

Quick and Easy Midweek Comfort Meals from NetCost Market's Weekly Specials

When you come home after a long day at work, there's nothing you want to do more than chill out and take it easy. That's why having quick and easy meals that you can turn to is always a must-have for anyone with a busy schedule. Today, we'll be giving you some great recipes that are quick, tasty, and oh so easy!—exactly what you want after a long day at the office! All of these recipes use ingredients from NetCost Market's [Weekly Specials](#), so you'll be saving money in the process.

Trout with lemon, garlic, and herb sauce



When cooked correctly, trout is one of the tastiest fish out there. And luckily, the best way to cook it is to simply fry it in a skillet which is so quick and easy that anyone can do it! Right now, we have some amazing offers on trout as part of our Weekly Specials, so head in-store to make the most of this wonderful fish.

Recipe

Ingredients: 2 large fillets of trout, 2 tbsp. olive oil, 1 tbsp. Italian seasoning, $\frac{1}{4}$ tsp. salt, 4 cloves garlic, 3 tbsp. lemon juice, 2 tbsp. white wine, 2 tbsp. softened butter, 2 tbsp. chopped parsley.

Method:

1. Season each of the fish fillets well with the Italian herb seasoning and salt.
2. Heat 2 tbsp. of oil in the skillet on medium heat and place the fish skin-side up. Cook for about 4 minutes until lightly browned, and then flip them over so they are skin-side down. Cook for another 2 to 3 minutes.
3. Remove from the heat and put the lid on the skillet, letting the fish sit for about 10 minutes.
4. Once the fish is cooked through, use a spatula to move the fillet to serving plates and peel the skin off the fillet. If there is any skin stuck to the bottom of the pan, remove this with a spatula.
5. Add the diced garlic, lemon juice, and white wine to the pan and cook on medium heat for about 1 minute until the garlic softens. Remove this from the heat and then add the chopped parsley and butter, stirring until the butter melts and forms a creamy sauce.
6. Serve by drizzling the sauce over the fish fillets.

Polish pasta bake



This recipe is a quick make-and-bake style recipe that's brilliant for when you have less time on your hands but need a tasty meal for the whole family. It's comfort food at its finest, but also at its simplest! What's more, two of the main ingredients—Loefflers Kielbasa Domova and Finlandia Lacy Swiss Cheese—are part of our current Weekly Specials.

Recipe

Ingredients: 4 cups uncooked penne pasta, 1 ½ lb. Loefflers Kielbasa Domova—cut into ½-inch slices, 2 cans condensed cream of mushroom soup, 1 1/3 cups of milk, 1 jar sauerkraut—drained well, 3 cups shredded Finlandia Lacy Swiss Cheese, 4 green onions—chopped, 2 tbsp. Dijon mustard, 4 clove of garlic—minced.

Method:

1. Preheat oven to 350F. Cook pasta according to the instructions and then drain and transfer to a large mixing bowl. Stir in the Loefflers Kielbasa Domova, mushroom soup, sauerkraut, 2 cups of the cheese, milk, onions, mustard, and garlic.
2. Spoon the mixture into 2 greased 8-in squared baking dishes and sprinkle with remaining cheese. Bake until the top is golden brown and bubbling. This should be able 50 minutes.
3. Serve immediately.

Baked brinza and tomatoes



Brinza, sometimes spelled *bryndza* is a type of sheep milk cheese that is popular in eastern Europe. It's not too dissimilar from feta cheese in taste and texture. This recipe infuses the salty and creamy flavor of brinza with the sweetness of ripe tomatoes. Right now, we have Somerdale Romanian Brinza as part of our Weekly Specials, so you can make this super simple recipe for even less!

Ingredients: 10oz Somerdale Romanian Brinza cheese, 20oz fresh mixed tomatoes, 1 handful black kalamata olives, 8oz sourdough bread (or similar good quality bread), $\frac{1}{2}$ bunch fresh basil,

olive oil.

Method:

1. Preheat your oven to 350F. Crumble the Somerdale Romanian Brinza into large chunks, chop the tomatoes roughly, and destone the olives if needed.
2. Break the bread into chunks and then pick the basil leaves off the stems.
3. Combine the Brinza, tomatoes, olives, bread, and a generous splash of olive oil in a baking tray.
4. Season well with salt and place in the oven for 30 minutes until the tomatoes are cooked and tender and the feta is starting to brown.
5. Sprinkle the basil leaves over the top and serve immediately.

Cooking great comfort food doesn't need to be difficult and time-consuming. Try some of these quick and easy recipes to give yourself more time to relax after a long day at work. Right now, we have some fantastic offers as part of NetCost Market's [Weekly Specials](#), so there's no better time to get head in-store and try some of these amazing comfort food recipes!