



Meaty Saucy Ravioli

\$12.90—Serves 4
\$3.21 per person

Ingredients:

- Moma Rosa's Frozen Ravioli
- Pasta Sauce—your choice!
- 1 lb. Ground Sirloin
- Pillsbury Italian Bread
- Fresh Express Salad

Preparation:

In a large skillet brown sirloin. Drain any grease from pan and add pasta sauce. Simmer until sirloin is cooked completely.

Meanwhile, cook ravioli according to package directions. Place cooked ravioli on a serving platter and cover with sausage and sauce.

Serve with side salad and bread.

Great Dinners for Much Less Than You Think!

Crab Melt

\$15.23—Serves 4
\$3.81 per person

Ingredients:

- 1 pound fresh lump crab meat, picked over
- 2 tablespoons fresh lime juice
- 1/2 cup mayonnaise
- 2 teaspoons Creole mustard
- 4 (1-inch-thick) slices bread
- Unsalted butter, softened, if desired
- 4 tablespoons freshly grated Parmesan
- Accompaniment: lime wedges
- 1 lb. Deli salad

Preparation:

Preheat broiler. Place crab meat in a bowl and add 1 tablespoon lime juice.

In a smaller bowl whisk remaining lime juice, mayo & mustard. Pour sauce over crab and toss—cover and chill for 30 minutes.

Lightly toast bread. Place bread on un-greased baking sheet. Divide crab mixture over bread evenly. Sprinkle with Parmesan cheese. Broil until cheese is golden and bubbly, 1-2 minutes. Serve with deli salad.

Honey Baked Chicken

\$6.35—Serves 4
\$1.59 per person

Ingredients:

- 2 lb. chicken thighs
- 1/2 cup butter, melted
- 1/2 cup honey
- 1/4 cup mustard
- 1 teaspoon salt
- 1 teaspoon curry powder
- Hanover Vegetables

Preparation:

Preheat oven to 350 degrees F.

Place chicken pieces in a shallow baking pan, skin side up. Combine ingredients and pour over the chicken. Bake in the preheated oven for 75 minutes, basting every 15 minutes with pan drippings, until the chicken is nicely browned and

Serve with side salad.

Bottom Round Roast

Crock Pot Style
\$13.50—Serves 4
\$3.36 per person

Ingredients:

- 3 lb. boneless bottom round roast
- 1 tablespoon olive oil
- 2 tablespoons flour
- 1 tablespoon onion flakes
- 1 teaspoon pepper
- 1 tablespoon sage
- 1 tablespoon rosemary
- 1 large onion, quartered
- Green Giant Veggies—Steamers

Preparation:

Rub oil on roast.

Mix all dry ingredients together on a plate. Roll roast in dry mix.

Place onions on bottom of crock pot. Place beef on top of onions. Cook on low for 6-8 hours.

Serve with Green Giant veggies of your choice!