

Dish

May 2018

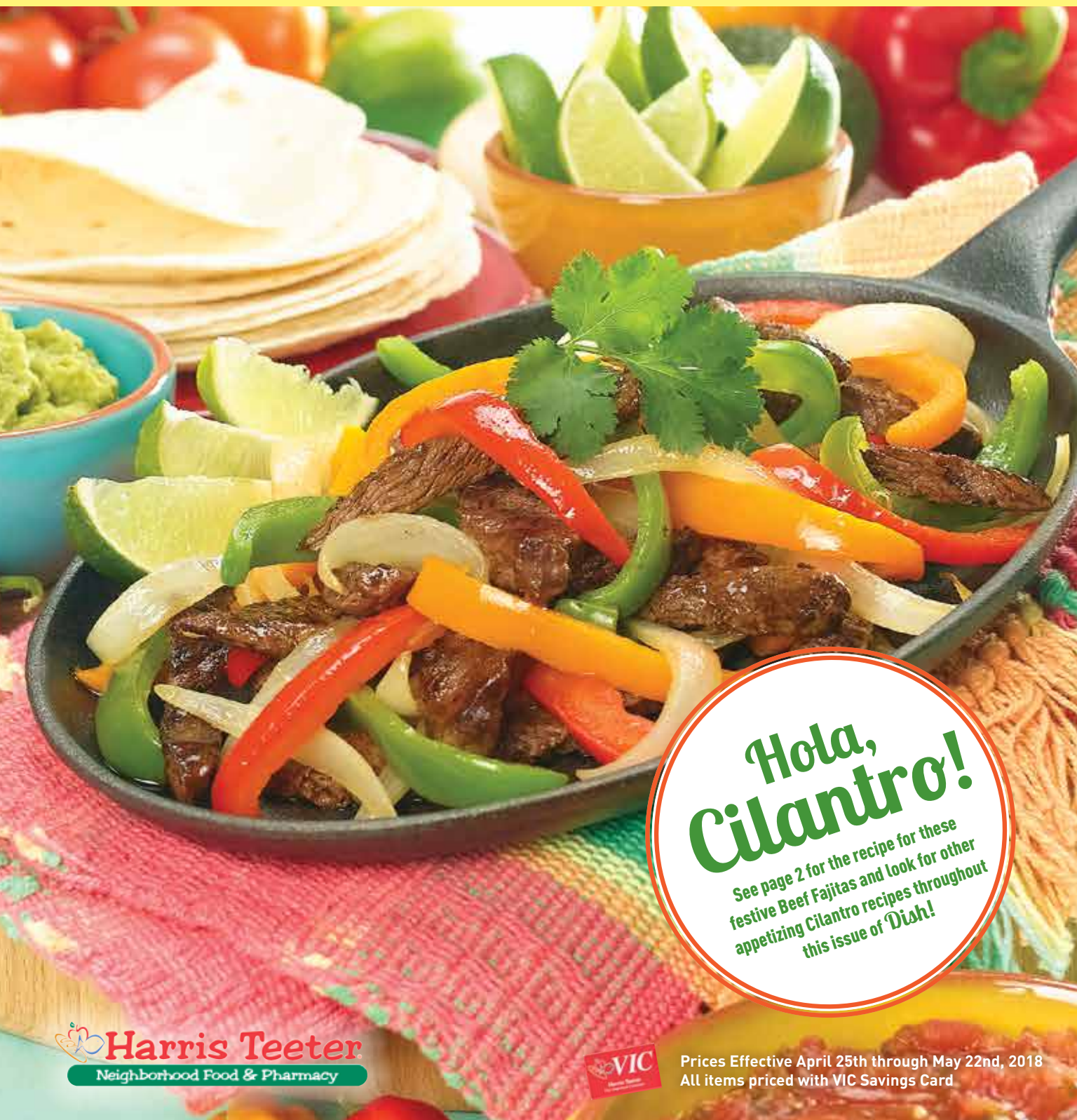
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**Hola,
Cilantro!**

See page 2 for the recipe for these
festive Beef Fajitas and look for other
appetizing Cilantro recipes throughout
this issue of Dish!

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Helping you celebrate Cinco De Mayo May 5th



All items priced with VIC Savings Card

Selected Varieties; 16 oz.

**Green Mountain
Gringo Salsa**

4.99



Selected Varieties; 12.7 fl. oz.

**Allegro
Marinade**

3.99



Selected Varieties; 16 oz.

**Mrs. Renfro's
Salsa**

3.79



Selected Varieties; .8 to 1.5 oz.

**Mrs. Wages
Seasoning Mix**

10/\$10



Selected Varieties; 1 oz.
Casa Mexicana
Seasoning Mix

2/\$4



Selected Varieties; 8 oz.
Casa Mexicana
Rice

2/\$7



Beef Fajitas

- 2 lbs. beef flank steak
- 1 large onion, sliced into strips
- 2 green bell peppers, sliced into strips
- 2 red bell peppers, sliced into strips
- 1 btl. Allegro Original Marinade
- HT Flour Tortillas, warmed
- limes
- cilantro, chopped
- salsa
- HT Guacamole
- HT Sour Cream
- Monterey Jack cheese, shredded

Place steak in a shallow glass baking dish. Pour Allegro Marinade over steak. Cover; refrigerate overnight. Remove steak from marinade. Grill steak, onions and bell peppers, turning occasionally, until steak is fully cooked and vegetables are tender and lightly charred. Slice steak diagonally across grain. Serve with warm tortillas with toppings to taste. (Don't overstuff.) Roll up and enjoy.



3

Selected Varieties;
13.4 to 14 oz.
Biscoff
Cookie Spread
4.49



8.8 oz.
Biscoff
Cookies
2/\$7



Selected Varieties; 3.4 to 3.9 oz.
Blue Dragon
Stir Fry Sauce
10/\$10



Selected Varieties; 4.2 to 8.8 oz.
Dare Breton
Crackers
2/\$5



Selected Varieties; 12 fl. oz.
Briannas Home
Style Dressing
2.99



Check out
recipe on
page 6

Selected Varieties; 6.4 to 7 oz.
Peloponnese
Olives
4.49





Guacamole Dip

- 2 avocados, diced
- ½ red onion, finely chopped
- ¼ cup fresh cilantro, chopped
- 2 Tbsp. Bragg Organic Apple Cider Vinegar
- 2 Tbsp. HT Lime Juice
- salt and black pepper; to taste

Add all the ingredients into a bowl. Mash up with a fork to desired consistency. Serve immediately with your favorite chips or crackers.

32 fl. oz.

Bragg Organic Apple Cider Vinegar

5.99



Selected Varieties; 10 oz.
Dickinson's Preserves or Curd

BUY ONE GET ONE FREE



Selected Varieties; 2.1 oz.
Think Thin High Protein Bar

2/\$3



Selected Varieties; 13 oz.
Bonne Maman Preserves

3.99



the Cheese plate

Solera Mahon 6mo (FC)

9.99/ea.



From the Island of Menorca, off the Spanish coast in the Mediterranean, our 6-month aged D.O. cow's milk cheese is firm, with a rich and complex flavor - with hints of caramel and butterscotch. This is an outstanding table cheese to eat with crisp fruit, crusty bread, olives, and all nuts. Full bodied white wines and fruity red wines complement this cheese.



Andananza Manchego
8mo Wheel (FC)

9.99/lb.

Manchego is a D.O. cheese, which can be made only from the milk of the Manchega sheep that graze in the provinces of Albacete, Ciudad Real, Cuenca and Toledo, all of which form the region of La Mancha. The pattern on the rind honors a time when the cheese was wrapped in sheets of woven esparto grass.

Selected Varieties; 17.5 oz.

De Cecco
Gnocchi

2/\$5

Selected Varieties; 32 oz.

Michael's of Brooklyn
Pasta Sauce

7.99

Selected Varieties; 32 oz.

Cucina Antica
Pasta Sauce

**BUY ONE GET ONE
FREE**

16.9 fl. oz.

Monari Federzoni
Balsamic Vinegar

2/\$6

All items priced with VIC Savings Card





Quinoa Salad

- 1 cup quinoa, rinsed well and drained
- 2 cups water
- 1 large cucumber
- 1½ cups cherry tomatoes, halved
- ¼ cup cilantro, chopped
- ¼ cup red onion, minced
- ¼ cup green onions, thinly sliced
- zest of lime
- 1 cup Briannas Home Style Cilantro Lime Dressing
- salt & pepper; to taste

Selected Varieties; 14.4 oz.

**Ancient Harvest
Quinoa**

6.99

Cook quinoa according to package directions. Once cooked, transfer to a large bowl and refrigerate to cool. After quinoa cools, add cucumber, tomatoes, cilantro, red onions, green onions and lime zest, stir to combine. Gradually drizzle and toss quinoa with Briannas Cilantro Lime Dressing. Season with salt and pepper to taste.

Selected Varieties; 9.5 oz.

**Tasty Bite
Spice & Simmer Meal Kit**

2/\$6



Selected Varieties; 8.8 oz.

Tasty Bite Rice

2/\$4



Selected Varieties; 16 oz.

**Tasty Bite
Family Style Rice**

3.99



All items priced with VIC Savings Card

Harris Teeter
Neighborhood Food & Pharmacy



Chilled Watermelon Mocktail

- 3 cups watermelon
- 1 Tbsp. HT Lemon Juice
- 3 Tbsp. HT Sugar
- 1 cup ice
- 8 cilantro leaves
- 1 cup Q Drinks Club Soda Water

In a blender, blend watermelon, lemon juice, 2 tablespoons sugar and ice until smooth. In the bottom of the glass, muddle cilantro with 1 tablespoon sugar. Add in watermelon puree, filling about $\frac{1}{2}$ full. Add club soda. Stir to combine.

Selected Varieties; 4/6.7 fl. oz.

Q Drinks
5.99



7

32 fl. oz.

SuckerPunch
Bloody Mary Mix

5.99



Selected Varieties; 32 fl. oz.

R.W. Knudsen
Just Juice

7.99



4/375 ml.

Bundaberg
Ginger Beer

6.49



Selected Varieties; 25.4 fl. oz.

Stirrings
Cocktail Mixers

6.99



Selected Varieties; 59.2 fl. oz.

Jose Cuervo
Cocktail Mixers

7.99



All items priced with VIC Savings Card