

RECIPES....

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Meal 1 - Frito Pie

Ingredients

- 4 cups Fritos chips, divided
- 2 cans (15 oz each) Wolf Brand Chili, heated
- 1-1/2 cups Food Club Shredded Cheese
- 3/4 cup chopped onion
- Sour cream, optional
- Sliced green onions, optional

Directions

- Preheat oven to 350°F.
- Layer 2 cups corn chips, half of the chili, 1 cup cheese and onion in 2-quart casserole dish.
- Top with the remaining chili.
- Bake 25 minutes.
- Top with the remaining 2 cups chips and 1/2 cup cheese.
- Bake 5 minutes more or until cheese melts.
- Garnish with sour cream and green onions, if desired.



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Meal 2 – Roasted Garlic Pork Tenderloin

Ingredients

- 3lbs boneless center pork loin
- 4 cloves garlic minced
- ½ teaspoon salt
- ½ teaspoon coarse ground black pepper
- ¼ teaspoon paprika

Directions

- Preheat oven to 375 degrees
- Add the pork loin to a baking pan
- Coat the pork loin with the garlic
- Mix the seasonings (salt, pepper, and paprika) and rub it on the pork loin
- Cook the pork for 60-75 minutes or until it reaches an internal temperature of 150-160 degrees
- Remove from oven and let it rest for 5-10 minutes before serving

**Serve with Rice A Roni and Green Giant Steamers of choice.*



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Meal 3 – Hamburger Steaks with Mushroom Gravy

Ingredients:

- 1lb ground beef
- Garlic powder
- 1tbsp. Food Club Vegetable Oil
- 1 package Food Club Mushroom Gravy
- Fresh Mushrooms and left over onion (thinly sliced) (Optional)

Directions

- Heat oil in large skillet.
- In large bowl mix with ground beef with garlic powder to taste.
- Shape into 4 equal patties.
- Fry the patties and the optional mushrooms and onions in the oil until patties are nicely browned.
- Remove the beef patties to a plate, and keep warm.
- In the skillet prepare the gravy mix following the directions. If you make mushrooms and onions as well, mix it with them.

**Serve with Fresh Harvest Rolls and One Family Size Green Giant Steamers.*



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Meal 4 – Meatloaf and Mashed Potatoes

Ingredients

- 2 eggs
- 3/4 cup milk
- 3/4 cup Italian breadcrumbs
- 2 pounds ground beef
- 1/3 cup onion diced
- 1 tablespoon worcestershire sauce
- 1 teaspoon Italian seasoning
- 1/2 cup ketchup

Directions

- Preheat oven to 350°F.
- Spray a foil lined baking tray with cooking spray and set aside.
- In a medium bowl combine eggs, milk, and breadcrumbs. Allow mixture to sit for 5-10 minutes.
- Add the ground beef, onions, 1 tablespoon of worcestershire sauce, and Italian seasoning. Mix until just combined.
- Form a 8"x4" loaf on the prepared baking tray.
- Bake for 40 minutes.
- Spread ketchup over the meatloaf and bake for an additional 10-15 minutes or until cooked through and the meatloaf reaches 160°F.
- Allow meatloaf to rest for 10 minutes before slicing.

Homemade Mashed Potatoes

Ingredients

- 4 large russet potatoes (about 3 lb.), peeled, cut into quarters
- 1 teaspoon salt
- 2 tablespoons butter, if desired
- Dash pepper
- 1/4 cup hot milk

Directions

- Place potatoes in large saucepan; add enough water to cover.
- Add 3/4 teaspoon of the salt. Bring to a boil.
- Reduce heat to medium-low; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork.
- Drain well.
- Return potatoes to saucepan; shake saucepan gently over low heat for 1 to 2 minutes to evaporate any excess moisture.
- Mash potatoes with potato masher until no lumps remain.
- Add butter, pepper and remaining 1/4 teaspoon salt; continue mashing, gradually adding enough milk to make potatoes smooth and creamy.



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Meal 5 – Pizza and Salad Dinner

Ingredients

- DIGIORNO® Frozen Pizza

Directions

- Preheat oven to 400°F. Place oven rack in the center position (6 to 8 in. from bottom).
- Remove pizza from plastic wrap. Discard all plastic wrap and cooking tray. **DO NOT USE TRAY IN TOASTER OVEN, CONVECTION OVEN, OR CONVENTIONAL OVEN!**
- When oven is preheated, place pizza directly on the center rack.
- Bake 18 to 20 minutes or until cheese is melted and edges are golden brown.
- Your oven temperature may vary so adjust baking time and oven temperature as necessary.
- Remove pizza from oven by holding both sides of the cooking tray.

What to Serve with Pizza:

- Fresh Express Chopped Salad Kits with favorite salad dressing.
- New York Style Garlic Knots

Instructions for New York Style Garlic Knots

- Keep frozen.
- Preheat oven to 425 degrees F
- When oven is preheated, place Garlic Knots flat on baking sheet and place baking sheet on middle rack.
- Bake for 4 to 5 minutes or until golden brown.
- Remove Garlic Knots from oven by holding both sides of the cooking tray.

