# SAFEWAY ()

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GROWN waterfront BISTRO® Cooked or Raw Shrimp 31 to 40-ct. Cooked or 21 to 25-ct. Raw.

**Honeycrisp Apples** Club Price Frozen/thawed. SAVE up to \$4.00 lb



**Lean Cuisine Meals** Club Price SE Club Price: \$2.50 ea.

**Nabisco Ritz Crackers** or Newtons

Lipton Tea, Lipton

**LOW PRICES** 

PureLeaf or Snapple

Club Price: \$2.50 ea. SAVE up to \$4.58 on 2 JUICE SAVINGS JAMBOREE!

Thousands Always great of EVERYDAY PLUS Club Card

Specials 5

Save on these favorites and more: CapriSun Drinks 10-pack, 6-oz., Ocean Spray Cranberry Drinks 64-oz., Mott's Apple Juice 64-oz., Clamato Juice 64-oz., Welch's Grape Juice 64-oz., V8-Fusion 46-oz., V8-Fusion Smoothies 36-oz. Selected varieties.

Club Price SE SAVE up to \$2.00

O Organics™ Salads

**Quaker Life** 

Club Price \$2 00 ea. SAVE up to \$3.58 on 2

8-ct. Selected varieties. Club Price

50-oz. Liquid or 56 to 57-oz.

"Mix and match. All 4 participating items must be scanned and purchased in a single transaction with your Club Card. Valid 10/12/11 thru 10/18/11, Items ma







Complete Lunchables 11.4 to 14.6-oz. Selected varieties. SAVE up to \$3.99 on 2



Tyson Breaded Chicken Selections 22 to 32-oz. Frozen. Selected varieties. SAVE up to \$9.99 on 2

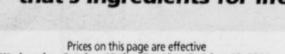


**Hebrew National Beef Franks** 11 to 12-oz. Selected varieties. SAVE up to \$5.99 on 2



**Foster Farms Ground Turkey** SAVE up to \$5.99 on 3

That's our promise... that's Ingredients for life.



Wednesday, October 12 thru Tuesday, October 18, 2011.

OCTOBER 12 13 14 15 16 17 18 WED THUR FRI SAT SUN MON TUES ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store. Prices in this ad are effective 6 AM Wednesday, October 12 thru Tuesday, October 18, 2011 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, customer 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 ourchased 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 in excess PO-OB of 52 gallons. No liquor sales for resale. Liquor sales at licensed Safeway stores only. © 2011 Safeway Inc. Availability of items may vary by store. Online and In-store prices, discounts and offers may differ



### Thai Salad with Whole Grain Brown Rice and Chicken

### Ingredients

- 1 1/2 tablespoons grated ginger
- 2 cucumbers
- 1/3 cup vegetable oil
- 1 1/2 tablespoons sugar
- 1 1/2 tablespoons garlic, minced
- 1/2 cup red onion, finely chopped
- 6 ounces fresh spinach, cut into strips
- 3 cups cooked chicken, cut into 1/2-inch cubes
- 1/2 cup fresh basil, cut into strips
- 3/4 cup peanut butter
- 1/2 cup rice vinegar
- 1/2 poblano chile, seeded and chopped
- 1/3 cup lite soy sauce
- 1 1/2 cups UNCLE BEN'S® Natural Whole Grain Brown Rice (uncooked)

#### **Directions**

- 1. Cook the rice according to package directions, set aside and chill.
- 2. Whisk the peanut butter, vinegar, oil, soy sauce, sugar, ginger, garlic, and poblano peppers in a small bowl, set aside.
- 3. Cut the cucumbers in half lengthwise before cutting them into 1/2-inch slices.
- 4. Combine the rice with cucumber, dressing, chicken, and onion. Cover and chill.
- 5. Just before serving, toss the salad with the spinach and basil.

# Bronco Burger

#### Ingredients

- 5 fresh jalapeno peppers
- 4 pounds ground beef
- · salt and pepper to taste
- 1 egg
- 1/4 cup steak sauce, (e.g. Heinz 57)
- 1/4 cup minced white onion
- 1 teaspoon hot pepper sauce (e.g.

## Tabasco<sup>TM</sup>)

- · 1 pinch dried oregano
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic salt
- 1/4 cup crushed Fritos® corn chips
- 8 large potato hamburger buns
- 8 slices pepperjack cheese

#### **Directions**

759

- 1. Preheat a grill for high heat. When the grill is hot, roast the jalapeno peppers until blackened on all sides. Place in a plastic bag to sweat and loosen the blackened skin. Rub the skin off, then seed if desired, and chop.
- 2. In a large bowl, use your hands to mix together the chopped jalapenos, ground beef, salt, pepper, egg, steak sauce, onion, hot pepper sauce, oregano, Worcestershire sauce, garlic salt and Fritos®. Divide into 8 balls, and flatten into patties.
- 3. Grill patties for 10 to 15 minutes, turning once, or until well done. I always drink one beer, then flip, drink another beer, then remove from the grill and place on buns. Top each one with a slice of pepperjack cheese and pig out!

