

## Check out this weeks Grocery deals! Corn





- · 8 ounces Jiffy Corn Muffin mix
- 15 ounces whole kernel corn (drained)
- 15 ounces creamed corn (not drained)
- 1 cup sour cream
- 1/2 cup melted butter

Directions Preheat the oven to 350 degrees. In a bowl, mix all of the ingredients together and pour into a greased 8"x8" baking pan. Cook uncovered for 45-50 minutes or until lightly browned.



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DEAL



**BUSH'S BUSH'S** Chili Beans **Bush's** Chili Beans ected Variet 15.5-16.02

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The Best **Classic Chili** 

Ingredients

- 1 tablespoon olive oil
- 1 medium vellow onion -diced
- 1 pound 90% lean ground beef
- 2 1/2 tablespoons chili powder
- · 2 tablespoons ground cumin
- 2 tablespoons granulated sugar
- 2 tablespoons tomato paste

Directions Add the olive oil to a large soup pot and place it over medium-high heat for two minutes. Add the onion. Cook for 5 minutes, stirring occasionally. Add the ground beef to the pot. Break it apart with a wooden spoon. Cook for 6-7 minutes, until the beef is browned, stirring occasionally. Add the chili powder, cumin, sugar, tomato paste, garlic powder, salt, pepper, and optional cayenne. Stir until well combined. Add the broth, diced tomatoes (with their juice), drained beans, and tomato sauce. Stir well. Bring the liquid to a low boil. Then, reduce the heat (low to medium-low) to gently simmer the chili, uncovered, for 20-25 minutes, stirring occasionally. Remove the pot from the heat. Let the chili rest for 5-10 minutes before serving.



Ingredients: 1/2 cup milk

- 3 to 4 tbsps, Smucker's® Sundae Syrup™ Chocolate Flavored Syrup
- 1/4 cup strong brewed Folgers® French Roast Coffee
- Whipped cream
- Chocolate decorator sprinkles. for garnish

**Directions MICROWAVE milk in** 1-guart microwave-safe bowl on HIGH 1 to 1 1/2 minutes or until hot but not boiling. Whisk until foamy. MICROWAVE chocolate sundae syrup in microwave-safe coffee cup on HIGH 20 seconds. Stir in coffee. ADD milk. Top with whipped cream. Drizzle with additional chocolate sundae syrup. Garnish with sprinkles. Serve immodiately



- 1 tablespoon garlic powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 1/4 Tsp. ground cayenne pepper -optional
- 1 1/2 cups beef broth
- 1 can petite diced tomatoes
- . 1 can red kidney beans, drained & rinsed
- · 1 can tomato sauce

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**Zesta or Krispy Crackers** 

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Dressing

# Fill the Pantry with These Savings!



**Duncan Hines Cake Mix** Selected Varieties 15.25 Oz.

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8.8 Oz. or 5 Ct.

Valentine's Day Candy



### Kellogg's **Rice Krispies** Treats 14-16 Ct

Post Cereal



# **Green Chile Chicken** Quesadillas

### Ingredients

- 4 Mission Burrito Flour Tortillas
- 2 cups shredded cooked chicken
- 1/2 cup canned green chile sauce
- 1 tsp cumin
- 1 can (15oz) pinto beans, drained
- 2 cups shredded monterey jack cheese
- 4 Tbsp vegetable oil, divided

Directions In a medium bowl combine chicken, chile sauce, and cumin. Lay tortillas on a work surface, and divide beans, chicken, and cheese between tortillas, placing all ingredients on 1/2 of each tortilla. Fold bare 1/2 of each tortilla over to cover fillings. In a large nonstick skillet heat 1 tablespoon oil over medium. Place 1 quesadilla in skillet and cook, flipping once, until golden brown on both sides, 2-3 minutes per side. Repeat with remaining oil and quesadillas. Cut quesadillas into wedges and serve warm.

### Cherry Dump C Ingredients

- 1 can (21 oz) cherry pie filling 1 can (15 oz) crushed pineapple
- 1 box (15.25 oz) packaged yellow cake mix
- 1 cup butter

Directions Preheat the oven to 325°F. Spray a 9x13-inch baking dish with nonstick cooking spray. Spread the pie filling in the bottom of the baking dish. Evenly pour the pineapple over the top of the cherry pie filling. Sprinkle the dry cake mix over the pineapple. Melt 1/2 cup of the butter and pour evenly over the top of the cake mix. Take the remaining 1/2 cup of butter and cut into small pieces. Place the pieces of butter over the top of the cake. Bake the cake in the preheated oven until the top is golden brown and the filling is bubbling around the edges, about 40 minutes, Serve the cake warm with ice cream, if desired.





Sara Lee White Sandwich Bread 20 Oz



**Mission Burrito** Tortillas Selected Varieties 8 Ct







# Weekly Dairy Specials









