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ooh, something NEW!

Product claims are the responsibility of the manufacturer. The information in this flyer is not intended to diagnose, treat, cure, or prevent any disease or condition, and is for entertainment purposes only.

Mike's Hot Honey Honey infused with Chilies

8.49



12 fl. oz. Slingshot Cold Brew Ready to Drink Coffee

3.79



64 fl. oz. Slingshot Cold Brew Ready to Drink Coffee

14.99



Celebrate Holi the festival of color



Selected Varieties; 12 oz. Patak's Chutney

4.99



Spicy Butter Chicken \$4.99 or Selected Varieties; 12.3 to 15 oz.

Patak's Cooking Sauce

3.99



Selected Varieties; 9 oz.

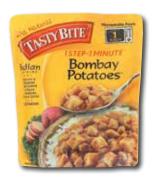
Crosse & Blackwell Chutney



Selected Varieties; 8.8 to 10 oz.

Tasty Bite Indian Cuisine

2.99



Selected Varieties; 11 to 12 oz.

Sukhi's Gourmet Indian Food Indian Cuisines

5.99



Selected Varieties; 5.5 oz.
Sukhi's Gourmet
Indian Food
Street Wraps

2/\$7



Selected Varieties: 12 oz.

Crosse & Blackwell Seafood Sauce... 2.49

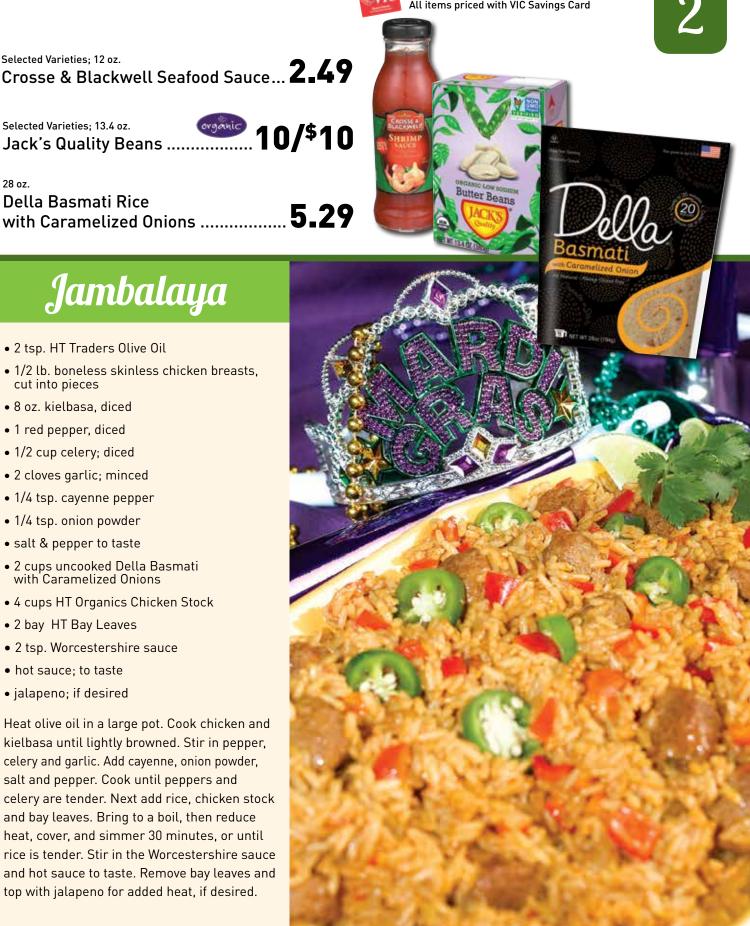
28 oz.

Della Basmati Rice

Jambalaya

- 2 tsp. HT Traders Olive Oil
- 1/2 lb. boneless skinless chicken breasts. cut into pieces
- 8 oz. kielbasa, diced
- 1 red pepper, diced
- 1/2 cup celery; diced
- 2 cloves garlic; minced
- 1/4 tsp. cayenne pepper
- 1/4 tsp. onion powder
- salt & pepper to taste
- 2 cups uncooked Della Basmati with Caramelized Onions
- 4 cups HT Organics Chicken Stock
- 2 bay HT Bay Leaves
- 2 tsp. Worcestershire sauce
- hot sauce; to taste
- jalapeno; if desired

Heat olive oil in a large pot. Cook chicken and kielbasa until lightly browned. Stir in pepper, celery and garlic. Add cayenne, onion powder, salt and pepper. Cook until peppers and celery are tender. Next add rice, chicken stock and bay leaves. Bring to a boil, then reduce heat, cover, and simmer 30 minutes, or until rice is tender. Stir in the Worcestershire sauce and hot sauce to taste. Remove bay leaves and top with jalapeno for added heat, if desired.



These snacks will score BIG!

Selected Varieties; 16 oz. Desert Pepper Salsa or Dip......2.99

5.3 oz. Guinness Original Potato Chips....... 3.99

Selected Varieties; 3.5 to 4 oz.

Seapoint Farms Dry Roasted Edamame . 2/\$4

5 oz.

Beanitos White Bean with Sea Salt Bean Chips2.99



Selected Varieties; 3 to 6 oz. Made in Nature **Dried Fruit**

5.29 organic





Selected Varieties; 25.4 fl. oz. **Stirrings**

Cocktail Mixers

7.49



16 oz.

Marzetti Slaw Dressing

5.39



Selected Varieties; Pureed Coconutoz.

Walkers Shortbread Cookies

3.99



Selected Varieties; 3.5 oz. or 12 fl. oz.

Stirrings Rimmer or Cocktail Mixers

5.49



Selected Varieties; 8 oz.

Red Fork **Seasoning Sauce**

2.29





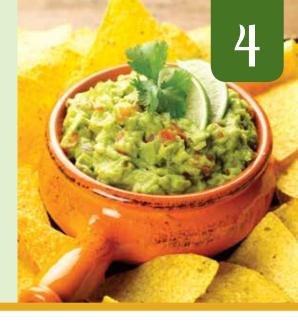


Guacamole

- 3 avocados, peeled, pitted, and mashed
- 1 lime, juiced
- 1 tsp. salt
- 1 tsp. HT Pepper
- 1/8 tsp. paprika

- 1/2 cup onion, diced
- 3 Tbsp. fresh cilantro, chopped
- 2 tomatoes, diced
- 1 tsp. fresh garlic, minced
- Beanitos Bean Chips

In a bowl, mix together the avocados, lime juice, salt, pepper and paprika. Add in onion, cilantro, tomatoes, and garlic. Refrigerate for best flavor, or serve with Beanitos Chips.



9.5 to 9.75 oz.

Bookbinder's Horseradish or Whole Grain Mustard

2.69



Selected Varieties; 12 fl. oz.

Maple Grove Farms

Dressing

3.99



Selected Varieties; 12 fl. oz.

Girard's Dressing

3.49



3.5 oz. Crosse & Blackwell Capers

4.29



Selected Varieties; 4.4 oz.
Falksalt
Sea Salt

6.79



Braswell's Red Pepper Jelly



Selected Varieties; 10 oz.

Selected Varieties; 16 oz.

Sunbutter Sunflower Seed Spread ... 5.99

15 oz.

Nutiva Coconut Manna 9.99 Pureed Coconut.....

6.7 oz.

Tru-Nut Powdered Peanut Butter ... 5.29



Selected Varieties; 1.32 oz.

Zest Tea

6.99

Selected Varieties; 32 fl. oz.

Cheribundi **Cherry Juice**

7.99

32 fl. oz.

R.W. Knudsen **Just Tart Cherry**

7.99



32 fl. oz.

R.W. Knudsen Just Concord Grape

5.99



Selected Varieties: 16 ct.

Yogi

Tea

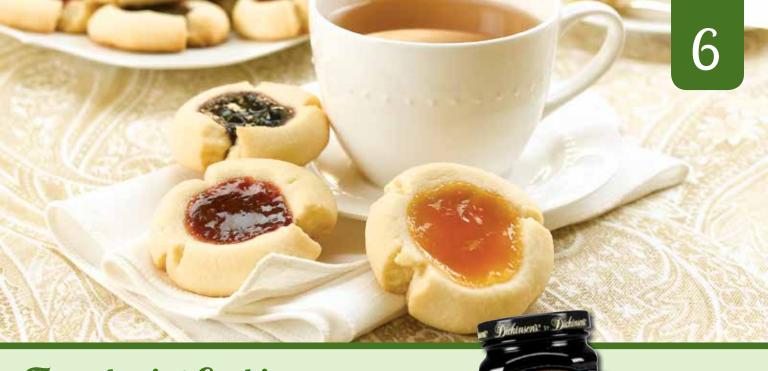
3.99

Selected Varieties; 16 ct. **Traditional** Medicinals Tea

4.99 organic







Thumbprint Cookies

- 1 cup HT Unsalted Butter, room temperature
- 1/2 cup HT Sugar
- 2 large eggs, room temperature
- 1 teaspoon HT Traders Vanilla Extract
- 1/4 teaspoon salt
- 2 cups HT All-Purpose Flour
- Dickinson's Preserves, favorite flavor

Selected Varieties; 10 oz.
Dickinson's
Preserves

3.59



Preheat the oven to 350°. Line baking sheets with parchment paper. In a bowl, mix flour with salt and set aside. In a medium bowl, add the butter and sugar and use an electric mixer to mix at medium speed until light and fluffy. Beat in the eggs and vanilla. At low speed, beat in flour/salt mixture. Once dough is formed, use a tablespoon to measure the dough into 36 rolled balls. Arrange the balls on the prepared baking sheets. Using your thumb, make an indentation in the center of each ball. Bake the cookies for 15 to 20 minutes, until lightly golden and dry but not hard. Transfer the cookies to cooling rack and let cool completely. Fill with Dickinson's Preserves and enjoy.

Selected Varieties; 1.76 oz.

thinkThin Oatmeal

2/\$4



Selected Varieties; 12 oz.

Erin Baker's Granola

4.99



Selected Varieties; 9 to 10 oz.

Enjoy Life Chocolate Morsels

5.99



Selected Varieties; 8 oz. **Explore Cuisine** Pasta

FREE





Selected Varieties; 25 oz. Organico Bello Pasta Sauce

6.99 organic



Selected Varieties; 12 oz. Nature's Earthly Choice Quinoa

5.99



32 oz.

Rao's Homemade Marinara Sauce

8.99



Selected Varieties; 16 to 26 oz.

La Famiglia DelGrosso Pasta Sauces

4.99

13.5 oz. La Famiglia DelGrosso Pizza Sauce



7.05 oz.

Seapoint Farms Edamame Spaghetti

3.99



Selected Varieties; 12 to 16 oz.

DeCecco **Pasta**

2/\$4



Selected Varieties; 32 oz. Cucina Antica

Pasta Sauce

6.99



16.9 fl. oz.

Monari Federzoni **Balsamic Vinegar**

3.99

