

Appetizer

Price Chopper Shrimp Puffs

•Prep/Cook Time: 40 Minutes (can be prepared ahead of time) •Serves: 4

1 Bag of Price Chopper Cooked Jumbo Shrimp 21/25
2 Tubes – 11 oz. Price Chopper Bread Sticks
6 Central Market Classics Roasted Red Piquillo Peppers, finely julienned
1 tub - 7 oz. Central Market Classics Asiago Cheese Spread
5 oz. Baby Arugula
1 Jar – 12 oz. Central Market Classics Tomato Bruschetta
Central Market Classics Aged Balsamic Vinegar
Central Market Classics Sea Salt & Black Pepper to taste
Price Chopper Non-stick Cooking Spray

1. Preheat oven to 350°.
2. Spray cookie sheet with cooking spray and set aside.
3. Open the bread stick tube and separate one breadstick from the rest and unroll it out flat. Set aside.
4. Take one shrimp and set it so that the tail is up and the shrimp makes a “C” shape. Using your thumb, press down to help flatten the inside bottom of the “C”.

5. Where your thumb pressed down, put a tbsp. of red peppers and a dollop of asiago cheese on the peppers.
6. Then carefully wrap the shrimp in the breadstick dough, rolling and pinching it together so that the only part of the shrimp sticking out is the tail and it is still standing in that “C” shape.
7. Place shrimp puff on the greased pan, tail up, and spray cooking oil on the outside of the shrimp puff.
8. Repeat steps 3-7 until completed (3 shrimp puffs per person).
9. Put shrimp puffs in the oven for 12-17 minutes or until the breadstick is golden brown.
10. In a bowl, mix the baby arugula with some aged balsamic and salt & pepper to taste. Set aside.
11. Put 1 tbsp. of tomato bruschetta in the center of a plate in a circle.
12. Set 3 shrimp puffs on top of the bruschetta in a triangle pattern.
13. Place handful of the arugula salad on top & center of the three shrimp puffs.

Chef A.J.
Developed
Exclusively For
Price Chopper!



Salad

Spinach & Arugula Greek Salad

•Prep/Cook Time: 10 Minutes (can be prepared ahead of time) •Serves: 4

10 oz. Baby Arugula & Spinach Salad
1 Orange Pepper, finely julienned
1 Small Red Onion, finely julienned
1/2 cup Central Market Classics Crumbled Feta Cheese
20 Grape or Cherry Tomatoes, cut in half
4 tbsp. Central Market Classics Green Olive Tapenade
Central Market Classics Old World Greek Salad Dressing
Price Chopper Croutons
Central Market Classics Sea Salt & Black Pepper to taste

1. In a mixing bowl, put all of the Arugula & Spinach.
2. Add to the Arugula mix the orange pepper, red onion, feta cheese, tomatoes, olive tapenade and salt & pepper to taste. Mix thoroughly.
3. Add the salad dressing and toss.
4. Add croutons.

Serving Suggestion:

- If no known nut allergies, add Price Chopper Sliced Almonds.



Chef A.J.
Developed
Exclusively For
Price Chopper!

Main Course

Bacon Wrapped Chicken Breast Stuffed With Marinated Mozzarella

•Prep/Cook Time: 1 hour •Serves: 4

1 lb. package/12 slices Price Chopper Sliced Bacon (Maple flavor recommended)
(2) 8 oz. Price Chopper Fresh Chicken Breasts
1 package 8 oz. Central Market Classics Zesty Italian Spiced Braided Mozzarella Cheese, chopped into 4 equal parts
Central Market Classics Sea Salt & Black Pepper to taste
1 tbsp. Price Chopper Canola Oil

1. Preheat oven to 450°.
2. Pound out chicken breast until even thickness.
3. Sprinkle salt and pepper on both sides of the chicken and set aside.
4. Either on the chopping block or a cookie sheet, lay out 6 slices of bacon side by side to make it into a rectangle shape.
5. Put 1 chicken breast flat on top of the bacon & put 1 part (2 oz.) of the chopped Mozzarella cheese on top of the chicken.
6. Roll to form a log with the chicken & cheese in the middle. Set aside and repeat with remaining bacon, chicken and cheese.
7. In a non-stick skillet, spread a tbsp. of oil around the pan and heat on medium.
8. When pan gets hot, sear the stuffed chicken on all sides until golden brown and put on a cookie sheet and put in the oven for about 20 minutes or until center meets 160°.
9. When chicken is done, set aside and let stand for 5 minutes.
10. Slice chicken in sections like you would a loaf of bread (1 stuffed chicken serves 2).

Helpful Hints:

- For a healthier version, substitute bacon with turkey bacon, or eliminate altogether.
- For a healthier version, substitute the Central Market Classics marinated mozzarella with Price Chopper Low Fat Mozzarella.
- For a time saver tip, grill the stuffed chicken and sprinkle with bits of Price Chopper Pre-Cooked Bacon.

Yellow Potatoes & Wild Mushroom Hash

•Prep/Cook Time: 40 minutes •Serves: 4

2 lbs. or 5 medium Price Chopper Yellow Potatoes, diced small
4 oz. package of Price Chopper Fresh Gourmet Mushrooms, chopped
1 large White Onion, diced small
1/2 cup Price Chopper Canola Oil
Central Market Classics Sea Salt & Black Pepper to taste

1. Warm oil in a non-stick skillet pan.
2. Add the onions and cook for 2-3 minutes or until they appear glossy or clear.
3. Add the mushrooms to the onions and cook for at least 5 minutes on high or until the mushrooms are fully cooked.
4. Add potatoes and cook on high for 15-20 minutes or until potatoes are crispy, stirring occasionally.
5. Salt and Pepper to taste.

Chef A.J.
Developed
Exclusively For
Price Chopper!



Dessert

Upside Down Apple-Cinnamon Loaf a la mode

•Prep/Cook Time: 35 Minutes •Serves: 4

1 Can-21 oz. Price Chopper Apple Pie Filling
1 Tube-12.4 oz. Price Chopper Cinnamon Rolls, 8-count
Central Market Classics French Vanilla Ice Cream
Price Chopper Non-stick Cooking Spray
(4) 5 1/2" X 3 1/4" disposable Mini loaf pans
(available in the Price Chopper baking aisle)

1. Preheat oven to 425°.
2. Open Cinnamon Rolls and separate. Set aside the icing.
3. Spray the 4 mini loaf pans with non-stick spray.
4. Place 2 cinnamon rolls upside-down on the bottom of each of the 4 pans so they make 2 circles.

5. Evenly distribute apple pie filling amongst the 4 loaf pans on top of the cinnamon rolls.
6. Place the mini pans on a cookie sheet and bake in the oven for 20-25 minutes or until the cinnamon rolls are puffed up and fully cooked.
7. When done, pull out of the oven and let sit for 2-3 minutes.
8. Turn over pan on top of the serving plate and tap the bottom until the dessert comes free.
9. Evenly spread the cinnamon roll icing to the 4 desserts.
10. Serve with a scoop of ice cream.

Serving Suggestion:

- If no known nut allergies, top with Price Chopper Chopped Pecans or Walnuts



Chef A.J.
Developed
Exclusively For
Price Chopper!