

Grocery Store Dash

1. “_____ . It’s what’s for dinner.”
2. “_____ - the San Francisco Treat”
3. “Pardon Me, But Do You Have any _____?”
4. “M’m M’m Good.”
5. “Ho, ho, ho _____”
6. “Got _____?”
7. “There’s always room for _____”
8. “Nobody doesn’t like ... _____.”

Remove the portion below before heading to the store!

Answers:

1. Beef
2. Rice-a-Roni
3. Grey Poupon
4. Campbell’s
5. Green Giant Frozen Green Beans
6. Milk
7. Jello-o
8. Sara Lee



Menu:

Entree: Beef & Mushroom Dijon
Sides: Rice-a-Roni & Green Beans
Dessert: Berry Trifle

What You'll Need

Vegetable cooking spray
2 cups sliced mushrooms (about 6 ounces)
1 medium onion, chopped (about 1/2 cup)
1 boneless beef sirloin steak, 3/4-inch thick (about 3/4 pound)
cut into strips
1 can (10 3/4 ounces) Campbell's® Condensed Cream of
Mushroom Soup (Regular, 98% Fat Free or Healthy Request®)
1/2 cup water
2 tablespoons Dijon-style mustard

Beef & Mushroom Dijon



campbells.com

Ingredients

10 3/4 ozs **pound cake** (prepared, cubed)
10 ozs **blueberries** (frozen)
10 ozs **raspberries** (frozen)
10 ozs **blackberries** (frozen)
2 tbsps **liqueur** (praline)
5 ozs **instant vanilla pudding mix**
1/2 cup **milk**
14 ozs **sweetened condensed milk**
8 ozs **frozen whipped topping** (thawed)

Berry Trifle



allrecipes.com

How to Make It

- 1 Spray a 10-inch skillet with the cooking spray and heat over medium heat for minute. Add the mushrooms and onion and cook until they're tender. Remove the vegetables from the skillet. Remove the skillet from the heat.
- 2 Spray the skillet with the cooking spray and heat over medium-high heat for 1 minute. Add the beef and cook until it's well browned, stirring often. Pour off any fat.
- 3 Stir the soup, water, mustard and vegetables in the skillet and cook until the mixture is hot and bubbling.

Directions

1. Place cubed cake in bottom of large glass serving bowl. Layer the blueberries, raspberries and blackberries on top of the cake. Sprinkle with praline liqueur.
2. In a medium bowl, combine pudding mix, milk, condensed milk and 1 cup of whipped topping, stir well. Pour mixture over frozen berries. Top custard with remaining cool whip. Let sit at room temperature for 1 hour or in refrigerator for 2 to 3 hours, enough for the berries to thaw before serving.