



Great Dinners for Much Less Than You Think!

Sausage "Country Style"

\$9.88—Serves 4

\$2.47 per person

Ingredients:

- 1.5 lb sausage, cut in serving sizes
- 4 medium potatoes (peeled and cubed)
- 1 small onion (chopped)
- 1 bell pepper (chopped)
- 1/4 cup water
- 1 lb. deli salad
- Richfood Frozen Veggies

Preparation:

In a large pot, heat a small amount of oil. Brown sausage and drain. Add remaining ingredients. Cover and simmer over medium heat 15- 25 minutes, stirring occasionally, until potatoes are soft.

Enjoy with prepared sides.

Chicken Tortellini Soup

\$13.97—Serves 4

\$3.49 per person

Ingredients:

- 6 cups water
- 3 (10.75 oz.) cans Progresso chicken broth
- 1 (10.75 oz.) can cream of chicken soup
- 2 cups cubed cooked chicken
- 1 cup chopped onion
- 1 cup sliced carrots
- 1/2 cup dry Vermouth (optional)
- 2 minced garlic cloves
- 1/2 teaspoon basil leaves
- 1/2 teaspoon oregano leaves
- 7 oz. frozen cheese tortellini
- 9 oz. pkg. frozen chopped spinach, thawed
- Parmesan Cheese
- Fresh Express Salad

Preparation:

In a large pot, combine first 10 ingredients. Bring to a boil, add tortellini and simmer uncovered for 30 minutes. Add spinach and simmer an additional 5-10 minutes. Top with Parmesan cheese to serve—enjoy with side salad for a classic soup and salad combo!

Boneless Chicken with Stuffing Mix

\$10.20—Serves 4

\$2.55 per person

Ingredients:

- 1.5 lb boneless chicken breasts
- 2 (10.25 oz) cans cream of chicken soup
- 10 ounces chicken stock or water
- 4 slices Swiss cheese
- 1 (6 ounce) box seasoned stuffing mix
- 1 lb Potatoes

Preparation:

Preheat oven to 350° F. Mix cream of chicken soup with chicken stock or water and 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 for 1-1/2 hours.

Enjoy with potatoes prepared as desired.

Haddock Fillets in White Wine

\$12.99—Serves 4

\$3.25 per person

Ingredients:

- 1 1/2 lbs haddock fillets
- 1/4 teaspoon salt (or to taste)
- 1/4 teaspoon pepper (or to taste)
- 1/2 cup all-purpose flour
- 1 tablespoon butter
- 1/4 cup chopped fresh parsley
- 2 tablespoons chopped green onions
- 1/2 cup dry white wine
- 1 lb asparagus
- Fresh cantaloupe

Preparation:

Preheat oven to 400. Sprinkle the fillets with salt and pepper. Dredge the fillets lightly in flour.

Place the fillets in a greased 13x9 inch baking dish. Dot with butter and sprinkle with parsley and green onions. Pour the wine around the fillets in the baking dish.

Bake for 12-14 minutes or until fish flakes. Enjoy with prepared sides.

Prices valid 10/6-10/12

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