SAFEWAY () Ingredients for life.



Prices on this page are effective

Wednesday, February 22 thru Tuesday, February 28, 2012.

ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

Prices in this ad are effective 6 AM Wednesday, February 22 thru Tuesday, February 28, 2012 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Wahkiakum, Cowlitz,

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FOOD



Chicken Fried Rice

Ingredients:

- · 4 Cups Boiled White Rice
- · 2 Cups Sliced Fried Chicken
- 2 Tablespoons Extra Virgin Olive Oil
- 1 Tablespoon Ground Black Pepper
- · 4 Tablespoons Soy Sauce
- · 2 Large Diced Onions
- 4 Large Beaten Eggs
- 1 Tablasman Sasama C
- 1 Tablespoon Sesame Oil
- 1 Cup Of Fresh Bean Sprouts1 Cup Of Sliced Mushrooms
- 1 Tanana Onian Bandan
- 1 Teaspoon Onion Powder1 Sliced Hot Red Pepper

Information:

Serving Size 6; 314 Calories Per Serving; 11 Grams Of Fat

Directions:

- 1. The first step is to boil 4 cups of white rice, you can also use brown rice.
- 2. Heat both oils in a non stick Wok on medium high heat. Once the oil is hot, fry the veggies, and red pepper.
- 3. Once the veggies are nice and golden, add in the rest of the ingredients.
- **4.** Fry up everything until it is all golden brown. You can also substitute the soy sauce for teriyaki sauce for a different flavor. Serve it hot.



Red Beans and Rice

Ingredients:

- 2 Cups Cold Water
- 1 Cup Cooked Dried Kidney Beans
- 3 Cut Up Bacon Slices
- 1 Medium Onion Chopped
- 1 Medium Green Pepper Chopped
- 1 Cup Uncooked Long Grain Rice
- 1 Teaspoon Salt

Information:

Serving Size 6; 244 Calories Per Serving; 6 Grams Of Fat

Directions:

- 1. Bring beans to a boil in a large saucepan. Boil for 2 minutes then remove from heat cover and let stand for 1 hour. 2. Return the beans to range. Add water to cover beans if necessary. heat to a boil. reduce heat fast to a very low simmer, cover and cook until tender. 1 to 1 1/2 hours.
- 3. Drain beans reserving liquid. Cook bacon in a large skillet until crispy stir in onions and green peppers. Stir until onions are tender but still crispy.
- 4. Get 2 cups of bean liquid, add bacon, onions, green peppers, bean liquid, rice and salt to beans in a 3 quart sauce pan.
- 5. Heat to a boil, stirring rarely, reduce heat to simmer cover and let cook 14-15 minutes.
- 6. Remove from heat fluff and let steam covered 5 minutes. Serve the dish warm with fresh garlic bread, and a glass of red wine.