



Great Dinners for Much Less Than You Think!

Shrimp Scampi with Orzo

\$10.89—Serves 4

\$2.72 per person

Ingredients:

- 3/4 cup orzo (rice-shaped pasta)
- 4 tablespoons butter, divided
- 2 tablespoons olive oil
- 4 tablespoons crushed garlic
- 1 lb large shrimp, peeled, deveined
- 4 green onions, thinly sliced
- 1/3 cup dry white wine
- Snow Peas

Preparation:

Cook orzo in boiling salted water until tender but still firm, stirring occasionally.

Melt 2 tablespoons butter with oil in heavy large skillet over med high heat. Add garlic, stir. Add shrimp and sauté 2 minutes. Add green onions and toss until shrimp are just opaque in center, about 1 min longer. Add wine and toss until wine boils, about 1 min. Mix in remaining butter & season to taste with salt & pepper.

Drain pasta; transfer to bowl. Top with shrimp & sauce. Enjoy with snow peas.

Beef Stroganoff Supreme

\$13.48—Serves 4

\$3.24 per person

Ingredients:

- 2 lb. beef stew cubes, cut in 1" chunks
- 1 (8 oz. pkg) fresh sliced mushrooms
- 1 medium onion, sliced
- 1 (14 oz.) can diced tomatoes
- 1/2 cup red wine
- 1 pack McCormick's Beef Stroganoff mix
- Asparagus

Preparation:

Place beef, mushrooms, and onion in crock pot. Blend together remaining ingredients and pour over meat mixture.

Cook on low 8 hours. Stir in 1 cup of sour cream until blended. Cook on 10 minutes and serve over noodles.

Serve with prepared side.

Prices valid 11/17-11/23

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

Sweet & Spicy London Broil

\$11.75—Serves 4

\$2.94 per person

Ingredients:

- 1 Top Round London Broil
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons sweet paprika
- 2 tablespoon light brown sugar
- 1 tablespoons kosher salt
- 2 teaspoons chili powder
- 1 lime, zested
- Birds Eye Veggies and Potatoes

Preparation:

Preheat a broiler to high. Bring the steaks to room temperature before cooking.

Mix the olive oil through zest in a bowl to make a paste. Rub spice mixture over steak. Broil until just charred and crispy on top, about 6 min on 1 side. Flip the steak and cook about 6 min more or until rare and temperature reads 115. Place the steak on a cutting board and let rest, tented with foil for about 10 min. Slice across the grain and serve with sides.

Balsamic Glazed Pork Chops

\$8.19—Serves 4

\$2.05 per person

Ingredients:

- 4 (3/4 inch thick) center-cut pork chops
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons olive oil
- 6 oz small shallots, quartered & peeled
- 2/3 cup balsamic vinegar
- 1 1/2 teaspoons sugar
- Broccoli and Birds Eye Veggies

Preparation:

Pat pork dry, season w/ salt & pepper. Heat oil in skillet over high heat until hot, cook pork w/ shallots until pork is browned & shallots are tender, 5 min total. Transfer pork to a plate. Add vinegar, sugar, salt & pepper to skillet. Cook, stirring until liquid is thickened slightly, about 1 min.

Reduce heat to med, return pork to skillet coat with sauce. Cook until pork is done, about 3 min. Transfer pork to a clean plate. Boil sauce until thickened, 1 to 2 min. Pour sauce over pork. Enjoy with sides!