

# WEEKLY SPECIALS

July 17<sup>th</sup> – 27<sup>th</sup>, 2024

## PRODUCE SPECIALS

Large Grapefruit	\$2.49/Ea.
Bananas	¢.89/Lb.
White & Bi-Color Corn	¢.99/Ea.

## BUTCHER'S SPECIALS

80% Lean Ground Chuck	\$6.99/Lb.
Black Angus Choice Sirloin Steak	\$13.99/Lb
Bell & Evans Chicken Wings	\$4.99/Lb.
Leidys Bone In Center Cut Pork Chops	\$6.99/Lb.
Kirby Holloway Scrapple	\$2.99/Ea.
Scottish Organic Salmon	\$18.99/Lb

## KIRK ROAD (AISLE 1)

Brianna's Salad Dressing (12oz)	\$2.99
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## BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish Crackers (6-7 oz.)	2/\$5.00
Pepperidge Farm Cookies (5-7 oz.)	\$3.89
Life Cinnamon Cereal (13oz)	\$4.99
Special K Original Cereal (9.6oz)	\$6.49
Cap' N Crunch Original Cereal (12.6oz)	\$5.69

## KENNETT PIKE (AISLE 3)

Planters Cocktail Peanuts (12oz)	\$3.89
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## OWL'S NEST ROAD (AISLE 4)

NaturaTaste Blue Sweetener (4.2oz)	\$1.99
Lily's Baking Chips (9oz)	\$8.99
Kraft Grated Parmesan Cheese (3oz)	\$2.29



**CELEBRATING 72 YEARS!**



**Let Janssen's Catering help you with your special event!**

Call Janssen's Catering at (302) 654-9941 x3 to speak to one of our catering coordinators. Full catering menu available in the store or online

**Picnic Season is here!**

Janssen's Prepared Foods offers everything you need for the perfect picnic. Add a floral arrangement to your beautiful display!  
Menu: [www.janssensmarket.com](http://www.janssensmarket.com)

**Have the best BBQ!**

Janssen's butchers and Janssen's Catering can help you have the best BBQ on the block! We have great ideas to set you apart - from grilling planks to meat rubs to mango salsa! Give us a call: 302/654-9941.

**ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!**

Limited quantities may apply. Not responsible for typographical errors.

3801 KENNETT PIKE | GREENVILLE, DE 19807 | (302) 654-9941

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## BARLEY MILLOAD (AISLE 5)

TastyKake's Snack Boxes (12-3oz)	\$3.99
Bens Original Ready Rice (8.8oz)	\$2.99
Goya Sofrito Tomato Base (12oz)	\$3.45

## HILLSIDE ROAD (AISLE 6)

Gain Ultra Clean Dish Soap (24.3oz)	\$6.49
Bounce Pet & Wrinkle Guard Laundry Sheets (60sheets)	\$8.49

## FROZEN

Digiorno Pizza (24.7oz)	\$6.99
Pepperidge Farm Layered Cakes (19.6oz)	\$4.99

## DAIRY

Chobani Yogurt (32oz)	\$5.99
Land O Lakes Butter (4-1lb)	\$5.99
Califia Farms Extra Cream Almond Milk (48oz)	\$5.49
Florida Natural Orange Juice (52oz)	\$3.99
Fairlife Milk (52oz)	\$4.89
Planet Oat Milk (52oz)	\$2.99
Icelandic Yogurt (5.3oz)	\$1.99
Reser's Roasted Potatoes & Mac & Cheese (12oz)	\$4.99

## Recipe of the week:

### Couscous with Leeks, Corn & Olives

#### Ingredients

3 tbsp olive oil  
2 medium leeks, chopped  
1 cup fresh corn kernels  
1 cup water  
1 cup dry white wine  
1 cup low-salt chicken broth  
2 tsp chopped fresh thyme  
1 ½ cups Israeli couscous  
1 cup pitted Kalamata olives, coarsely chopped  
3 tbs fresh lemon juice

#### Directions

Heat oil in heavy medium saucepan over medium heat. Add leeks and corn and sauté until vegetables are soft, about 3 minutes. Add 1 cup water, wine, broth, and thyme; bring mixture to boil. Stir in couscous and simmer, uncovered for 6 minutes. Cover, remove from heat and let stand 10 minutes. Using fork, fluff couscous. Mix in olives and lemon juice. Season to taste with salt and pepper. Serve warm or at room temperature.

Serves 4 people.