COMPLETELY FRESH, RIPE

UD DELICIOUS,

WE'LL REFUND

WE DELIVER GROCERIES

to your Home or Office

Recipes by Allrecipes.com

## Fiery Fish Tacos with Crunchy Corn Salsa

### Ingredients

- 1 cup corn
- 1/2 cup diced red onion
- · 1 cup peeled, chopped jicama (a sweet, root vegetable that looks like a turnip)
- 1/2 cup diced red bell pepper
- 1 cup fresh cilantro leaves, finely chopped
- 1 lime, zested and juiced
- 2 tablespoons sour cream
- · 2 tablespoons cayenne pepper
- · 1 tablespoon ground black pepper
- · 2 tablespoons salt
- 6 (4 ounce) fillets tilapia
- 2 tablespoons olive oil
- · 12 corn tortillas, warmed

#### **Directions**

- 1. Preheat grill for high heat.
- 2. In a medium bowl, mix together corn, red onion, jicama, red bell pepper, and cilantro. Stir in lime juice and zest.
- 3. In a small bowl, combine cayenne pepper, ground black pepper, and salt. Brush each fillet with olive oil, and sprinkle with spices.
- 4. Arrange fillets on grill grate, and cook for 3 minutes per side. For each fiery fish taco, top two corn tortillas with fish, sour cream, and corn salsa.

# Tropical Sweet Potato Fries

### Ingredients

- 2 sweet potatoes, unpeeled
- 2 tablespoons olive oil, or as needed
- · salt and ground black pepper
- 1 tablespoon sea salt
- 1 1/2 teaspoons grated lime zest
- 1/8 teaspoon chili powder
- 1/8 teaspoon paprika
- 1/8 teaspoon crushed red pepper flakes
- 1/4 cup chopped fresh cilantro

#### **Directions**

1. Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow to cool, and then slice each sweet potato into wedges. Arrange



wedges on a baking sheet.

- 2. Preheat an oven to 400 degrees F (200 degrees C).
- 3. Brush the sweet potato wedges with olive oil, and lightly season with salt and pepper. Combine sea salt, lime zest, chili powder, paprika, and crushed red pepper flakes in a small bowl.
- 4. Bake in the preheated oven until golden brown on all sides, about 20 minutes. Plate and sprinkle with the seasoning mixture and cilantro immediately.

Advertise with diversity in The Portland Observer

Call 503-288-0033 ads@portlandob server.com

# SAFEWAY ()

Ingredients for life.»



PLUS

of EVERYDAY

Club Card

Prices on this page are effective Wednesday, July 21 thru Tuesday, July 27, 2010. ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

759

Prices in this ad are effective 6 AM Wednesday, July 21 thru Tuesday, July 27, 2010 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Wahkiakum, Cowlitz, Clark, Skamania and Klickitat Counties, Items offered for sale are not available to other dealers or wholesalers. Sales of products containing ephedrine, pseudoephedrine or phenylpropanolamine limited by law. Quantity rights reserved. SOME ADVERTISING ITEMS MAY NOT BE AVAILABLE IN ALL STORES. Some advertised prices may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers. justomer must purchase the first item to receive the second item free. BOGO offers are not 1/2 price sales. If only a single item purchased, the regular price applies. Manufacturers' coupons may be used on purchased items only — not on free items. Limit one coupon per purchased item. Customer will be responsible for tax and deposits as required by law on the purchased and free items. No liquor sales PO-0B in excess of 52 gallons. No liquor sales for resale, Liquor sales at licensed Safeway stores only. © 2010 Safeway Inc. Availability of items may vary by store.

That's our promise...

that's Ingredients for life.