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# Honey-Lime Fruit Salad

#### **Fruit Salad Ingredients**

- 1 TB orange zest
- · 1 cup freshly squeezed orange juice (3-4 navel oranges)
- 2TB freshly squeezed lemon
- · 1 apple
- · 1 pear
- 1 banana
- 1 nectarine • 3/4 cup melon (honeydew or
- cantaloupe)
- 1 cup chuck pineapple • 3/4 cup seedless grapes cut
- in half (red or green) • 1 cup strawberries, hulled
- and quartered • 1/3 cup blueberries or pitted cherries

### **Honey Lime Dressing Ingredients**

- 1/3 cup of honey
- 1/4 cup lime juice (about 1 lime)

#### **Pound Cake Croutons Ingredients**

- 8 ounces pound cake
- 1-2 TB butter
- 1 TB minced mint (optional)

#### **Directions**

- 1. To make the Fruit Salad: Place the orange zest, orange juice, and lemon juice in a large
- 2. Cut the apple, pear, banana, peach, nectarine, and melon into cubes, adding the fruits to the bowl as you cut them to prevent discoloration.
- 3. Add the remaining fruits. Stir, coating the fruits with the juices, then cover the bowl with plastic wrap and refrigerate for at least 2 hours.
- 4. Mix thoroughly before serving.
- 5. To make the Honey-lime Dressing: In a medium bowl, whisk together the honey and lime juice until smooth.
- 6. To make the Pound Cake Croutons: Heat the oven to 350°. With a long, sharp knife, slice the pound cake into cubes.
- 7. Place them on a baking sheet and bake for 12 minutes, turning twice, until golden.
- 8. Melt the butter in a large skillet over medium heat. Stir in the mint, if using, then add the toasted pound cake.
- 9. Sauté for 1 to 2 minutes or until golden.
- 10. Spoon the salad into serving bowls, drizzle it with the Honey-lime Dressing, and then top with Pound Cake Croutons. Makes about 6 cups.

# Asparagus Salad with Sweet Pepper Confetti

# Ingredients

- 1/3 cup olive oil
- 2 tbsp of red wine vinegar · 1 tbsp dijon or grainy mustard
- 2 cloves garlic minced
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 pounds asparagus • 1/2 red pepper diced
- 1/2 yellow pepper diced

# **Directions**

- 1. Add the olive oil, red wine vinegar, Dijon mustard, garlic, salt, and pepper to a small screw-top jar or plastic container. Shake it and set aside.
- 2. To serve the asparagus cold, have a large bowl of ice water by the side of the stove. 3. Bring a medium pot of lightly salted water to a rapid boil over high heat. Plunge the asparagus into the boiling water. Cook until it is tender but still firm, about 2 to 4 minutes after the water returns to a simmer, depending on the thickness of the asparagus.
- 4. Drain and plunge it into the ice water. After about 5 minutes, drain and pat dry.
- 5. Fan out the asparagus, tips facing the same direction, then drizzle with the dressing and sprinkle with the pepper "confetti."
- 6. If you prefer to serve this warm, drain the asparagus thoroughly after boiling and lay it out directly on the platter.



### Happy 70th Anniversary Mildred and Thomas Carr

Come celebrate the platinum years of our marriage as we commemorate our 70th anniversary on Saturday, April 18 at 2 p.m. The celebration will be held at Genesis Community Fellowship Church, 5425 N.E. 27th Ave.













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