

Grilled Chicken with Chipotle-Orange Glaze

## Ingredients

- $11 / 2$ teaspoons balsamic vinegar
- 1 teaspoon molasses
- $1 / 2$ teaspoon Dijon mustard - 1.5 teaspoons finely chopped chipotle chiles in adobo sauce, (see


## Note)



- 1 tablespoon orange juice concentrate, thawed
- 2 boneless, skinless chicken breasts, trimmed of fat ( 8 ounces) - $1 / 8$ teaspoon salt


## Directions

1. Preheat grill or broiler to high. Lightly oil the rack.
2. Whisk orange juice concentrate, chiles, vinegar, molasses and mustard in a small bowl
3. Sprinkle chicken with salt. Grill or broil the chicken for 2 minutes. Turn the chicken, brush with the chipotle-orange glaze, and cook, brushing occasionally with more of the glaze, 4 minutes more. Turn the chicken again, brush with the glaze, and cook until no longer pink in the middle, 2 to 5 minutes more.

Chili-Rubbed Steaks \& Pan Salsa Ingredients

- 8 ounces $1 / 2$-inch-thick steaks, such as rib-eye, trimmed of fat and cut into 2 portions
- 1 teaspoon chili powder

1/2 teaspoon kosher salt, divided

- 1 teaspoon extra-virgin olive oil

2 plum tomatoes, diced

- 2 teaspoons lime juice

1 tablespoon chopped fresh cilantro

## Preparation



1. Sprinkle both sides of steak with chili powder and $1 / 4$ teaspoon salt. Heat oil in a medium skillet over medium-high heat. Add the steaks and cook, turning once, 1 to 2 minutes per side for medium rare. Transfer the steaks to a plate, cover with foil and let rest while you make the salsa.
2. Add tomatoes, lime juice and the remaining $1 / 4$ teaspoon salt to the pan and cook, stirring often, until the tomatoes soften, about 3 minutes. Remove from heat, stir in cilantro and any accumulated juices from the steaks. Serve the steaks topped with the salsa.

Grilled Dark Chocolate Sandwich

## Ingredients

- $1 / 4$ cup fat-free evaporated milk
- 3 ounces bittersweet chocolate, finely chopped
- $11 / 2$ tablespoons butter, softened
- 8 slices thin whole-wheat or white sandwich bread
- 3 tablespoons bittersweet or semisweet chocolate chips
- 2 tablespoons chopped toasted hazelnuts, (optional


## Preparation



1. Heat evaporated milk just until boiling. Addchocolate, let stand for 1 minute, then whisk until smooth. Let cool slightly. 2. Spread butter on one side of each slice of bread. Divide the chocolate mixture on the unbuttered side of 4 slices, chocolate chips and nuts, if using into chocolate chips and nuts, if using, into the chocolate. Cover with
the remaining slices of bread, buttered-side up, and press lightly. 3. Cook the sandwiches in a large nonstick skillet over medium-
high heat for 1 to 2 minutes. Turn over, press with a spatula, and 3. Cook the sandwiches in a large nonstick skillet over medium-
high heat for 1 to 2 minutes. Turn over, press with a spatula, and cook until nicely browned and the chocolate is barely melted, 30 seconds to 1 minute. Serve warm. leaving a little border. Press

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