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Decadent on a Budget: Gourmet Dinner under \$40

Posted on [March 8, 2010](#) by [earthfare](#)

We all enjoy going out to eat! Why? We order foods that we don't normally get to eat at home. BUT, you CAN get your favorite restaurant foods at home, and without all the extra costs. So, get your salivating glands going and your budget primed, we're going to help you make a **gourmet, three-course meal at home for under \$40!**

Appetizer: Create your own cheese and cracker tray for less than \$10!

- [Kerrygold Parchment Wrapped Irish Cheeses](#) (\$3.59 ea)
- [Earth Fare Assorted Entertainment Crackers](#) (2/\$5.00)

For even more palate pleasing, grab some fresh strawberries and grapes for a wonderful mix of flavors.



Main Course: Pan-Seared Sichuan Shrimp with Spaghetti

Ingredients:

- 6 ounces spaghetti (2/\$5.00 this month!)
- 1 pound medium shrimp, shelled and deveined (on sale for \$8.99 lb!)
- Salt and freshly ground white pepper
- 1 teaspoon ground peppercorns
- 3 tablespoons vegetable oil
- 4 large scallions, thinly sliced
- 2 tablespoons finely grated fresh ginger
- 1/3 cup soy sauce
- 3 tablespoons balsamic vinegar
- 1 1/2 teaspoons olive oil (If you've run out, it's on sale for \$19.98!)

Directions:

1. Bring a large saucepan of water to a boil. In a large bowl, cover the spaghetti with warm water and let stand until pliable, about 5 minutes. Drain the spaghetti and cut them into 4-inch lengths. Boil the spaghetti until tender but still chewy, about 25 seconds. Drain and return the spaghetti to the pot. Rinse twice under cold water and drain; let stand in the colander.
2. Season the shrimp with salt, white pepper and 1/2 teaspoon of the peppercorns. In a large, deep skillet, heat 1 tablespoon of the vegetable oil until shimmering. Add the shrimp and cook over moderately high heat, turning once, until pink on the outside and white within, about 2 minutes. Transfer the shrimp to a plate.
3. Add the remaining 2 tablespoons of vegetable oil to the skillet and heat until shimmering. Stir in the scallions and ginger and cook until fragrant, about 1 minute. Stir in the spaghetti, soy sauce, vinegar, olive oil and the remaining 1/2 teaspoon of peppercorns and cook until heated through, about 1 minute. Add the shrimp and season with salt and white pepper. Transfer to shallow bowls and serve right away.



Dessert: Pick up some Tiramisu from [Earth Fare](#). At \$2.79 each, you can't beat this mouth-watering, indulgent dessert!

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5 Responses to Decadent on a Budget: Gourmet Dinner under \$40

 **Dieting Meal** says:
March 8, 2010 at 10:00 pm

An truly delicious and fizzy gourmet dinner feast, perfect for treating yourself and your loved ones. [Dieting Meal](#)

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Juan Dontesk says:

[June 15, 2010 at 2:08 pm](#)

Not particularly impressed with the "Gourmet" meal, but I agree that I can cook gourmet quality food for significantly less than going out.

Many times my food even tastes better.

[Reply](#)



Mandy says:

[July 6, 2010 at 6:34 pm](#)

If you have \$40 to spend on a meal, I absolutely recommend the bison at Earth Fare. It is the best meat I have EVER tasted. As our family expands and our budget is stretched, I will miss it!

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earthfare says:

[July 6, 2010 at 9:14 pm](#)

@Mandy, it is delicious, isn't it? Glad you like it 😊

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