Save on All

the Best

for Valentine's Day

One Dozen Roses The classic expression

Club Price

of love in 12-stems.

Recipes by cooksrecipes.com

Chicken Crescent Bundles

Ingredients

- · 6 tablespoons butter, divided
- 1 cup chopped mushrooms
- · 6 ounces Neufchatel cheese, softened
- 4 cups cooked and cubed chicken breast
- 2 tablespoons chopped onion
- · 2 tablespoons chopped pimiento
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Approximately 4 tablespoons milk
- 2 (8-ounce) packages refrigerated crescent rolls
- 1 1/2 cups seasoned croutons, crushed

Preperation

- 1. Preheat oven to 350 F(175 C).
- 2. Melt 2 tablespoons butter in skillet. Saute mushrooms until tender and liquid has mostly evaporated.
- 3. Blend softened cream cheese, sauteed mushrooms, cubed chicken, onion, pimiento, salt and pepper together in medium bowl. Add just enough milk needed to make a stiff but manageable mixture.
- 4. Separate crescent rolls into 4 rectangles per each package. Pinch the diagonal scoring to join wedges together. Place 1/ 2 cup chicken mixture onto center of each crescent, pulling up long ends to meet over filling in the middle. Pinch edges to seal. Pull the two corners up a bit as you pinch the edges to make extensions that you can "tie" to give the suggestion of a package or bundle.
- 5. Place each bundle on an ungreased baking sheet, leaving 2 inches between them. Brush the bundles with remaining butter, which has been melted, and sprinkle with crushed croutons. Bake 20 to 25 minutes or until done.

Layers Of Love Chocolate Brownies

Ingredients

- 3/4 cup all-purpose flour
- 3/4 cup NESTLÉ® **TOLLHOUSE® Baking** Cocoa
- 1/4 teaspoon salt
- 1/2 cup (1 stick) butter, cut in pieces
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- · 1 cup chopped pecans
- 3/4 cup NESTLÉ® TOLL HOUSE® Premier White Morsels
- 1/2 cup caramel ice cream topping
- 3/4 cup NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels

Preperation

- 1. Preheat oven to 350°F (175°C). Grease 8-inch-square baking pan.
- 2. Combine cocoa, flour and salt in small bowl. Beat butter, granulated sugar and brown sugar in large mixer bowl until creamy. Add 2 eggs, one at a time, beating well after each addition. Add vanilla extract; mix well. Gradually beat in flour mixture. Reserve 3/4 cup batter. Spread remaining batter into prepared baking pan. Sprinkle pecans and white morsels over batter. Drizzle caramel topping over top. Beat remaining egg and reserved batter in same large bowl until light in color. Stir in semi-sweet morsels. Spread evenly over caramel topping.
- 3. Bake for 30 to 35 minutes or until center is set. Cool completely in pan on wire rack. Cut into squares.

SAFEWAY () Ingredients for life.

























Valentine's Bake Sale







Columbia Crest Estate

Cooking Oil

See in-store display



Orchids



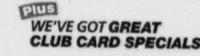


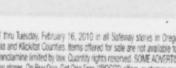




ebruary 16th ALL LIMITS ARE

PER HOUSEHOLD, PER DAY





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