FOOD Recipes

Diabetic

Chicken Pepper Skillet

- Ingredients 1 tablespoon vegetable oil
- 12 ounces skinless, boneless chicken breasts, cut into 1/2-inch strips
- 2 garlic cloves, finely minced
- 3 bell peppers (red green and yellow) cut into
- 2 medium onions, sliced
- 1 teaspoon ground cumin
- 1 1/2 teaspoon dried oregano leaves
- 2 teaspoons chopped fresh jalapeno peppers
- 3 tablespoons fresh lemon juice
- 2 tablespoons chopped fresh parsley
- 1/4 teaspoon salt
- Freshly ground black pepper to taste

Directions

- 1. In a large non-stick skillet, heat oil oven medium-high heat; add chicken and stir-fry until done and lightly browned, about 3 to 4 minutes.
- 2. Add garlic and cook 15 seconds, stirring constantly. Add bell pepper strips, sliced onion, cumin, oregano, and chilies. Stir-fry for 2 to 3 minutes or until crisp tender.
- 3. Add lemon juice, parsley, salt and pepper; toss to combine well and serve

All-American Barbecued Beans

Ingredients

- · 1 slice bacon
- 1/2 cup chopped onion 1/2 cup ketchup
- 2 tablespoons white vinegar
- 2 tablespoons water
- 1 teaspoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 (15 1/2-ounce) can Great Northern beans, drained
- 2 1/2 teaspoons Equal® for Recipes or 8 packets Equal® sweetener or 1/3 cup Equal® SpoonfulTM

- 1. Cut bacon into 1-inch pieces; cook in medium saucepan over medium-high heat 3 to 4 minutes. Add onion and cook until bacon is crisp and onion is tender, stirring occasionally
- 2. Combine ketchup, vinegar, water, mustard, Worcestershire sauce, salt, and pepper; add to bacon mixture. Stir in beans. Reduce heat and simmer, covered until flavors are blended, 15 to 20 minutes. Stir in Equal®.

Taco Pie

Ingredients

- Vegetable cooking spray
- 1 can golden corn biscuits ¾ pound ground turkey
- 1 small onion
- 1 large clove garlic minced · 1 TB minced fresh cilantro
- 1 tsp paprika
- 1 tsp ground cumin
- 1 tsp crushed dried oregano 1/4 tsp cayenne pepper
- 1/4 tsp salt (opitional Freshly ground pepper to taste
- 1 15 ounce can low-sodium diced tomatoes in puree
- 1/4 cup shredded reduced fat sharp cheddar cheese
- 2 large pitted black olives thinly sliced
- 2 cups shredded iceberg lettuce
- 1 large plum tomato 3ounces seeded and diced 1 small white onion 4 ounces diced
- 1 2-ounce poblano or jalapeno chile pepper seeded and minced

- 1. Preheat the oven to 350°F (180°C), Gas Mark 4. Lightly coat a 9-inch (22.5 cm) glass pie plate with cooking spray. Open the biscuits can and place 3 uncooked biscuits in the bottom of the pie plate. Evenly space the remaining 5 biscuits long the bottom and sides of the pie plate. Using your fingers press the dough together to form a crust that completely covers the bottom and up the sides of the pie plate to form a rim. 2. Crumble the ground turkey into a large nonstick skillet and place over medium heat.
- Cook, stirring, until turkey is browned, about 5 minutes. Drain off any excess fat. Add onion, garlic, and chile pepper; continue to cook until onion is limp, about 4 minutes. Stir in herbs, spices, salt (if using), and pepper. Add tomatoes with their juice and continue to cook for 1 minute. Stir in shredded cheese and sliced olives. 3. Transfer mixture to the prepared pie plate and bake for 20 to 25 minutes, until biscuit
- dough is cooked through and richly browned and the filling is set. Remove from oven and let cool for at least 15 minutes before cutting into wedges.
- 4. Place the lettuce in a serving bowl and combine the tomato and onion in another. Pass both bowls separately to serve alongside the taco pie.

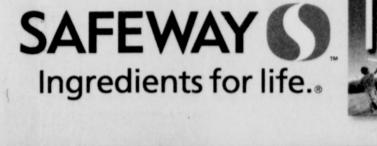
BananaCream Pie

Ingredients

- · Pie pastry for single crust 9-inch pie 1 1/4 cups Equal® Spoonful•
- 7 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 1/2 cups 2% milk 2 large egg yolks
- 1 1/2 cups coarsely chopped ripe bananas
- (about 3 medium) · 2 teaspoons lemon juice
- · 2 cups frozen fat-free whipped topping, thawed

Directions

- 1. Pierce bottom of pie pastry with tines of a fork. Bake in preheated 375°F oven 12 to 15 minutes or until crust is lightly browned. Cool completely on wire rack.
- 2. Meanwhile, combine Equal®, cornstarch and salt in medium size saucepan. Whisk in milk until mixture is smooth. Heat to boiling over medium-high heat, whisking constantly. Boil and stir 1 minute or until thickened. 3. Beat egg yolks in small bowl until smooth. Stir about 1/2 cup hot milk mixture into eggs.
- Whisk egg mixture back into mixture in saucepan. Cook over very low heat, whisking constantly, 30 to 60 seconds. Remove from heat; let stand 5 minutes. 4. Meanwhile, combine chopped bananas and lemon juice. Fold into milk mixture. Spoon
- into baked pie shell. Refrigerate 2 to 3 hours or until filling is set.
- 5. Spread prepared whipped topping over filling. Refrigerate until ready to serve. Refrigerate any leftovers







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