USDA

ORGANIC

Organic Bosc or D'Anjou Pears SAVE up to 91¢ lb.

O Organics

Make it

Italian tonight!

Romaine Hearts

Club Price: \$3.00 ea.

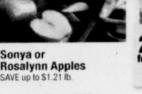
SAFEWAY () Ingredients for life.

Attention! We Welcome Walgreens **Express Scripts Plan Members**

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Plus deposit in Oregon











12-Pack Coca-Cola

12-oz. cans. Selected varieties. Plus deposit in Oregon.

Open Nature" Breads, Hot Dog or Hamburger Buns

Kellogg's Raisin Bran

Cereal. Club Price: \$2.50 ea

SAVE up to \$5.96 on 4

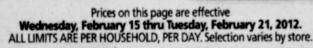
Pantry Essentials or Dairy Glen Milk

CORN

Gas Buy Reward Gift Cards, Points'

Earn up to \$1 per gallon in Rewards!





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Nutricious Spicy Mac

Combining the best of healthy and tasty mac and cheese recipes, this dish is sure to please and satisfy.

Ingredients

- · 1 cup shredded sharp cheddar cheese
- 2/3 cup fat-free plain yogurt
- 1/2 cup canned garbanzo beans, rinsed and drained
- 1 pinch ground nutmeg, or to taste
- 1/2 cup dry bread crumbs
- 1 tablesppon butter or margerine
- 1 cup mashed sweet potatoes
- salt and pepper to taste
- 1/4 cup grated Parmesan cheese
- 1 (16 ounce) package whole wheat elbow macaroni
- 1 tablespoon grated onion
- 1 teaspoon Hungarian paprika or cayanne pepper
- 1/2 cup shredded broccoli crowns (remove stems)

Kitchenware

- large pot
- colander
- Whisk
- Bowl
- Saucepan
- blender
- 9x13 inch dish

Directions

- 1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil.
- 2. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still very firm to the bite, about 5 minutes. Drain well in a colander set in the sink, and rinse with cold water until cold; set aside.
- 3. Meanwhile, melt 1 tablespoons of butter in a large saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes.
- 5. Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
- 6. Place the garbanzo beans, yogurt, cayenne pepper (or Hungarian paprika), nutmeg, salt, peppar and half the broccoli crowns into a blender. Cover, and blend until smooth. Scrape the puree into a small bowl and stir in the Parmesan cheese and most of the bread crumbs; set aside.
- 7. Whisk in the sweet potatoes into the saucepan. Whisk in half of the Cheddar cheese until melted. Stir in the macaroni until well coated with the sauce, then pour half into the prepared baking
- 8. Sprinkle the remaining Cheddar cheese overtop, then cover with the remaining macaroni. Smooth the top, then dot with the garbanzo bean mixture and the remaining 2 tablespoons of butter.
- 9. Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 30 to 40 minutes.
- 10. Sprinkle remaining breadcrumbs and shredded broccoli on top. Allow the dish to rest and cool for 5 minutes before serving.