake in oven 10 minutes or until cheese is melted.

Prices valid 6/7-6/13

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