



Cub

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MAKE IT YOUR WAY:

Quiche

USE OUR EASY
OUTLINE TO CREATE
A CUSTOM BRUNCH

**SPRING BREAK
DRINKS**

6 SIPS CHEAPER
THAN AIRFARE

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DOABLE DINNERS

30 MINUTES,
5 INGREDIENTS,
AND AROUND \$20



Plus!

**THE MINNESOTA
WILD DISH ON
THEIR COMFORT
FOOD FAVES**



45
NEW RECIPES

Celebrate Everything!

**DELICIOUS IDEAS FROM
MARDI GRAS *to* MOTHER'S DAY**

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Spring 2025



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Glad You're Here



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Hello, Spring!

THE WEATHER IN MINNESOTA IS NOTORIOUSLY UNPREDICTABLE, but the forecast for fun is 100% likely, with bouts of hockey, bowls of chili, and strong chances of at least a few celebrations. It's with this wide range of possibilities in mind that we created a choose-your-own-adventure playbook for spring. Pick where you want to start: breakfast to dinner, appetizers to dessert, weeknight to weekend, it's all here.

Ready to celebrate and have a good time? Fire up Kool and the Gang and dance over to our main feature full of clever ideas for making the most of every spring occasion from Mardi Gras to Mother's Day. For anyone who needs to hear it, you don't have to break the bank or spend an entire day prepping for a party to create magic. Sometimes all you need is a can of Pillsbury cinnamon rolls and some sprinkles. Flip to page 15 to see what we mean. (Psst...Mini King Cakes for breakfast is an enthusiastic "Yes!" for us.)

If soft pants and slow cookers are your speed, make your way to page 38. There you'll find a cozy collection of

Your friends at Cub



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facebook.com/cub pinterest.com/cubfoods Instagram.com/mycubfoods

Meet Rookie



CUB IS PROUD TO BE THE SPONSOR OF THE MINNESOTA WILD'S TEAM DOG, ROOKIE.

Rookie will be raised to become a future service dog and joins the Wild as part of the team's Adopt-A-Dog program. The program's mission is to give a local hero their own hero.

Following her tenure with the Wild, Rookie will pursue a career training with Soldier's 6. At the conclusion of her specialized training, Rookie will be permanently placed with a veteran with post-traumatic stress disorder (PTSD) as a "Battle Buddy" and will help guide them through the difficult days in life.

→ Follow Rookie's journey with the Wild on Instagram (@mnwildpup).

STATS:

- Name:** Rookie
- Sex:** Female
- Breed:** Lab Mix
- Born:** June 16, 2024
- Birthplace:** Oklahoma
- Position:** Goalie, making all the saves!
- Favorite toy:** Any stick, including hockey sticks!
- Favorite team:** Minnesota Wild

INSTANT COMFORT IN A CUP



BOB'S RED MILL OATS MAKE MORNINGS WARMER

Choose your flavor and take it with you anywhere you roam.

MINNESOTA WILD 2024-2025 SCHEDULE



» OCTOBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10 @CBJ 7:00	11	12 @SEA 7:00
13 @WPG 5:00	14	15 @STL 6:30	16	17	18	19 @CBJ 6:00
20	21	22 @FLA 5:30	23	24 @TBL 6:00	25	26 @PHI 12:00
27	28	29 @PIT 6:30	30	31		

» NOVEMBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
					1 @TBL 7:00	2
3 @TOR 5:00	4	5 @LAK 7:00	6	7 @SJS 9:30	8 @ANA 9:00	9
10 @CHI 6:00	11	12	13	14 @MTL 7:00	15	16 @DAL 7:00
17	18	19 @STL 7:00	20	21 @EDM 8:00	22	23 @CGY 3:00
24	25 @WPG 7:00	26	27 @BUF 6:00	28	29 @CHI 1:00	30 @NSH 7:00

» DECEMBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3 @VAN 7:00	4	5	6 @ANA 9:00	7 @LAK 7:00
8	9	10 @UTA 8:00	11	12 @EDM 7:00	13	14 @PHI 1:00
15 @VGK 5:00	16	17	18 @FLA 8:30	19	20 @UTA 7:00	21 @WPG 6:00
22	23 @CHI 7:00	24	25	26	27 @DAL 7:00	28
29 @OTT 7:00	30	31 @NSH 7:00				

» JANUARY 2025

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2 @WSH 6:00	3	4 @CAR 6:00
5	6	7 @STL 7:00	8	9	10	11 @SJS 9:00
12 @VGK 7:00	13	14	15 @EDM 7:30	16	17	18 @NSH 7:00
19	20 @COL 2:00	21	22	23 @UTA 7:00	24	25 @CGY 6:00
26 @CHI 6:00	27	28	29 @TOR 6:00	30 @MTL 6:00	31	

» FEBRUARY 2025

SUN	MON	TUE	WED	THU	FRI	SAT
						1 @OTT 6:00
2	3	4 @BOS 6:00	5	6 @CAR 6:30	7	8 @NYI 7:00
9	10	11	12	13	14	15
16	17	18	19	20	21	22 @DET 11:30
23	24	25 @DET 7:00	26	27 @UTA 8:00	28 @COL 8:00	

» MARCH 2025

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2 @BOS 2:30	3	4 @SEA 9:00	5	6	7 @VAN 9:00	8
9 @PIT 2:30	10	11 @COL 7:00	12	13 @NYR 7:00	14	15 @STL 7:00
16	17 @LAK 7:00	18	19 @SEA 8:30	20	21	22 @BUF 1:00
23	24 @DAL 7:00	25 @VGK 7:00	26	27 @WSH 7:00	28	29 @NJD 5:00
30	31 @NJD 6:00					

» APRIL 2025

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2 @NVR 6:00	3	4 @NYI 6:30	5
6 @DAL 2:00	7	8	9 @SJS 7:00	10	11 @CGY 9:00	12 @VAN 9:00
13	14	15 @ANA 7:00	16	17	18	19

HOME GAME ROAD GAME



All Minnesota Wild games are available on KFAN 100.3 FM. Any preempted contests will be heard on KOOL 108 FM.

Check local listings for broadcast options in your area.

ALL TIMES CENTRAL. GAME DATES & TIMES SUBJECT TO CHANGE. FOR THE LATEST GAME INFORMATION AND TICKETS, VISIT:

WILD.COM | 651.222.WILD



Cub's Signature Collections



**BRANDS YOU CAN TRUST,
SAVINGS YOU CAN COUNT ON.**

From our walls of fresh produce and cases of local dairy, to our center store aisles and pharmacy, no matter where you look, there's an impressive selection of products that deliver value, convenience, and fun. Look for all these fan-faves and more at your Cub!



Quick Bites



Such Great Heights

BEAUTY IS IN THE EYE OF THE ARRANGER, and here even inexpensive filler flowers feel luxe. Level up your table by focusing on three to four kinds of flowers and using small vases or jars (capers, diced pimientos, and baby food jars work especially well!) to vary their heights. The secret to achieving a look you love is focusing on one large flower variety in your favorite color. From there, bring in smaller buds of contrasting colors to make the whole arrangement sing.



FUN WITH FOOD

How Does Your Garden Grow?

With Stonemill Kitchens, and artichoke dip, and pretty produce all in a row, that's how! If you think it's too early to kick off planting season, this adorable nibble patch will have you thinking on the contrary. It's every bit as easy (and delicious) as it looks. Plus, it's ripe for customizing with your favorite flavor of Stonemill Kitchens premium dip and Cub's wide array of always-fresh veggies backed by our Best Produce Period guarantee—love it, or we'll replace it and refund your money. For a dirt-like appearance, add toasted pumpernickel rye breadcrumbs before planting your crudité in nice, neat rows. The best part? There's no need to worry about a late-season frost.

Dip In To Stonemill Kitchens

With bold flavors, real ingredients, no artificial anything, and zero high fructose corn syrup, there's plenty to love about these gourmet dips. Add in that they're meticulously developed by in-house chefs and can be served warm or cold without sacrificing flavor, and you've got wow factor that can't be beat. Try any of these flavors to see what we mean.



Watkins Spiced Banana Bread

INGREDIENTS

- ½ cup butter
- ½ cup sugar
- 2 eggs
- 1¾ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- 2 tsp Watkins All Natural Organic Gourmet Baking Vanilla
- 1½ tsp Watkins Ground Pure Cinnamon
- ¼ tsp Watkins Organic Ground Nutmeg
- ¼ tsp Watkins Organic Ground Ginger
- ½ tsp Watkins Fine Himalayan Pink Salt
- ½ cup chopped walnuts
- 1 cup mashed ripe banana
- 1 ripe banana, peeled and cut in half

DIRECTIONS

- 1** Heat oven to at 350°F and grease a 9x5 loaf pan.
- 2** In a large bowl, cream the butter and sugar until light and fluffy.
- 3** Mix in eggs, Baking Vanilla, and 1 cup mashed ripe banana.
- 4** In a second large bowl, combine flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt.
- 5** Slowly stir the flour mixture into the banana batter. Stir in nuts.
- 6** Pour batter into pan. Arrange both halves of the ripe banana on top.
- 7** Bake at 350°F for 45-50 minutes. Cool 5 minutes. Turn out of pan and cool completely on a wire rack.



KITCHEN BASICS

Go Bananas

Which came first: Banana bread or Watkins? If you guessed Watkins, you are correct. Banana bread first started to appear in cookbooks in the 1930s. Would you believe this recipe has been 155 years in the making?

From the bluffs high above the Mississippi River in Winona, Minnesota, Watkins' commitment to quality products has been steadfast since 1868. It's safe to say they know a thing or two about turning out timeless and trusted recipes.

A Zero-Waste Recipe: This original use-it-up hack for overripe bananas is delicious proof that the classics never go out of style. Make it on Earth Day as a zero-waste play, bring it to Easter brunch to impress your bunch, or make it just because.

When you bake with Watkins, you're baking with the very best.



Any Way You Slice It

Use our easy outline to create a custom quiche (the more bacon the better, if you ask us!) that hits as hard at brunch as it does at dinner.



1
Bacon
Asparagus

2
Sausage
and Peppers

3
Ham and
Gruyere

4
Supreme
Pizza

What You'll Need

1. Make the Crust

Heat oven to 375°F. Line a 9-inch pie plate with store-bought pie dough and crimp edges; chill 30 minutes. Line with foil, and fill with pie weights or dried beans. Bake until crust is set, 20 minutes. Remove foil and weights; continue baking until lightly golden, 5-10 more minutes. Allow to cool.

2. Pick and Prepare Your Veggies

Choose up to three vegetables, about ½ to 1 cup total, then transfer to a large bowl.

Asparagus, roasted and chopped	Roasted peppers, roughly chopped	Mushrooms, sliced and sautéed	Grape tomatoes, halved	Scallions, chopped
Broccoli, chopped and roasted	Bell peppers, sliced and sautéed	Potatoes, shredded and sautéed	Onions, sliced and sautéed	Frozen peas, thawed

3. Add Protein

Choose one or two meats, prepare, then add to the bowl with the vegetables.



cooked and crumbled roughly chopped cooked and crumbled ready to use ready to use

4. Make It Cheesy

Choose 1 or 2 options, shred or crumble, then add to the bowl with the meat and veggies and toss.

Swiss Gruyere	Provolone Monterey jack	Cheddar Gouda	Mozzarella Feta	Parmesan Fontina
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5. Bake the Quiche

Whisk 3 eggs, ½ teaspoon salt, ¼ teaspoon pepper and 1¼ cups heavy whipping cream in a large bowl. Stir in 1-2 tablespoons chopped fresh herbs if desired. Spread the veggie, meat and cheese mixture in the crust, then pour egg mixture on top. Reduce the oven to 350°F and bake until filling is set, 40-50 minutes. Let cool before slicing.

4 TWISTS TO TRY

<p>1</p> <p>BACON AND ASPARAGUS 6 strips Hormel thick-cut bacon ½ lb fresh green asparagus 4 green onions 1 cup white cheddar</p>	<p>2</p> <p>SAUSAGE AND PEPPERS ¼ cup onion ½ cup bell peppers ¼ cup scallions ½ cup Hormel sausage 1 cup cheddar cheese</p>	<p>3</p> <p>HAM AND GRUYERE 8 oz Hormel Ham 1 cup Gruyere 2 tbsp chives</p>	<p>4</p> <p>SUPREME PIZZA ¼ cup onion ¼ cup green pepper ¼ cup mushrooms ½ cup mozzarella ½ cup Parmesan ½ tsp Italian seasoning ½ cup Hormel pepperoni ½ cup cherry tomatoes</p>
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The Greenest Greens

There's no match for Revol greens. They're grown locally, harvested daily, and delivered fresh for the tastiest greens you'll ever have—even during a Minnesota spring.

WHAT MAKES REVOL REVOLUTIONARY?

BY THE NUMBERS

1 Day

Average delivery time from harvest to stores

50,000

Gallons of fuel saved per year by delivering local

+880,000,000

Gallons of water conserved annually with innovative growing practices

Revol greens are grown clean and green always, with zero contaminants, in a controlled environment with constant evaluation.



A first-of-its kind plant-based nutrient source keeps these greens clean, safe and 100% plant-based.

Pure, clean water is the most important fuel for plants. Revol's advanced water conservation standards also save energy and reduce water use.

3 SALADS THAT MAKE A MEAL

1 Blackened Shrimp Caesar Salad

Prep Time: 10 minutes
Cook Time: 0 minutes
Serves: 2

Place 12 ounces **large, peeled and deveined shrimp** in a bowl, toss with 1 teaspoon **Cajun seasoning**. Heat 1 tablespoon each **olive oil** and **butter** in a skillet over medium-high heat. Cook shrimp until opaque, 1 minute per side. Pour **Caesar dressing** (from kit) into a small bowl. Squeeze in juice of half a **lemon**; stir to combine. Divide **Revol Greens Green House Caesar Kit** (4-ounce package) between two bowls. Divide shrimp and 1 thinly sliced **avocado** evenly among bowls. Add remaining kit ingredients and serve.



2 Southwest Baja Rice Bowls

Prep Time: 15 minutes
Cook Time: 0 minutes
Serves: 2

Prepare two servings **instant rice** per package instructions and divide into bowls. Top with 1 cup **black beans** and 1 thinly sliced cooked **chicken breast**. Add **Revol Greens Southwest Baja Salad Kit** (4-ounce package) to the bowls and drizzle with included **spicy Southwest style dressing**. Add remaining kit toppings. Garnish with **jalapeño** and fresh **lime wedges**.



3 Chicken, Berry, and Goat Cheese Salad

Prep Time: 5
Cook Time: 0 minutes
Serves: 2

Add **Revol Greens Sweet Butter Blend** (4-ounce package) to a large salad bowl. Drizzle with **balsamic vinaigrette** to taste and lightly toss. Top with 1½ cups shredded **chicken**, 2 cups **fresh berries**, ½ cup **goat cheese crumbles**, and ¼ cup **sliced almonds**. Season with **freshly cracked black pepper** and more dressing to taste. Divide to serve.



CELEBRATE *Everything*

This spring, we're making big deals of the little things (spring equinox), the unexpected (hello, National Mimosa Day) and the big stuff, too (we see you, Easter!). And what's a celebration if not a totally valid reason to eat a special treat? From Mardi Gras to Mother's Day, we've created a whole season's worth of low-effort, high-reward ideas to add a little spring to your step.



Mini King Cakes

Prep Time: 15 minutes
Cook Time: 25 minutes
Serves: 5

INGREDIENTS

- 1 can (17.5 oz) refrigerated Pillsbury Grands! Cinnamon Rolls with Original Icing
- 2 tbsp yellow colored sugar
- 2 tbsp purple colored sugar
- 2 tbsp green colored sugar

DIRECTIONS

- 1 Heat oven to 350°F. Lightly grease cookie sheet
- 2 Unroll each roll into a rope and fold in half lengthwise. Twist each into a spiral, and shape into a circle. Place on cookie sheet 2 inches apart.
- 3 Bake 20-25 minutes, until golden brown. Cool slightly. Spread icing on cakes and sprinkle with colored sugars.

Mardi Gras

MARCH 4

It's time to *laissez les bons temps rouler* with the quintessential Fat Tuesday treat: King cake!

CAJUN OR CREOLE?

They are similar, however Cajun food is typically spicier and contains more pork and crawfish. Creole food uses more ingredients like tomatoes, shrimp, oysters, and crab.

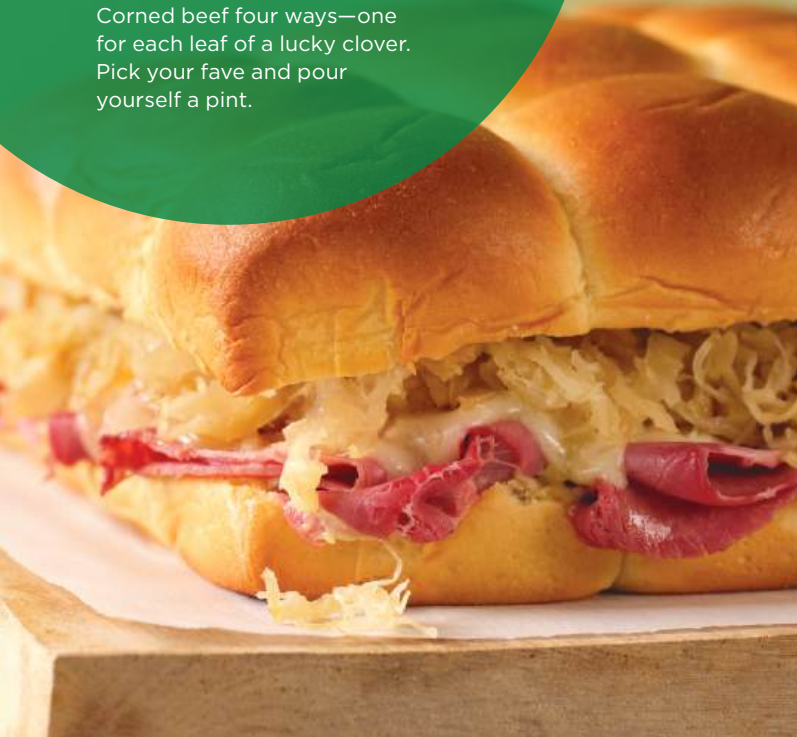
5 Ways
TO GET A TASTE OF
THE BIG EASY IN MN



St. Patrick's Day

MARCH 17

Corned beef four ways—one for each leaf of a lucky clover. Pick your fave and pour yourself a pint.



Corned Beef Sliders

Prep Time: 25 minutes
Cook Time: 10 minutes
Serves: 6

INGREDIENTS

- 2 tsp vegetable oil
- 1 yellow onion, thinly sliced
- 1½ cups sauerkraut, drained
- 1 pkg (12 ct) Hawaiian rolls
- 2 tbsp mayo
- 2 tbsp Dijon mustard
- 1 lb sliced corned beef
- ½ lb sliced Swiss cheese

DIRECTIONS

- 1** Heat oven to 375°. In medium skillet heat oil over medium-low. Cook onions, stirring occasionally, until softened and translucent, 10 minutes. Stir in sauerkraut; set aside.
- 2** Slice rolls all at once. In small bowl, combine mayo and mustard. On bottom half of rolls, spread mixture. Top with corned beef, cheese, and onions. Place bun lids on top and transfer to foil-lined baking sheet.
- 3** Bake until warmed through and cheese is melted, 10 minutes. Slice into individual sliders and serve warm.

Corned Beef Eggrolls

Prep Time: 25 minutes
Cook Time: 10 minutes
Serves: 6

INGREDIENTS

- 3 tbsp Dijon mustard
- 2 tbsp mayo
- 2 tbsp sour cream
- 1 tsp prepared horseradish
- 2 cups chopped, cooked cabbage
- 5 oz cooked corned beef, chopped
- ½ cup cooked carrots, chopped
- 6 wonton wrappers
- 4 vegetable neutral oil

DIRECTIONS

- 1** Combine mustard, mayo, sour cream, and horseradish in small bowl. Refrigerate until ready to serve.
- 2** Place cabbage, corned beef, and carrots in food processor; season with salt and pepper. Pulse until pieces are slightly smaller than pea-size.
- 3** Working one at a time, place wonton wrapper on cutting board

with a corner facing you. Place ⅓ cup filling in center of wrapper and shape into a horizontal 4"-long log. Dip a finger in water and lightly brush top, left, and right corners of wrapper. Roll bottom corner up and over filling, then tuck under filling. Fold left and right corners tightly over filling to enclose; continue to roll bundle away from you, tucking to create a classic egg roll shape.

4 In deep, heavy-bottomed pot, add oil until 1½ inches deep. Heat over medium until 370°F. Fry rolls. Work in batches to avoid overcrowding, turning with tongs, until golden brown, 3–5 minutes. Transfer to wire rack. Continue with remaining rolls, adjusting heat as needed to maintain temperature. Cool 5 minutes and serve with dipping sauce.

Corned Beef, Cabbage and Barley Soup

Prep Time: 15 minutes
Cook Time: 50 minutes
Serves: 8

INGREDIENTS

- 2 tbsp butter, divided
- 8 oz thick-sliced cooked corned beef, diced
- 2 cups green cabbage, chopped
- 1 cup peeled, diced carrots
- ½ tsp salt
- 2 cartons (32 oz each) beef broth
- 1 cup pearled barley
- 2 cups refrigerated diced potatoes and onions
- ¼ cup parsley, chopped
- 2 slices pumpernickel bread, diced

DIRECTIONS

- 1** In 4-quart saucepan or Dutch oven, melt 1 tablespoon butter over medium-high heat. Add corned beef and cook 3–5 minutes, stirring until browned. Transfer to bowl; set aside.
- 2** Add cabbage, carrots, and salt to drippings in pan; cook 4–6 minutes, stirring occasionally, until vegetables begin to brown on edges.
- 3** Stir in broth and barley; bring mixture to a boil over high heat. Reduce heat and simmer 20 minutes. Stir in potatoes and onions, and corned beef. Return to a simmer and cook 23–27 minutes, until barley and

potatoes are tender.

4 Meanwhile, heat oven to 300°F. Toss bread cubes and 1 tablespoon melted butter on a rimmed sheet pan. Bake 18–23 minutes, until crispy on outside but still soft in center.

5 Serve soup with a handful of croutons and sprinkle of parsley.

Baked Cheesy Corned Beef Ziti

Prep Time: 25 minutes
Cook Time: 35 minutes
Serves: 6

INGREDIENTS

- 4 slices marble rye bread, toasted
- 4 tbsp melted butter, divided
- 1½ cups shredded Swiss cheese, divided
- 2 cups uncooked ziti pasta
- 2 tbsp all-purpose flour
- ½ tsp salt
- ½ tsp pepper
- 1 tbsp Dijon mustard
- 2½ cups milk
- 1 cup white cheddar, shredded
- 8 oz thick-sliced cooked corned beef, diced

DIRECTIONS

- 1** Cut toasted bread in ½-inch cubes. Place in food processor and pulse until finely chopped. Drizzle in 2 tablespoons melted butter and pulse to combine. Set aside.
- 2** Heat oven to 350°F. Coat 13x9-inch baking dish with cooking spray. Cook pasta per package directions.
- 3** While pasta is cooking, melt remaining 2 tablespoons butter in 3-quart saucepan over medium. Stir in flour, salt, and pepper. Cook, stirring constantly, 1 minute; stir in mustard. Add milk gradually. Heat to boiling, stirring often. Boil and stir 1 minute. Stir in cheddar and 1 cup Swiss cheese until melted. Remove from heat. Gently stir pasta and corned beef into cheese sauce.
- 4** Pour into prepared dish. Top evenly with breadcrumbs. Sprinkle ½ cup Swiss cheese on top of breadcrumbs. Bake uncovered 20–25 minutes or until bubbly.

First Day of Spring

MARCH 20

The sun crosses the equator at precisely 4:02 p.m.; the perfect time to make a simple spring side dish.

LONGER DAYS CALL FOR SHORTCUTS

From fast and fresh sides like these, to pasta salads and wraps, Kraft dressings deliver big flavor for little effort. Shop our impressive selection online or in store.



Green Goddess Potato Salad

Prep Time: 12 minutes
Cook Time: 25 minutes
Serves: 8

INGREDIENTS

- 2 lbs small red potatoes (about 2"), cut in quarters
- 1 cup frozen green peas
- 1 cup KRAFT Green Goddess Dressing
- ½ cup radishes, thinly-sliced
- ½ cup fresh herbs (such as parsley, chives and tarragon), chopped

DIRECTIONS

- 1 In 4-quart saucepan, place potatoes and enough water to cover. Bring to a boil over high heat; reduce to medium and cook uncovered 10 minutes. Add green peas, return to a boil and cook 1-4 more minutes, until potatoes are tender; drain and allow to cool.
- 2 In large bowl, toss potatoes and peas with the dressing, 1 teaspoon salt and ½ teaspoon pepper. Cover; refrigerate at least 2 hours (but no more than 24). Stir in radishes and chopped herbs just before serving.

Stir-Fried Carrots

Prep Time: 10 minutes
Cook Time: 12 minutes
Serves: 4

INGREDIENTS

- 1 lb carrots
- ½ cup KRAFT Italian Dressing

DIRECTIONS

- 1 Clean carrots and cut diagonally into thin slices.
- 2 Heat dressing in wok or large skillet over high heat. Add carrots; cook and stir 2 minutes.
- 3 Add ¾ cup water. Reduce heat to medium-high; cook 10 minutes, or until carrots are crisp-tender, stirring occasionally.



Crunchy Asian Broccoli Coleslaw

Prep Time: 10 minutes
Cook Time: 15 minutes
Serves: 8

INGREDIENTS

- ½ cup KRAFT Zesty Italian Dressing
- 2 pkgs (3 oz each) ramen noodle mix, any flavor
- 2 pkgs (12 oz each) broccoli slaw
- 4 green onions, sliced
- ½ cup dry roasted sunflower kernels
- ½ cup sliced almonds, toasted

DIRECTIONS

- 1 Mix dressing with seasoning packet from one ramen package. Discard the other.
- 2 Break apart noodles and place in large bowl. Add broccoli slaw, onions, sunflower kernels, and nuts; mix lightly.
- 3 Add dressing mixture. Toss lightly and serve.

Easter

APRIL 20

From the great ham feast to Easter basket treats, you can find everything you need for a deliciously sweet celebration at Cub.

Cadbury Bird Nests

Prep Time: 20 minutes
Cook Time: 1 minutes
Serves: 24

INGREDIENTS

- 1 cup HERSHEY'S Milk Chocolate Chips
- ¾ cup REESE'S Peanut Butter Chips
- 5 oz chow mein noodles
- 1 cup CADBURY MINI EGGS Candy

DIRECTIONS

- 1 Line large tray with wax paper.
- 2 Place all chips in large microwave-safe bowl. Microwave at 50% 1 minute; stir. If needed microwave additional 10 seconds at a time, stirring until chips are melted and mixture is smooth. Immediately add chow mein; stir well to coat completely.
- 3 Drop by heaping teaspoons onto prepared tray; press with spoon to form nest shape. Immediately press 3 candy eggs into each nest. Let stand until firm or refrigerate 10 minutes.



These adorable bird nests would not be complete without their star ingredient: famously rich and creamy milk chocolate Cadbury mini eggs.



Kentucky Derby

MAY 3

In honor of the greatest two minutes in sports, we bring you two Derby day staples. Prep ahead so you don't miss the show.

Kentucky Hot Browns

Prep Time: 20 minutes
Cook Time: 5 minutes
Serves: 4

INGREDIENTS

- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 cup half-and-half
- 1 cup grated Parmesan
- 4 slices thick white bread
- ¼ lb sliced roasted turkey
- 1 cup shredded Parmesan
- 3 plum tomatoes, sliced
- 8 bacon slices, cooked

DIRECTIONS

- 1 Melt butter in heavy saucepan over medium-low heat, whisk in flour until smooth. Cook, whisking constantly, 2 minutes. Gradually whisk in half-and-half. Increase heat to medium, and cook, whisking constantly, 3-5 minutes. Remove from heat, and whisk in grated Parmesan, ½ teaspoon pepper, and ¼ teaspoon kosher salt.
- 2 Place oven rack 6 inches from broiler element. Set oven to broil. Place bread on baking sheet; broil 1-2 minutes per side.
- 3 Arrange bread in lightly greased, broiler-safe individual baking dishes. Top with turkey, then sauce and sprinkle with shredded Parmesan.
- 4 Broil 6 inches from heat, 3-4 minutes, or until bubbly and lightly browned. Top sandwiches with tomatoes and bacon.



Our Top 3 Bourbon Picks



1 WOODFORD RESERVE
The official bourbon of the Kentucky Derby. Need we say more?



2 OLD FORESTER
America's first bottled bourbon and the only one continuously sold by the same company before, during, and after prohibition.



3 MAKER'S MARK
Come for the signature hand-dipped red wax seal, stay for the smooth, full-bodied flavor.

* HOW TO MAKE A CLASSIC MINT JULEP

- 5 fresh mint sprigs, leaves only
- 2 sugar cubes
- 2½ oz bourbon whiskey

Place mint and sugar cubes into a julep cup. Muddle well to dissolve the sugar and release the mint oils. Add bourbon. Fill glass with crushed ice, stir, and serve.



* PARTY STARTER

TOSTITOS are more than tortilla chips and dips—they're an invitation to catch up with friends, so get together already!

Cinco de Mayo

MAY 5

¡Viva Mexico! If there's a more delicious way to celebrate Cinco de Mayo than with key ingredients Mexico gave the world, we don't know what it is.

Quesabirria Nachos with Quick Pickled Onions

Prep Time: 25 minutes
Cook Time: 7 Hours 20 minutes
Serves: 8

INGREDIENTS

- 2 tbsp finely chopped canned chipotle chiles in adobo sauce
- 3 cloves garlic, finely chopped
- 1 tsp dried oregano
- 1 tsp dried ginger
- 1 tsp cumin
- ½ tsp cinnamon
- 1 cup beef broth
- 1 tbsp vegetable oil
- 1¼-2¼ lbs boneless beef chuck roast
- ½ cup red onion, thinly sliced
- ¼ cup white vinegar
- 12 cups tortilla chips
- 2 cups shredded Monterey Jack
- ¼ cup cilantro, chopped
- Sour cream, for serving
- Lime wedges, for serving

DIRECTIONS

- 1 Coat 6-quart slow cooker with cooking spray. Add chiles, garlic, 1 teaspoon salt, oregano, ginger, cumin, ½ teaspoon pepper, and cinnamon. Stir in broth.
- 2 In 12-inch skillet, heat oil over medium-high. Cook beef in oil 8-10 minutes, turning once, until browned on both sides. Transfer to slow cooker; turn to coat. Cook on Low 7-8 hours, until beef is tender.
- 3 Meanwhile, make pickled onions. In 1-quart saucepan, combine onions and vinegar. Bring to a boil. Reduce to simmer and cook 3 minutes, stirring often. Remove from heat and cool completely. Drain and transfer to small bowl. Cover and refrigerate until ready to use.
- 4 Transfer beef to cutting board; cool slightly. Shred beef, discarding fat. Toss 2 cups beef (save any remaining beef for another use) with ¼ cup of the cooking liquid. Place remaining cooking liquid in small bowl, for dipping.
- 5 Heat oven to 400°F. Line 18x13-inch rimmed sheet pan with foil; coat with cooking spray. Spread chips evenly on pan. Top with 1 cup cheese. Top with remaining chips and shredded beef. Sprinkle with remaining cheese. Bake 10-12 minutes until cheese is melted. Top with pickled onions and cilantro. Serve with sour cream, lime wedges and reserved liquid for dipping.

Mother's Day

MAY 11

Mom's the word and effortless elegance is the play with this anytime-of-day spread you can pull together in a single trip to Cub—flowers and drinks included.



Start with the Crackers

All good snack boards have one thing in common: Excellent crackers. After all, what good are cheeses, meats, and spreads, without the proper vehicle? Mixing and matching is what charcuterie is all about!



CLUB
Light, flaky, buttery with a melt-in-your-mouth texture. So good they don't need topping.

TOWN HOUSE

Designed to pair, dip, or top, these crackers complement anything and enhance everything.



TOASTEDS
These crispy crackers are toasted to perfection to give them their signature Toasteds taste.

CHEEZ-IT

These baked, cheesy, crunchy squares of satisfaction are available in tons of flavors. Snack on!



CARR'S

Made with no artificial colors or flavors, there's nothing to get in the way of enjoying whatever you add as toppings or pairings.

National Mimosa Day

MAY 16

Brunch enthusiasts and cocktail fanatics, mark your calendars! Mimosas are equal parts bubbles and juice, and ripe for riffing like we have here.



*
From left to right, we used strawberry banana juice, pink lemonade, grapefruit juice, and mango juice.

Make it irresistibly rich & creamy



Catch of the Day

FROM SUSHI TO STIR-FRY:

5 Asian fish and seafood recipes to put on repeat. They're fast, easy, and deliver a dinner win whenever you need one.



Mussels

Come for the sustainability and affordability of mussels, stay for the irresistible broth you're sure to be soaking up with crusty bread after all the bivalves have been eaten. Remember, if at the end of cooking, you have mussels that haven't opened, they're not safe to eat; toss them.

Coconut Orange Mussels

Prep Time: 10 minutes | Cook Time: 10 minutes | Serves: 4

INGREDIENTS

- 1 tbsp vegetable oil
- 6 green onions, thinly sliced, white and green parts separated
- 1 serrano pepper, seeded and finely chopped
- 1 cup unsweetened coconut milk
- 1 cup La Choy™ Orange Stir-Fry Sauce & Marinade
- 2 lbs frozen mussels, thawed per directions
- ¼ cup cilantro, chopped
- 2 tbsp lime juice
- 4 cups cooked white rice, for serving

DIRECTIONS

- 1 Heat oil in 4-quart saucepan or Dutch oven over medium heat. Add green onion whites and serrano pepper; cook 1-3 minutes, until softened and beginning to brown.
- 2 Add coconut milk, sauce, and mussels. Bring to a boil then reduce to a simmer. Cover and cook 5-7 minutes or until mussels are heated through (145°F). Remove from heat. Stir in green onion greens, cilantro, and lime juice. Serve with rice.



Cub is committed to sourcing fish and seafood responsibly. We care about you and our oceans. We partner with third-party certification programs that verify the seafood we source was caught or farmed responsibly with care given to the workers, the animals, and the environment.

Seared Sesame Ahi Tuna Steaks with Veggies

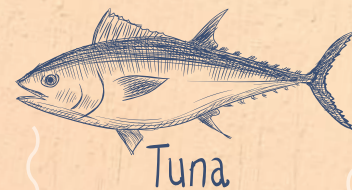
Prep Time: 10 minutes | Cook Time: 10 minutes | Serves: 2

INGREDIENTS

- 3 tbsp black sesame seeds
- 3 tbsp white sesame seeds
- 2 ahi tuna steaks, ¾-inch thick
- ¼ cup tamari
- 2 tbsp vegetable oil
- 1 bag (15 oz) Birds Eye™ Sesame Garlic Frozen Stir Fry

DIRECTIONS

- 1 Mix sesame seeds in shallow plate. Brush all sides of tuna steaks with tamari and season with salt and pepper. Coat top and bottom of tuna with sesame seeds, pressing to adhere; shake off excess.
- 2 Heat oil in large nonstick skillet over medium-high heat. When shimmering, carefully add tuna and sear 2–3 minutes. Carefully flip and continue searing for another 1–2 minutes for rare. Remove from heat.
- 3 Prepare stir-fry vegetables per package directions and serve with tuna.



Tuna

Tuna steaks are thick cuts, typically seared or grilled to highlight their firm, meaty texture and rich, slightly sweet flavor. Often served rare to medium-rare, they retain a tender, juicy center while the exterior crisps up with a caramelized finish.



Tilapia

Tilapia is mildly flavored, sweet, and not at all fishy, which makes it a great choice for picky eaters or anyone who says they don't like fish. Tilapia fillets brown well, won't fall apart when flipped, and pair with just about any sauce you can think of.



Shrimp

From extra jumbo to salad size, cooked to uncooked, and tail-on to peeled, there are plenty of options when shopping these small crustaceans. No matter which you pick, they're briny, sweet, and fast to prepare. So fast, in fact, you have to keep a close eye not to overcook them.

Spicy Shrimp Roll Bowl

Prep Time: 20 minutes | Cook Time: 20 minutes | Serves: 2

INGREDIENTS

- 1 cup short-grain white rice, uncooked
- 2 tbsp natural rice vinegar
- 2 tsp sugar
- 1 tbsp vegetable oil
- 1 lb peeled and deveined shrimp, thawed if frozen
- ½ tsp kosher salt
- ¼ tsp black pepper
- 1 large avocado, sliced
- 1 cup sliced English cucumber, unpeeled
- 1 sheet nori, thinly sliced
- 2 green onions, thinly sliced
- 1 tbsp toasted sesame seeds
- P.F. Chang's™ Home Menu Dynamite Hot Sauce

DIRECTIONS

- 1 Pour rice into small bowl and cover with cold water; soak 10

- minutes. Pour rice into fine mesh strainer and rinse until water runs clear. Pour rice and 1 cup water into small saucepan; bring to a boil. Reduce heat to low; steam 10 minutes, until rice is tender, and water is absorbed.
- 2 Stir together rice vinegar and sugar in small bowl until sugar is dissolved. Stir vinegar mixture into cooked rice. Cover and let stand 10 minutes.
- 3 Heat oil in large skillet over medium heat. Season shrimp with salt and pepper and cook in skillet until pink (145°F).
- 4 Divide rice and shrimp into two bowls. Top with avocado, cucumber, nori, and scallions. Garnish with toasted sesame seeds and drizzle with P.F. Chang's™ Home Menu Dynamite Hot Sauce.

Sheet Pan Tilapia and Veggies with Sesame Sauce

Prep Time: 5 minutes | Cook Time: 6 minutes | Serves: 4

INGREDIENTS

- 4 tilapia or other mild-flavored fish fillets (4–5 oz each), thawed if frozen
- 1 tbsp vegetable oil
- ¼ tsp salt
- 1 bag (16 oz) frozen broccoli stir-fry blend vegetables
- 1 cup P.F. Chang's™ Home Menu Sesame Sauce
- 1 tsp sesame seeds
- 2 tbsp cilantro, chopped

DIRECTIONS

- 1 Place oven rack 4–6 inches from broiler element. Set oven to broil. Line 18x13-inch rimmed sheet pan with foil; coat with cooking spray.
- 2 Place fish on pan; brush with oil and sprinkle with salt. In large bowl, mix vegetables with ¾ cup sauce and arrange around fish.
- 3 Broil 6–8 minutes or until fish flakes easily with fork. Drizzle with remaining ¼ cup sauce. Top with sesame seeds and cilantro.

Air Fryer Teriyaki Salmon Bowls

Prep Time: 15 minutes | Cook Time: 10 minutes | Serves: 2

INGREDIENTS

- ¼ cup natural rice vinegar
- 1 tbsp sugar
- 1 cup thinly sliced cucumber
- 1 bag (10 oz each) Birds Eye™ Edamame
- 1 lb salmon fillets, cut into 1-inch chunks
- ¼ cup P.F. Chang's™ Home Menu Teriyaki Sauce
- 1 large avocado, sliced
- 2 green onions, sliced
- 2 cups cooked white rice, for serving
- Chili crisp and sesame seeds, optional

DIRECTIONS

- 1** Pour vinegar, ¼ cup water, and sugar into small bowl. Microwave 1 minute. Stir until sugar is dissolved. Pour over cucumbers.
- 2** Microwave edamame according to package directions. Pour into bowl to cool, then remove shells. Meanwhile, toss salmon with teriyaki sauce until well coated. Heat air fryer to 400°F. Place salmon in air fryer in single layer and cook 5-7 minutes, until salmon is firm (145°F).
- 3** Scoop rice into bowls. Top with salmon bites and garnish with edamame, pickled cucumbers, avocado, scallions, chili crisp, and sesame seeds.



Salmon

This cold-water fish is a favorite not just for its rich buttery taste (thanks, Omega-3s!), but because it's always available, affordable, and easy to make. Depending on the variety, salmon ranges from light pink to red-orange, and from tender to firm; any kind works in this recipe.

A WORD ON THAWING

For the best texture and taste, frozen fish and seafood should be thawed before cooking. Tempting as it may be, do not defrost in the microwave; it will be uneven. Try one of these methods instead:

In the fridge

Remove from vacuum packaging (for airflow) and thaw in the refrigerator on a tray or plate for 12-24 hours.

Under the faucet

If not in vacuum packaging, put in a plastic bag, then run a steady stream of cold water over the bag.

Awesome Sauce

The not-so-secret secret behind all these dishes (and so many more!) is what's in these bottles. Read on to learn how they take any meal from good to great with little more than the twist of a cap and a tap.

La Choy™ Yum Yum Sauce

More than just a spicy mayo, La Choy's Yum Yum sauce is a delightfully creamy blend that balances the sweet with the salty and the spice. Use it to coat shrimp, as a dip for fries, or slather it on both sides of a burger bun.

La Choy™ Orange Stir-Fry Sauce & Marinade

This hard-working sauce can be used as a bright and slightly sweet stir-fry sauce, as an oh-so-simple marinade for chicken, beef, or pork, and, of course, as your go-go dip for egg rolls. Pro tip: Don't sleep on the Crispy Orange Chicken recipe found on the back of the bottle.

P.F. Chang's™ Home Menu Mongolian BBQ Sauce

Whether you use it as a marinade, glaze or finishing sauce, the hit of smoked black pepper, sweet molasses, soy sauce, and garlic this bottle delivers makes it worth the space it takes up in the fridge door. Try it with flank steak, onions, and mushrooms.

P.F. Chang's™ Home Menu Mango Sweet & Sour Sauce

Bold, yet balanced with fruity pureed mango and a kick of lemon and ginger, this mango sweet & sour sauce serves up a lip-smacking fusion of flavors. We love it sauteed with chicken, onion, and bell peppers for a fast and flavorful dinner over rice.

P.F. Chang's™ Home Menu Sriracha Mayo Dynamite Hot Sauce

This is the secret to recreating many of your takeout favorites at home. Its creamy mayo meets spicy sriracha and smoky chipotle for a hot and spicy sauce that gives sushi a kick, sandwiches that something extra, and a hit of flavor to every veggie it meets.



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Oh-So-Creamy, Oh-So-Dreamy

What do the airiest, lightest, and most fun desserts of spring all have in common? Kemps heavy whipping cream!

Whipped Cream Dessert Board

Prep Time: 30 minutes
Cook Time: 15 minutes
Serves: 6

INGREDIENTS

1½ tsp powdered gelatin
2 cups Kemps heavy cream
½ cup powdered sugar
½ tsp vanilla
1½ tbsp chocolate sauce
2 tbsp caramel sauce
2 tbsp strawberry sauce
NILLA wafers
CHIPS AHOY cookies
OREO cookies

DIRECTIONS

1 Add 2 tablespoons water to microwavable bowl. Sprinkle in gelatin and let sit 3-4 minutes. Microwave 5 seconds. Set aside to cool slightly.
2 To stand mixer bowl fitted with whisk attachment, add heavy cream, powdered sugar, and vanilla. Whisk on medium-high until loose peaks form, 2-3 minutes.
3 Ensure gelatin mix is still smooth; if it cools too much, it can get clumpy. Turn mixer to low and slowly pour in gelatin. Mix again to incorporate and create stiff peaks. Remove two-thirds whipped cream; split evenly into two bowls.
4 Add chocolate sauce to whipped cream in stand mixer; mix on low until incorporated. Transfer to a bowl and wash out stand mixer bowl and whisk attachment.
5 Repeat with remaining two bowls of whipped cream, adding caramel to one, and strawberry sauce to the other. Taste and add more flavoring or powdered sugar if desired. Let each flavor rest the refrigerator 10-15 minutes before serving with cookies and fresh fruit.



**FARMER OWNED.
FAMILY LOVED.
WELCOME TO
KEMPS COUNTRY.**
Higher standards.
Happier families.
Healthier
communities.
It's a legacy you
can taste in every
sip, scoop, and
spoonful.



How to Make Strawberry Cream Pie

This spring stunner gets all the sweeter with cloud-like dollops of fresh, homemade whipping cream.

Strawberry Cream Pie

Prep Time: 1 hour
Cook Time: 6 hours
Serves: 6

INGREDIENTS

- 8 tbsp butter melted, more as needed
- 2 cups Honey Maid graham cracker crumbs, more as needed
- ¾ cup sugar plus 2 tablespoons sugar, divided
- ¼ tsp kosher salt
- 32 oz strawberries, divided
- 1 tbsp lemon juice
- ½ cup Kemps whole milk
- 1 (¼ oz) packet unflavored gelatin
- 1 cup Kemps heavy whipping cream
- 1 tsp vanilla extract

DIRECTIONS

- 1** In bowl, mix graham cracker crumbs, melted butter, sugar, and salt. The mixture should be damp, like wet sand, and hold together when squeezed. If too dry, add butter. If too wet, add graham cracker crumbs
- 2** Pour crumb mixture into 9-inch pie plate; press onto bottom and up sides of plate. Refrigerate until ready to use.
- 3** In blender, purée 3 cups strawberries and lemon juice until smooth.
- 4** Add milk to medium bowl and sprinkle in gelatin. Stir, then let sit to allow gelatin to hydrate.
- 5** Meanwhile, in medium saucepan, whisk cream, sugar, and, salt. Heat over

- medium, stirring often, until steaming and almost boiling, about 180°F.
- 6** Add in bloomed gelatin mixture, whisking constantly until dissolved; remove pan from heat. Add strawberry puree and vanilla extract. Using an immersion blender, blend for 30 seconds. Stir in vanilla. Let cool at room temperature for 30 minutes.
- 7** Remove pie shell from freezer. Slowly pour filling into crust. Gently knock on counter to remove air bubbles. Transfer to refrigerator to chill 6 hours or overnight. Slice and serve cold with homemade whipped cream and remaining strawberries.

TOAST THE CRUMBS

Yes, this is an extra step, but it's worth the flavor it adds if you have the time. After pressing crumbs into the pie plate, bake at 350°F for 10 minutes. Keep a close eye so it doesn't burn.

HOMEMADE WHIPPING CREAM

- Skip the canned stuff and whip up something special starting with Kemps.
- 1** Place a bowl in the refrigerator for 20 minutes. Once cool, add heavy cream.
 - 2** Beat on medium speed 1–3 minutes, scraping sides as needed. Add confectioners' sugar a little at a time.
 - 3** Add vanilla and continue beating until soft, fluffy peaks form.
 - 4** Don't overdo it: If you see the cream beginning to separate, stop mixing.



MAKE THE PERFECT CRUST

Made with whole grain and real honey, these Grahams are our go-to pick for homemade crusts. You'll need 14 of them for this recipe, which leaves you plenty more for snacking.





OREO Cookie Mousse

Prep Time: 15 minutes
Cook Time: 3 hours
Serves: 6

INGREDIENTS

- 2½ cups Kemps heavy whipping cream, divided
- 1 cup white chocolate chips
- ¾ cup crushed OREO cookies
- 3 tbsp powdered sugar

DIRECTIONS

- 1** Place a metal or glass mixing bowl in freezer for 10-15 minutes. Meanwhile, finely crush OREO cookies.
- 2** Place white chocolate chips in medium bowl. In small pan over low, heat ½ cup cream just until boiling; remove from heat and pour over the chips. Let sit 1 minute, then mix until smooth and chips are completely melted. Let cool to room temperature.
- 3** Pour remaining 1½ cups heavy cream into chilled bowl and beat on high until stiff peaks form, 3-5 minutes. Add cooled chocolate and crushed cookies to whipped cream and beat until fully combined.
- 4** Divide into individual serving containers. Cover and refrigerate at least 3 hours. Mousse will keep 2-3 days in the fridge.
- 5** Before serving, make whipped cream topping. In chilled bowl, combine ½ cup heavy cream and powdered sugar, beat on high until stiff peaks form, 2-3 minutes. Top mousse with whipped cream and additional OREO cookie crumbs.



STAY PLAYFUL

This recipe calls for classic OREO cookies, but they're interchangeable with any of the fun flavors and limited edition OREO cookies available.

INTRODUCING THE EXCLUSIVE TRUMOO MOANA STRAWBERRY BANANA MILK!

Get ready to sip your way to paradise with every creamy, dreamy gulp. Delicious strawberries and sweet bananas dance together in a wave of flavor that'll make your taste buds do the hula! Available for a limited time!



SUNSHINE SMOOTHIE BOWL

Make breakfast with a boost when you whip up wholesome strawberry banana bowls to inspire your day. **Makes 1**

For smoothie:

- ½ cup strawberry banana milk
- ½ cup vanilla Greek yogurt
- 1 banana, sliced and frozen
- 4 strawberries, sliced and frozen

To serve:

- Extra sliced fruit
- ¼ cup granola

Instructions:

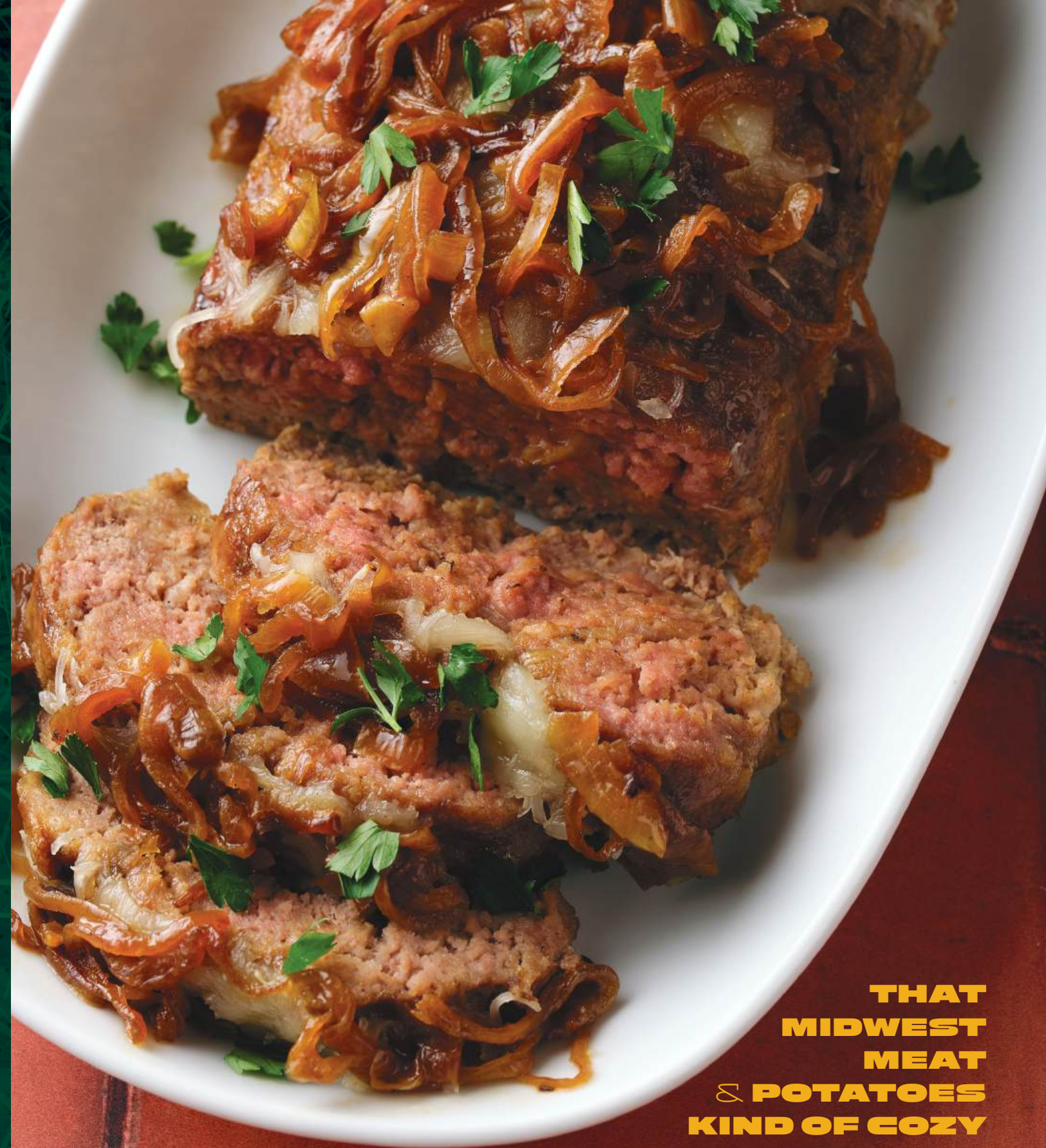
Blend all smoothie ingredients together in a blender until smooth. Serve in a bowl topped with granola and fresh strawberries and bananas.



Wild

FOR COMFORT FOOD

NO ONE KNOWS HOW TO NAVIGATE LIFE ON ICE BETTER THAN A MINNESOTA WILD HOCKEY PLAYER. And no one knows how to stock up for comfort food season like Cub. We've joined forces to bring you cozy staples that are as satisfying as a slap shot that scores the winning goal.



THAT MIDWEST MEAT & POTATOES KIND OF COZY

French Onion Meatloaf

This is not your mom's meatloaf. While we can't definitely say it's better, we can say with certainty that the addition of caramelized onions and Swiss cheese is genius and worth the slicing.

The MN Wild

DISH ON COZY COMFORTS

LIFE ON ICE REQUIRES FOOD THAT FUELS AND COMFORTS. WE CAUGHT UP WITH SIX PLAYERS TO GET THEIR HOT TAKES ON ALL THE BEST.

	Soup or chili?	Meatballs or meatloaf?	Best chicken wing flavor?	Marinara or alfredo?	Best kind of fries?	Favorite cookie?	Grilled, fried, or rotisserie chicken?
 Zach Bogosian	Chili	Meatloaf 	Hot honey buffalo 	Marinara 	Waffle 	Chocolate chip	Fried 
 Brock Faber	Chili 	Meatloaf	Buffalo 	Alfredo	Steak cut 	Chocolate chip	Grilled 
 Jake Middleton	Chili	Meatloaf	Dry rub	Alfredo	Crinkle 	Chocolate chip	Rotisserie 
 Matt Boldy	Chili	Meatballs 	Buffalo	Alfredo 	Waffle 	Chocolate Chip	Grilled
 Jared Spurgeon	Soup 	Meatballs	Dry rub	Alfredo	Shoestring 	Oatmeal chocolate chip 	Rotisserie
 Ryan Hartman	Chili	Meatballs	Dill pickle dry rub	Alfredo	Smiley fries 	Chocolate chip 	Fried

DOUBLE THE CHEESE, DOUBLE THE YUM

Broccoli Cheddar Chicken Soup with Cheez-It Crackers

Creamy meets crunchy in this bowlful of bliss. Tuck into its warmth and familiarity, then dial the cozy factor all the way up to 11 by adding the world's most perfect cheesy cracker.



CHILLY OUTSIDE, CHILI INSIDE

Slow-Cooker Pork and Black Bean Chili with Skillet Cornbread

Nothing hits like chili. No matter how you make it (for the record, we are Team Beans) or what you pair it with (that's gonna be cornbread for us), chili's ability to warm a person up from the inside out is universal.



NOSTALGIA NOODLE CASSEROLE

Classic Tuna Noodle Casserole

Oh yes, we did—and it's exactly like you remember it, condensed soup and all. Like any good tuna noodle casserole, this recipe's pièce de résistance is the topping. It should go without saying that in Minnesota that means one brand and one brand only: Old Dutch RIP-L chips.



THE COZIEST COOKIE OF ALL

Oatmeal Chocolate Chip Cookies

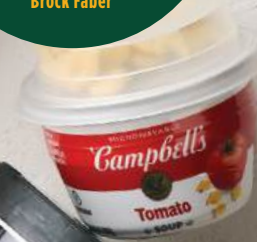
Comforting to the last crumb, these cookies are the food equivalent of a big bear hug from your favorite person. Chocolate chip cookies might be the most popular, but we think the addition of Bob's Red Mill Old Fashioned Rolled Oats makes these as cozy as can be.

Hey, Minnesota Wild, what's your go-to comfort food?



"Penne pasta, my mom made really good homemade pasta for me growing up."
Matt Boldy

"Grilled cheese and tomato soup because it tastes good, and my mom sometimes made it but mainly because it tastes good."
Brock Faber



"Pizza, cause it's delicious."
Jake Middleton

"Pancakes, I like pancakes and can eat them at any time of day."
Ryan Hartman



INSTANT COMFORT

Time isn't always on your side, but these cozy shortcuts are.

Bob's Red Oatmeal Cups

One gives oatmeal cookies in a cup vibes while the other screams apple pie, and they're both gluten free. Add water and pop in the microwave or sub in milk and a sleep for overnight oats. Either way, you've got a nourishing cup of nostalgia.

Brew Pub Chicago Style Deep Dish Pizza

Even though pizza requires zero introductions, we'd like you to say hello to the slices of comfort served up in this hearty deep-dish pizza done Chicago style.

Eggo Chocolatey Chip Pancakes

There's a reason brinner is a winner. The comfort of breakfast shouldn't be contained to the AM hours. Friendly reminder that Eggo is out here with a whole wide world of pancake and waffle options.

Penne and Marinara

When in doubt, throw on a pot of water and make pasta. It's a simple math equation: carbs=happiness. For a gluten-free option that won't leave you sad, grab Wild Harvest brand.

Campbell's Tomato Soup

Every spoonful of this comforting tomato soup is crafted with the delicious ingredients you grew up on. The tangy taste of farm-grown tomatoes and satisfying crunch of Goldfish make this a delicious choice anytime, anywhere.

Campbell's Slow Kettle Southwest-Style Chicken Chili

Simmered with the perfect combination of white meat chicken, black beans, and chicken stock, this restaurant-quality chicken chili will make you want to slow down to savor each and every spoonful.

French Onion Meatloaf

Prep Time: 10 minutes

Cook Time: 1 Hour

Serves: 6

INGREDIENTS

- 2 tbsp butter
- 2 cups thinly sliced onion
- ½ tsp salt
- ¾ cup beef broth
- 1 lb lean ground beef (at least 80%)
- 2 eggs, beaten
- 1 cup panko breadcrumbs
- 3 tbsp grated Parmesan
- ½ cup shredded Swiss cheese
- 2 tbsp flat leaf parsley, chopped

DIRECTIONS

1 Heat oven to 350°F. Coat 8x4-inch loaf pan with cooking spray. In 10-inch skillet, melt butter over medium-high heat. Add onion and salt; cook, stirring frequently, 5–7 minutes until edges of onions are browned and soft. Add ½ cup beef broth and bring to a boil. Cook 1–3 minutes, until reduced.

2 In large bowl, mix beef, eggs, breadcrumbs, remaining ½ cup beef broth, and Parmesan; stir in half (about ½ cup) of onion mixture. Press mixture in prepared pan. Bake 40 minutes.

3 Remove from oven. Spread remaining onions evenly over top, then top with Swiss cheese. Bake 13–17 minutes or until center of loaf is 165°F. Cover with foil. Let stand 10 minutes. Top with parsley before serving.

Broccoli Cheddar Chicken Soup with Cheez-It Crackers

Prep Time: 15 minutes

Cook Time: 10 minutes

Serves: 8

INGREDIENTS

- 4 tbsp butter
- 1 cup chopped onions
- ½ tsp garlic powder
- ½ tsp salt
- ½ tsp pepper
- ¼ cup all-purpose flour
- 1 carton (32 oz) chicken broth

3 cups chopped cooked chicken

1 bag (16 oz) frozen chopped broccoli

1 cup matchstick carrots

8 oz shredded sharp cheddar cheese

2 cups Cheez-It® crackers

DIRECTIONS

1 In 4-quart saucepan or Dutch oven, melt butter over medium-high heat. Add onions, garlic powder, salt and pepper; cook 3–4 minutes, stirring occasionally, until tender.

2 Stir in flour. Cook 1 minute, stirring constantly. Gradually stir in chicken broth until smooth. Stir in chicken, broccoli and carrots. Bring to a boil over high heat. Reduce to a simmer and cook 6–8 minutes, until vegetables are tender.

3 Stir in cheese and remove from heat. Serve each cup of soup topped with ¼ cup Cheez-It crackers.

Slow-Cooker Pork and Black Bean Chili

Prep Time: 15 minutes

Cook Time: 6 hours

Serves: 8

INGREDIENTS

- 2 tbsp chili powder
- 1 tbsp ground cumin
- 1 tsp ground coriander
- 1 tsp salt
- 3 lb boneless pork shoulder, trimmed of excess fat and cut into 1-inch cubes
- 2 medium red or yellow bell peppers, diced
- 12 green onions, sliced, white and green parts separated
- 2 cans (15 oz each) black beans, rinsed and drained
- 1 can (15 oz) fire-roasted diced tomatoes, undrained
- 1 cup crema Mexicana
- ¼ cup lime juice

DIRECTIONS

1 Coat 5- to 6-quart slow cooker with cooking spray. Mix chili powder, cumin, coriander, and salt in slow cooker. Add pork and toss to coat. Stir in peppers, onion whites, beans, and tomatoes.

2 Cover; cook on Low 6–7 hours or until pork is tender.

3 In small bowl, combine crema Mexicana and lime juice. Drizzle over each serving of chili. Top with onion greens.

Classic Skillet Cornbread with Bacon

Prep Time: 10 minutes

Cook Time: 30 minutes

Serves: 8

INGREDIENTS

- 4 oz bacon, chopped
- 1¼ cups cornmeal
- ¾ cup all-purpose flour
- 2 tbsp sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1¼ cups milk
- 2 eggs, beaten
- 2 tbsp butter, melted

DIRECTIONS

1 Heat oven to 375°F. In 10-inch cast-iron skillet, cook bacon over medium heat 9–11 minutes, until just crispy. With slotted spoon, transfer bacon to paper towel-lined plate; set aside. Reserve drippings in skillet.

2 Meanwhile, in large bowl, mix cornmeal, flour, sugar, baking powder, baking soda, and salt. Stir in milk, eggs, butter, and bacon.

3 Gently pour batter in center of skillet over drippings. Bake 20–25 minutes or until golden brown and toothpick inserted in center of cornbread comes out clean. Run knife around edge of cornbread. Let cornbread cool 10 minutes before serving.

Classic Tuna Noodle Casserole

Prep Time: 5 minutes

Cook Time: 25 minutes

Serves: 4

INGREDIENTS

- 1 can (10.5 oz) Campbell's Condensed Cream of Mushroom Soup
- ½ cup milk
- 2 tbsp chopped pimiento
- 1 cup frozen green peas
- 2 cans (5 oz each) tuna in water, drained
- 2 cups egg noodles (cooked al dente from about 4 oz dry)
- 1½ cups Old Dutch RIP-L chips, slightly crushed

DIRECTIONS

1 Heat the oven to 400°F. Stir soup, milk, pimientos, peas, tuna, and noodles in 1½-quart casserole; mix well. Season with salt and pepper to taste.

2 Bake 20 minutes until hot and bubbling at the edges. Stir the tuna mixture and sprinkle with chips. Bake 5 minutes, until warmed through.

Oatmeal Chocolate Chip Cookies

Prep Time: 20 minutes

Cook Time: 12 minutes

Makes: 60 cookies

INGREDIENTS

- 1½ cups Bob's Red Mill Unbleached White All-Purpose Flour
- 1 tsp cinnamon
- 1 tsp baking soda
- ½ tsp kosher salt
- 1¼ cups butter

- 1 cup brown sugar
- ½ cup sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups Bob's Red Mill Old Fashioned Rolled Oats
- 1 cup chocolate chips

DIRECTIONS

1 Heat oven to 375°F and line two baking sheets with parchment paper. Meanwhile, place rolled oats in food processor and pulse 3–5 times, until oats are about one third the original size.

2 In medium bowl, combine flour, cinnamon, baking soda, and salt; set aside.

3 In large mixing bowl, beat butter, brown sugar, and sugar until smooth and creamy, 3–5 minutes. Add eggs and vanilla extract and mix until smooth. Add flour mixture and blend briefly, followed by oats and chocolate chips. Mix just until oats and chips are evenly distributed.

4 Portion dough onto prepared baking sheets, 2 tablespoons per cookie, leaving 2 inches between each cookie. Bake until the edges have browned, and centers are set, 9–12 minutes. Cool for 10 minutes before removing to wire rack to cool completely. Store in airtight container.



Doable Dinners

With an eye on the good weather to come, we bring you five lightened up spring dinners that do the job of feeding a family of 4 in 30 minutes, with 5 key ingredients, for around \$20.



Chicken Cordon Bleu Soup

Prep Time: 30 minutes | Cook Time: 5 minutes | Serves: 4

PANTRY STAPLES
1 ¼ cups vegetable oil,
½ cup all-purpose flour



4 cups whole milk



1 boneless skinless chicken breast, cut into ¾-inch pieces



¾ cup plain panko breadcrumbs



1 cup diced ham steak



4 ounces chive and onion Philadelphia cream cheese, softened

DIRECTIONS

1 Place 1 tablespoon milk and ¼ teaspoon salt in large bowl. Add chicken; toss to coat. Add breadcrumbs; press to coat.

2 In 4-quart saucepan, heat ¼ cup oil over medium. Add flour and ½ teaspoon salt; cook, stirring, 2–3 minutes, until thick and starting to turn golden brown.

3 Slowly stream in remaining milk, beating constantly with whisk, until incorporated. Stir in ham; increase heat to medium-high until just simmering, then reduce to low and simmer 5 minutes. Remove from heat; add cream cheese and stir until melted.

4 In 10-inch skillet, heat remaining 1 cup oil to shimmering over medium-high. Press breadcrumbs to chicken once more, then gently place chicken in hot oil. Cook 3–5 minutes, turning occasionally, until browned all over. Using a slotted spoon, transfer to a paper towel-lined plate.

5 Divide soup among four bowls. Top with chicken croustons. Garnish with chopped chives, if desired.

UP THE ALLIUMS

¼ cup finely chopped chives or green onions bring a pop of color while adding to the flavor of the cream cheese.





Pepperoni Grilled Cheese

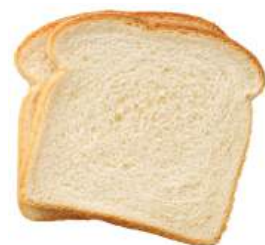
Prep Time: 15 minutes | Cook Time: 8 minutes | Serves: 4



1 stick butter, softened



2 tablespoons Italian seasoning



8 slices white bread



12 slices Crystal Farms low-moisture mozzarella cheese



24 slices pepperoni

DIRECTIONS

1 Mash butter with Italian seasoning and a pinch each of salt and pepper.

2 On work surface, lay out 4 slices bread. Top each piece of bread with 2 slices mozzarella, 6 slices pepperoni, 1 more slice mozzarella and another slice of bread. Spread herb butter on each sandwich.

3 In a large nonstick skillet, cook sandwiches in batches over medium-low heat until browned and crisp, 3 to 4 minutes per side. Season with salt.

MAKE IT SAUCY

Looking for a more pizza-like experience? Add 1-2 tablespoons of your favorite marinara to each sandwich before cooking.



Lemon Chicken Meatballs with Orzo

Prep Time: 5 minutes | Cook Time: 15 minutes | Serves: 4



1 package (12 oz) Aidells Refrigerated Chicken Caramelized Onion Meatballs



1 cup orzo



¼ cup chopped fresh dill leaves



2 tablespoons lemon juice



4 ounces crumbled feta

PANTRY STAPLES
2 tablespoons olive oil,
Salt and pepper

DIRECTIONS

1 In 12-inch skillet, heat olive oil over medium-high heat. Add meatballs and cook 4-6 minutes, turning often, until browned all over.

2 Stir in 3 cups water, orzo, ½ teaspoon salt and ¼ teaspoon pepper. Bring to a boil over high heat, reduce to medium and cook 10-12 minutes, stirring often, until orzo is tender, and meatballs are warmed through.

3 Off heat, stir in dill, lemon juice, and feta. Drizzle with additional olive oil, if desired.



Spring Tart with Asparagus and Prosciutto

Prep Time: 15 minutes | Cook Time: 15 minutes | Serves: 4



2 sheets frozen puff pastry (from 17.3-oz package), thawed



8 ounces goat cheese, softened



4 tsp fresh lemon juice



4 ounces prosciutto, torn in thin strips



6 asparagus spears, trimmed and shaved

PANTRY STAPLES

Flour
2 tablespoons
+ 2 teaspoons
olive oil,
½ teaspoon
pepper

DIRECTIONS

1 Heat oven to 400°F. Lightly spread flour on rolling pin. Place puff pastry sheets on cooking parchment paper; roll into 11x10-inch rectangles. Keep pastry on parchment, transfer to large rimmed sheet pans. Score dough ½ inch from edge all the way around to make a border. Poke all over with fork inside border. Bake 13–16 minutes to golden brown. Press down center of pastry along border to flatten.

2 Meanwhile, in medium bowl, mix goat cheese, 2 tablespoons olive oil, lemon juice, and pepper. Dollop goat cheese mixture evenly over center of each hot tart; let stand 1 minute. Gently spread cheese mixture to within ½ inch of edges.

3 Top evenly with prosciutto and asparagus. Drizzle each tart with remaining teaspoons of olive oil to serve.

VERSATILITY PLAYS

Halve this recipe and serve with a rotisserie chicken for more protein, or cut into small strips for an appetizer.



Wedge Salad with Seared Steak

Prep Time: 10 minutes | Cook Time: 10 minutes | Serves: 4



2 boneless beef ribeye steaks



1 head iceberg lettuce, cored, cut into 4 wedges



1 cup halved cherry tomatoes



1 cup blue cheese dressing



4 green onions, thinly sliced

PANTRY STAPLES

1 tablespoon
vegetable oil,
Salt and pepper

DIRECTIONS

1 In 12-inch skillet, heat oil over medium. Season steak with ½ teaspoon salt and ¼ teaspoon pepper. Add to skillet; cook 9–11 minutes, turning once, until meat thermometer inserted in center reads 135°F (medium-rare) or to desired doneness. Transfer to cutting board, cover with foil and let stand 5 minutes. Cut steaks into ¼-inch slices.

2 Meanwhile, on 4 plates, place one iceberg wedge and drizzle with ¼ cup dressing. Top with ¼ cup tomatoes.

3 Divide sliced steak evenly among plates and top with sliced green onions to serve.

BACON? YOU BET!

4 slices of cooked, chopped bacon are a welcome addition to this hearty knife-and-fork salad supper.



SPRING BREAK



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MIAMI, FLORIDA

Miami Vice

INGREDIENTS

- 1½ oz white rum
- 1½ oz aged rum
- 1 cup chopped strawberries
- ¾ oz lime juice
- ½ oz simple syrup
- 2 oz cream of coconut
- 2 oz pineapple juice

DIRECTIONS

In blender, add 1½ ounces white rum, strawberries, simple syrup, lime juice, and 1½ cups ice. Blend until smooth. Pour into hurricane glass and set in freezer. Wash blender, then add 1½ ounces aged rum, cream of coconut, pineapple juice, and 1½ cups ice. Blend until smooth. Pour into hurricane glass, layering on top.



LAS VEGAS, NEVADA

Viva Las Vegas

INGREDIENTS

- ½ oz Canadian whisky
- ½ oz peach schnapps
- ¼ oz cranberry juice
- 1 can Red Bull

DIRECTIONS

In rocks glass with ice, add whisky and peach schnapps. Top with Red Bull and splash of cranberry juice. Stir gently to combine and garnish with maraschino cherry.





**NEW ORLEANS,
LOUISIANA**

Hurricane

- INGREDIENTS**
- 2 oz light rum
 - 2 oz dark rum
 - 2 oz passion fruit juice
 - 1 oz orange juice
 - ½ oz fresh lime juice
 - 1 tbsp simple syrup
 - 1 tbsp grenadine

DIRECTIONS
Shake all ingredients in cocktail shaker with ice. Strain into hurricane glass. Garnish with orange slice and cherry, if desired.



CANCUN, MEXICO

Matador

- INGREDIENTS**
- 1½ oz blanco tequila
 - 4 oz pineapple juice
 - ½ oz fresh lime juice

DIRECTIONS
Add all ingredients to cocktail shaker with ice and shake for 15 seconds. Strain over ice into highball glass and serve.

**MONTEGO BAY,
JAMAICA**

Dirty Banana

- INGREDIENTS**
- 1 medium banana, frozen
 - 2 oz dark rum
 - ½ oz Tia Maria
 - 2 oz half-and-half

DIRECTIONS
Put peeled, frozen banana in blender along with the rum and Tia Maria. Add half-and-half and blend until smooth. Pour into chilled glass to serve.



**AUSTIN,
TEXAS**

Piña Mule

- INGREDIENTS**
- 2 oz Tito's Handmade vodka
 - 2 oz pineapple juice
 - 4 oz ginger beer
 - 1 lime squeeze

DIRECTIONS
Add all ingredients to copper mug with ice. Stir and garnish with slices of lime, pineapple and ginger, if desired.

THE LAST LITTLE BIT

How to make use of every last crumb, dollop, and drop of your favorite grocery staples.

FINALLY, A CLEVER METHOD FOR REACHING THOSE LAST FEW, FAMOUSLY HARD-TO-GET SWIPES IN THE BOTTOM OF THE PEANUT BUTTER JAR

Grab your Skippy, a packet of ramen, and let's dig in. First, start making the ramen per the directions, then go rogue by pouring 2-4 tablespoons of the noodle water into your jar of Skippy and sprinkling in the flavor packet to taste. Add the lid, and shake, shake, shake to loosen up all the good peanut butter clinging to the sides. Next, add the noodles, shake again, and taste. Doctor up with hot sauce and lime juice, if desired. Toss in green onions, carrots, pea pods, or thinly sliced red peppers if you have them; no problem if you don't. Plating is optional, and eating right out of the jar is absolutely acceptable. Voilà: A dinner so delicious you'll be saying "Yippy, Skippy!" every time you nearly run out.



This bowl is for show; you can totally eat right out of the Skippy jar.



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*vs. leading ordinary brand

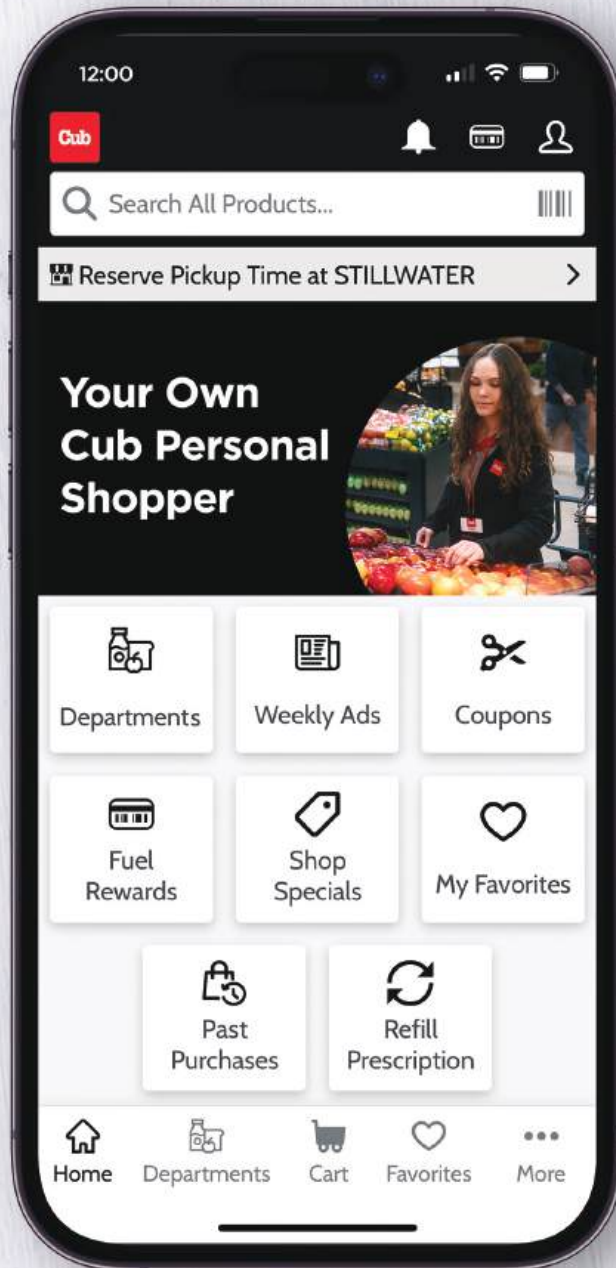
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*vs. smaller count pack of Charmin Regular Roll

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