



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

Bigger Deal Boneless and Skinless Chicken Breast.....lb	\$1.69
Fresh Asparagus	lb \$ 2.99
Yellow Squash	lb \$ 1.89
Red Bell Pepper	10 for \$10.00
From the Field Steamed Sweet Peas (12 oz) bag	\$1.29
1 bulb Fresh Garlic	34¢
Bertolli Creamy Alfredo Sauce (15 oz) jar	2 for \$4.00
San Giorgio Fettuccine (16 oz) box	10 for \$10.00

PRICES EFFECTIVE MARCH 5 THROUGH MARCH 11, 2009

Creamy Fettuccine Primavera

- 1 pound Boneless and Skinless Chicken Breast, cubed
 - 2 Tbsp Weis Quality Pure Extra Virgin Olive Oil
 - 1 pound fresh asparagus, chopped
 - 1 medium yellow squash, sliced
 - 1 red bell pepper, chopped
 - 1/2 cup frozen sweet peas
 - 1 Tbsp fresh garlic, minced
 - 1 (15 oz) jar Bertolli Creamy Alfredo Sauce
 - 8 ounces (half box) San Giorgio Fettuccine
- prepared according to package instructions

Heat olive oil and garlic in 12-inch nonstick skillet over medium-heat until garlic becomes fragrant. Add cubed chicken and fresh vegetables and cook covered, until chicken juices run clear and vegetables are crisp-tender, stirring occasionally. Stir in sauce and 1/2 cup sweet peas and cook covered for 10 minutes or until heated through. Toss with prepared fettuccine. Garnish, if desired, with grated Parmesan cheese and ground black pepper. Serve with a tossed spinach salad.

