

make the most of your dinner dollars

Once again,
Publix has compiled some
delicious dinner options
that will feed four people
for under \$15. Your family
will love the taste, and
you'll love the price.



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WHERE SHOPPING IS A PLEASURE[®]

Plan to Save

With just a few easy strategies,
you can save money with every
trip to Publix and every meal
you prepare at home.

Use Apron's

Publix Apron's Simple Meals makes it easy to eat at home with your family instead of going out. Pick up recipes in the store or go to publix.com/aprons.

Cook ahead

When you have free time, cook up some big batches of your family's favorite foods. Chili, casseroles, and the like can be frozen for easy weeknight meals.

Plan your snacks

Be prepared for when the munchies strike at the office. Instead of hitting the vending machine, be ready with a snack you've packed at home.

BOGO for it

When you see buy-one-get-one-free deals or other sales on non-perishables or freezable foods, buy in bulk.

Let the insert guide you

Shop the Publix weekly ad insert to maximize your savings. You can save hundreds of dollars every week!

Pick Publix Brand

Every time you select Publix brand items, you're getting the quality of the national brand (or better), but paying less.

Ham with Creamy Italian Bowties

Total Time: 25 minutes (Makes 4 Servings)

- 2 1/2 cups water
- 3 cups Publix Bowtie Pasta
- 1 (14.5-oz) can Publix Italian-Style Diced Tomatoes (undrained)
- 1 Smithfield Smoked Ham Slice (about 1 lb)
- 1 Publix Premium Salad Kit (dressing and ingredients included)
- 4 oz Publix Neufchatel (or Cream) Cheese (1/2 bar)
- 3 tablespoons Publix Grated Parmesan Cheese

1. Preheat large sauté pan on medium-high 2–3 minutes. Place water, pasta, and tomatoes in pan; cook 15–17 minutes or until pasta is tender and most of water is absorbed. Cut ham into bite-size pieces. Toss salad.
2. Cut cream cheese into 6–8 large chunks; stir into pasta mixture along with ham. Cook and stir 3 minutes or until hot and well blended. Sprinkle with Parmesan cheese and serve.

Apron's Advice: Complete your meal with frozen garlic bread and Publix Bakery cannoli or cream-filled pastries for dessert.

Pepperoni Bubble Pizza

Active Time: 10 minutes, Total Time: 40 minutes (Makes 4 Servings)

- Cooking spray
- 2 (12-oz) cans Publix Hearty Layers Buttermilk Biscuits
- 1 bell pepper, finely chopped
- 1 onion, finely chopped
- 2 (8-oz) cans Hunt's Tomato Sauce (Basil, Garlic, & Oregano)
- 1 (3.5-oz) pkg. Hormel Sliced Pepperoni
- 1 (8-oz) bag Publix Shredded Mozzarella Cheese

1. Preheat oven to 425°F. Coat 2-quart baking dish with cooking spray.
2. Chop bell pepper and onion; place in medium bowl.
3. Cut biscuits into small bite-size pieces (8–12 per biscuit); add to peppers and onions. Stir in remaining ingredients (except cheese). Transfer to baking dish; bake 20 minutes, stirring once.
4. Remove pizza from oven; stir once. Sprinkle cheese evenly over top; bake 10 more minutes or until cheese is melted and golden. (If cheese begins to brown too quickly, cover loosely with aluminum foil.) Serve.

Apron's Advice: In a hurry? You can use fresh pre-diced veggies to save time. Serve the pizza with your favorite fresh salad blend tossed with ranch dressing.

Parma Rosa Gnocchi with Ham

Total Time: 20 minutes (Makes 4 Servings)

- 1 (8-oz) pkg. Cumberland Ham Chunks
- 1 (1.3-oz) pkg. Knorr Parma Rosa Sauce Mix
- 4 1/2 cups water
- 2 (16-oz) pkg. Gia Russa Gnocchi Pasta
- 1/2 cup Publix Whipping Cream
- 4 cups Publix Fresh Baby Spinach Leaves

1. Preheat large sauté pan on medium-high 2–3 minutes. Place ham in pan; cook and stir 1–2 minutes or until lightly browned.
2. Whisk sauce mix and water together until blended. Stir into ham; bring to a boil. Stir in gnocchi; simmer 4–5 minutes or until gnocchi are tender.
3. Stir in cream. Stir in spinach (gently); cook 1–2 minutes or until spinach wilts. Serve.

Apron's Advice: Complete your meal with Parmesan cheese to top the pasta, a Publix Bakery baguette, and apple pie for dessert. Leftover cooked, cubed pork chops or chicken breast will work great as a substitute for the ham.

Creamy Mushroom Chicken and Rice

Total Time: 20 minutes (Makes 4 Servings)

- 1 lb Publix Boneless Chicken Cutlets
- 1 (4-oz) can Publix Mushroom Pieces (drained)
- 1 (2.8-oz) pkg. Publix Fully Cooked Bacon Pieces
- 1 (10.75-oz) can Campbell's Condensed Cream of Onion Soup
- 1 1/2 cups water
- 2 (8.8-oz) pouches Uncle Ben's Long Grain and Wild Ready Rice
- 4 oz Publix Sour Cream

1. Preheat sauté pan on medium-high 2–3 minutes. Cook chicken cutlets 2–3 minutes on each side. Add mushrooms and bacon; cook 1–2 minutes.
2. Combine soup and water until smooth. Add to chicken and reduce heat to medium; bring to a simmer.
3. Squeeze pouches to break up rice. Stir rice into soup mixture; cook 4–5 minutes or until rice is hot. Remove pan from heat and stir in sour cream. Serve.

Apron's Advice: Complete your meal with fresh-sliced green beans, Publix Bakery White Mountain Bread, and éclairs for dessert.