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2 - IRG BASE 4/21/24





Great Service & Fresh Quality From Our Deli Dept.



4 - IRG BASE 4/21/24



Cheese & More

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Super Bakery & Bread Specials



IRG BASE 4/21/24 - 5



Marry Me Chicken Tortellini Makes 6 Servings

INGREDIENTS:

4 thick-cut bacon slices

- 2 (8 ounce) boneless, skinless chicken breasts, pounded to 1 inch thickness
- 1/2 teaspoon freshly ground black pepper
- 1 1/4 teaspoons kosher salt, divided 3/4 cup drained julienne-cut sundried
- tomatoes in oil with herbs 1/2 cup finely chopped shallot
- 4 large garlic cloves, finely chopped 1 1/2 teaspoons dried Italian seasoning
- 1/2 teaspoon crushed red pepper
- 2 tablespoons tomato paste
- 1/2 cup lower-sodium chicken broth 1 cup heavy whipping cream
- 1 (20 ounce) package refrigerated
- cheese tortellini
- 1/2 cup pre-grated Parmesan cheese, plus more for garnish

torn fresh basil leaves

DIRECTIONS:

Add chopped bacon; cook, stirring occasionally, until ted spoon, transfer bacon to a paper towel-lined plate to

Meanwhile, heat a large skillet over medium heat. Add chopped bacon; cook, stirring occasionally, until rendered and crispy, about 8 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate to drain, reserving about 3 tublespoons drippings in skillet. While bacon cooks, sprinkle chicken evenly with pepper and 1/4 teaspoon of the salt. Add chicken to skillet with drippings; cook over medium-high, until chicken is browned and cooked through (a thermometer inserted into thickes t portion of chicken registers 165 degrees F (73 degrees (7), 54 os funites per side, reducing heat if bottom of pan gets too dark. Transfer chicken to a plate set aside until cool enough to hande, about 10 minutes. Chop chicken into the resist prices.

handle, about 10 minutes. Chop chicken into bite-size pieces. Reduce heat to medium, and add sundried tomatese and shallot. Cook, stirring often, until softened, about 2 minutes. Add garlic, Italian seasoning, crushed red pepper, and remaining 1 teaspoon salt. Cook, stirring constantly, until fingrant, abut 30 seconds. Add tomato pasts; cock, stirring constantly, until deepened in colour. Down't in mirgant, abut 30 seconds. Add tomato pasts; cock, stirring constantly to deglace the skillet, slightly thickness, 31 so Timitese. Add torrellini to boling water, and boli until torrellini are tender and float to the surface, 31 so Sminutes. Skir Parmesan cheese, reserved cooked bacon, reserved chopped chicken, and torrellini into skillet with cream ankirus; Cook; stirring and lossing constantly, until evely coated in sauce. Add reserved cooking garnish with additional Parmesan cheese and a generous scattering of fresh basil.

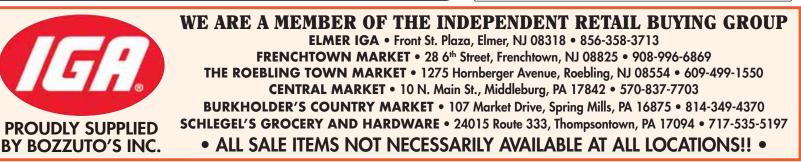
WEEKLY MEAT DEAL • STOCK UP & SAVE \$\$ 18 Lbs!

- 3 Lbs. Split Chicken Breast
- **3 Lbs. Chicken Leg Quarters**
- **3 Lbs. Boneless Center Cut Pork Cutlets**
- **3 Lbs. Boneless Country Style Pork Ribs**
- **3 Lbs. Boneless Top Round Beef Cubes**
- 3 Lbs. 95% Lean Ground Beef

CALL OUR MEAT DEPARTMENT BETWEEN 8AM AND 5PM TO ORDER IN ADVANCE FOR FAST PICK UP. PLEASE GIVE 24 HOURS AS ALL ORDERS ARE CUT FRESH. WEIGHT OF INDIVIDUAL PIECES MAY VARY SLIGHTLY. NO SUBSTITUTIONS.

MANNINO'S PIZZERIA NOW OPEN!

Wed. Thru Sun. 11:00AM to 7:30PM The Mannino Family welcomes both old and new friends to enjoy their all new menu! Eat In or Take Out • 856-399-6020 205 Front Street, Elmer, NJ 08318 **FOLLOW US ON FACEBOOK!**



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REGULAR RETAIL

6 - ELMER 4/21/24