

FEBRUARY 28 - MARCH 2



COASTAL SEAFOOD COOKED SHRIMP

Peeled & Deveined, 16/20 ct. Farm Raised - Indonesia, 16 oz. **SAVE \$4.11** 

SIMPLY JUICE 52 oz. All Varieties Excluding Orange Juice SAVE \$1.00



\$6.99 LB.



CREEKSTONE FARMS
USDA CHOICE BLACK ANGUS BEEF
BONELESS TOP SIRLOIN STEAK
SAVE \$4.00 LB.



\$**6.99** LB.

SAHLEN'S TURKEY & HAM

DIETZ & WATSON CHEDDAR CHEESE Sharp Cheddar, Buffalo, Garlic, Horseradish, Hot Pepper SAVE \$3.00 LB.



\$3.88

BUSCH'S K-CUPS OR CLASSIC COFFEE 12 ct, 10-12 oz. - Limit 3 SAVE \$3.11



BUSCH'S BAKEHOUSE CHOCOLATE DIPPED PEANUT BUTTER COOKIES SAVE \$1.99



NABISCO CHIPS AHOY! COOKIES 8.1-13 oz. Must buy 2, limit 2



COUNTRY FRESH ICE CREAM 48 oz. - Limit 3





STARKIST Chunk light tuna 5 oz. - Limit 6 SAVE .68¢

\$2.88

## CHICKEN AND BLUEBERRY SALAD WITH LEMON POPPY SEED DRESSING

PREP TIME **20 MINUTES** 

COOK TIME 10 MINUTES

TOTAL TIME 30 MINUTES SERVES 4

## **INGREDIENTS:**

- 1/2 CUP SLICED ALMONDS
- 1/2 CUP POPPY SEED DRESSING (WE RECOMMEND BRIANNAS RICH POPPY SEED DRESSING)
- 1 1/2 TABLESPOONS FRESH LEMON JUICE
- 1 TEASPOON LEMON ZEST
- 1.25 LB. BONELESS SKINLESS CHICKEN BREAST
- **3 ROMAINE HEARTS**
- 1 MEDIUM AVOCADO, PEELED, PITTED & DICED
- 1/2 SMALL RED ONION, THINLY SLICED
- 1 CUP FRESH BLUEBERRIES

## **DIRECTIONS:**

- HEAT OVEN TO BAKE CHICKEN BREAST, SEASON, AND THEN COOK UNTIL INTERNAL TEMPERATURE REACHED 165°. IN LARGE SKILLET, COOK ALMONDS OVER MEDIUM HEAT 5 MINUTES OR UNTIL LIGHTLY BROWNED AND FRAGRANT, STIRRING FREQUENTLY; TRANSFER TO PLATE TO COOL.
- IN MEDIUM BOWL, STIR DRESSING, LEMON JUICE AND ZEST; COVER AND REFRIGERATE.
- TRANSFER TO COOKED CHICKEN CUTTING BOARD AND SLICE.
- DIVIDE ROMAINE, AVOCADO, ONION, BLUEBERRIES, ALMONDS AND CHICKEN OVER 4 PLATES: SERVE WITH DRESSING.

## ${\color{red} \textbf{NUTRITION}} \text{ approximate nutritional values per serving (1 salad):}$

30G CARBOHYDRATES





SHOP THE RECIPE



\$2.99 FRESH BLUEBERRIES 1 pt. SAVE \$2.00

\$1.99 FRESH ROMAINE HEARTS 3 ct. SAVE \$3.00