

FRESHER than FRESH

SIGN UP to WIN \$100



Bartlett Pears

Kale

Seedless California **Navel Oranges**



Red Peppers





Boneless Sirloin Tip

Nectarines

Fresh Tilapia Fillets

Wild Caught **Bay Scallops**

GROCERY & Deli



Pastrami Smoked **Beef Round**



Quaker Instant Oatmeal



Fontaine Sante Hummus



Lactantia Pur Filtre Milk

WHAT'S FOR DINNER?

Colourful Pepper Risotto

Ingredients

- 2 cooking onions, finely chopped
- 1 clove garlic, minced
- 2 cups seeded and chopped fresh peppers
- 4 Tbsp extra virgin olive oil
- 1 Tbsp butter
- 11/4 cup short-grain (Arborio) rice
- 2 ¾ cups chicken stock 2 medium fresh zucchini, diced
- sea salt and pepper to taste 1/2 cup grated Parmesan cheese 1/3 cup fresh flat leaf Italian
- parsley, chopped 1 to 2 leaves basil, finely chopped

Instructions

In medium saucepan, cook onion, garlic and fresh peppers in olive oil over mediumhigh heat, until softened, 3 to 5 minutes. Add butter and mix well. Add rice and mix well to coat. Add chicken stock, zucchini. salt and pepper; bring to boil. Reduce heat, cover and simmer, stirring occasionally, for about 20 minutes or until most of the liquid is absorbed and mixture is creamy. Stir in Parmesan, parsley and basil, Serve immediately sprinkled with additional Parmesan cheese, if desired, Makes 4 servings.

