

HyVee[®] seasons[®]



BRING THE **SIZZLE**

may/june

New!



— RICH & CREAMY —
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YOGURT



MAY/JUNE 2023



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GEORGIA VAN GUNDY

EVP, CHIEF OF STAFF,
CHIEF CUSTOMER OFFICER

Spending time outdoors is a treat at this time of year, when mild temperatures and awakening gardens call to us.

One way to answer that call is to host a backyard picnic, *page 34*. There's no better time to fire up the grill, *page 22*, and let sauces, marinades and other fixings from Hy-Vee take food to a whole new level. Make it special with burger tips and a recipe from celebrity Chef Paul Wahlberg, *page 16*. Afterward, gather around a campfire to enjoy some creative takes on s'mores, *page 52*.

Don't forget the drinks! Budget-minded home bartenders will appreciate all the fine cocktails you can make with just five bottles of liquor and a few mixers, *page 46*. As for other drinks, try a refreshing Arnold Palmer with a twist, *page 19*.

Enjoy the weather—and your time outdoors this season!

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*Not a low calorie food

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AISLES

New & Noteworthy at Hy-Vee

Kettle Brand

Made with whole potatoes cut extra thick, Kettle Brand Air Fried chips are lighter and contain 30% less fat than regular Kettle Brand chips. Air Fried flavors include:

- Jalapeño
- Sea Salt & Vinegar
- Himalayan Salt

STOP IN AT YOUR LOCAL HY-VEE STORE OR VISIT [HY-VEE.COM/SHOP](https://www.hy-vee.com) TO FIND EXCITING NEW PRODUCTS.



Clearly Refreshing

SPRITE

Explore the newest taste sensations of Sprite, a brand of Coca-Cola. The company has quenched the world's thirst for more than 135 years, offering an array of soft drinks, like Sprite, as well as juice, water and alcohol-based beverages.



Sprite Lymonade Legacy

For a limited time only, enjoy Coca-Cola's summer hit: Sprite Lymonade Legacy. The refreshing lemon-lime flavor includes a splash of lemonade and strawberry. And Lymonade is made with 100% natural flavors and contains no caffeine.

Cache of Cashews

PLANTERS
Cashews come alive with savory and sweet flavors.



Rosemary & Sea Salt
The herb's notes of lemon and pine complement the crunchy texture of sea salt.



Dill Pickle
The tangy taste of dill pickles enlivens the creamy richness of cashews.



Cinnamon & Brown Sugar
This classic combination offers a sweet contrast to cashews' natural saltiness.



Bellatoria Pizza

Bring some Italian inspiration to dinner with Bellatoria pizzas, crafted with authentic meats, cheeses and spices in a variety of toppings and crispy crust styles. Try the two newest delicious debuts: deep dish and stuffed crust.

FEEL THE HEAT
SPICE UP MEALTIME WITH HERDEZ'S LINE OF FIERY SALSAS, COOKING SAUCES AND MORE.



Herdez Salsa Casera
A top-selling salsa in Mexico, this versatile product makes spicy dips, livens up marinades and adds authenticity to Mexican dishes. Choose your level of fire with mild, medium and hot varieties.



Herdez Carnitas Slow Cooked Pork
Marinated with tangy natural citrus juices and perfectly seasoned with paprika and garlic, this tender pork is slow cooked for hours. Use it to fill tacos with meaty, steeped-in flavor.



Herdez Avocado Hot Sauce
Creamy avocado and green chile peppers put the pizzazz in almost any food. Turn up the temperature on sandwiches, scrambled eggs and more.



Herdez Taqueria Street Sauce
This line of sauces is made with fire-roasted tomatoes and chile peppers. Add to tacos to replicate the robust flavor of Mexican street food.

Paté for Pooches!

PURINA
Passionate about nutrition for over 90 years, Purina focuses on all-natural ingredients loved by pets.



Beneful IncrediBites
Perfectly portioned for small dogs, this paté is made with real chicken or beef as the first ingredient, plus nourishing veggies and savory gravy.

Summer Sips

WHETHER YOU WANT TO RELAX OR REBOOT, THESE GREAT-TASTING BEVERAGES AT HY-VEE DELIVER ON DEMAND.



Cameron's
Grab a delicious iced latte to take along on all your adventures. Cameron's smooth coffee is balanced with sweet, creamy flavors for a cool, refreshing drink.



Waterdrop Microdrink
Made with natural fruit and plant extracts, these sugar-free, vitamin-enhanced compressed cubes dissolve in cold water to help you stay hydrated all day.



PRIME
Recharge after your workout with a fruit-flavored hydration drink packed with electrolytes, antioxidants and amino acids for muscle recovery.



GHOST Energy
Containing no soy, gluten or sugar, this vegan-friendly energy drink ramps up the taste factor with vibrant flavors like Warheads sour green apple, cherry limeade and more.

Summer Threads

JOE FRESH
Shop select Hy-Vee stores for comfy, stylish Joe Fresh apparel for women and kids.



Summer Dresses
Lightweight fabrics, classic styles, eye-catching florals—these dresses capture the very essence of summer.



Tanks and Shorts
Mix and match with fun prints and bright solids. These versatile tanks and shorts are must-haves for warm-weather wear.



Sally Hansen Good. Kind. Pure. Nail Color

This 100% vegan polish comes in 16 neutral to bright shades.



Stay Sun Safe

GET OUT AND ENJOY SOME RAYS WHILE SHIELDING YOUR SKIN WITH THESE UV PROTECTANTS.

Neutrogena Beach Defense Kids Spray
Keep little ones' skin safe while in the water and sun with this SPF 70 sunscreen spray.

Banana Boat Protection + Vitamins Spray
The spray version of this skin-nourishing formula is lightweight and absorbs easily while providing SPF 30 protection on land and in water.



Plug into the sound of summer



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exclusively at **HyVee**

101

Nectarines

This sweet, tangy stone fruit's firm flesh holds up under heat for summer grilling.

Smooth-skinned nectarines, a cousin to the peach, contain a pit or "stone" and have a concentrated, sweet-tart flavor, floral aroma and a firm but juicy interior. In season from May until mid-September, they are sold in freestone and clingstone varieties. While very similar in appearance, freestone nectarines are typically larger, have a rich, sweet flavor and are great for eating out of hand. Clingstone nectarines work well for baking or jam-making, due to their juiciness and softer flesh. All nectarines have many nutritional benefits: They are naturally fibrous and provide beneficial amounts of potassium, which supports heart health, and vitamin C, an antioxidant.

BUY If nectarines smell sweet near the stem, they are ripe. Avoid fruits with brown, green or soft spots on the surface.

STORE Nectarines develop the most flavor at room temperature. Keep ripe fruit cool and dry on a counter for about 3 days, or store them in the fridge to slow ripening. Place sliced or chopped fruit in a sealed container in the fridge or freezer.

PREP To slice, insert a paring knife into the fruit, near the stem, until it hits the pit. Follow the pit to make a cut all the way around. Twist the nectarine halves to loosen and gently pull apart. A freestone pit will fall out. Use the tip of a paring knife to release a clingstone pit.



WAYS TO ENJOY

Raw

Nectarines hold their shape after being chopped, so sliced or diced fruit can be added to salads, salsas or yogurt parfaits.

Grilled

Grill nectarine quarters for 3 to 5 minutes to caramelize the natural sugars. Enjoy on their own, topped with ice cream or tossed in a salad.

Baked

Mix nectarines into cobbler, bake into pie, or halve and rub with brown sugar or spices, then roast on low heat for a perfect treat.

Sources: fdc.nal.usda.gov/fdc-app.html#/food-details/327357/nutrients
mayoclinic.org/drugs-supplements-vitamin-c/art-20363932
hsph.harvard.edu/nutritionsource/potassium/

Grilled Nectarine Salad

Total Time 25 minutes
Serves 6 (1½ cups each)

- 3 Tbsp. Gustare Vita olive oil
- 1½ Tbsp. Hy-Vee honey
- 1½ Tbsp. Gustare Vita balsamic vinegar
- ¾ tsp. coarsely ground Hy-Vee sea salt, plus additional to taste
- ¼ tsp. coarsely ground Hy-Vee black pepper, plus additional to taste
- 4 firm nectarines, halved and pitted
- 6 cups spring mix baby salad greens
- ½ small red onion, thinly sliced
- ½ cup Soirée traditional feta cheese crumbles
- ¼ cup Hy-Vee chopped walnuts
- ¼ cup fresh mint leaves, for garnish

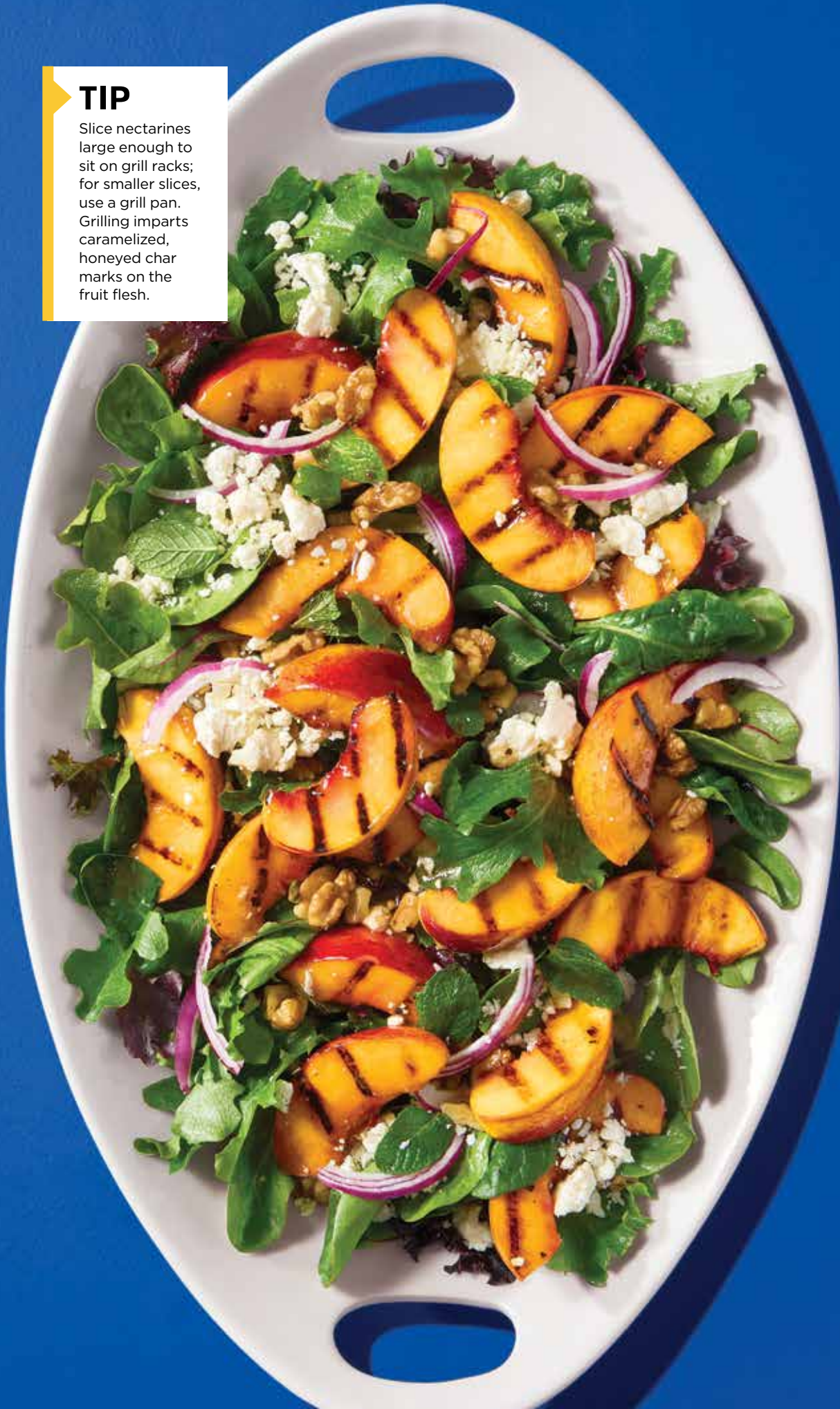
- 1. PREHEAT** charcoal or gas grill for direct grilling over medium-high heat (375°F).
- 2. FOR VINAIGRETTE**, whisk together olive oil, honey, balsamic vinegar, ¾ tsp. sea salt and ¼ tsp. black pepper in a medium bowl. Set aside half of the vinaigrette for salad greens.
- 3. CUT** halved nectarines into quarters; add to remaining vinaigrette in medium bowl and toss to coat. Grill nectarines for 3 to 5 minutes or until lightly charred, turning halfway through.
- 4. TRANSFER** nectarines to a plate or bowl; cool for 2 minutes.
- 5. PLACE** salad greens in a large bowl; drizzle with reserved vinaigrette and toss to coat. Transfer to a large platter. Arrange grilled nectarines on top, then add onion, feta cheese and walnuts. Garnish with mint, if desired. Season to taste with additional salt and pepper.

Per serving: 200 calories, 12 g fat, 3 g saturated fat, 0 g trans fat, 10 mg cholesterol, 450 mg sodium, 19 g carbohydrates, 3 g fiber, 13 g sugar (4 g added sugar), 5 g protein.
Daily Values: Vitamin D 0%, Calcium 8%, Iron 6%, Potassium 8%

30
MINUTES
OR LESS

TIP

Slice nectarines large enough to sit on grill racks; for smaller slices, use a grill pan. Grilling imparts caramelized, honeyed char marks on the fruit flesh.



Feeding families is what we do.

Help us feed even more families in 2023 by donating to the Feeding America® network of food banks. Scan the code to donate.



*\$1 helps provide at least 10 meals secured by Feeding America on behalf of local member food banks. Pounds of food donated through in-store donations defines a meal as 1.2 pounds by the USDA. From March 1 – Dec. 31, 2023, Hy-Vee guarantees a minimum donation of \$250,000 through fundraising activities associated with its 100 Million Meals Challenge campaign to support the Feeding America network.



GO ALL OUT WITH YOUR COOKOUT

STOCK UP ON SUMMER'S MUST-HAVE FLAVORS



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BASICS

Nutrition Facts Label

Make informed buying decisions by reading the nutrition label.

SERVING SIZE

All information on the label is based on the amount typically consumed, according to the Food and Drug Administration (FDA). It is described in common household measurements like "cup," "slice," "piece," etc. The metric amount, like grams or liters, is also included.

CALORIES

The number of calories in a food or drink correlates to the amount of energy it provides per serving. The FDA's typical daily calorie recommendation is 2,000. (This can vary by age, gender, activity level, etc.)

NUTRIENTS

The information here is beneficial to help you take control of your diet. It includes macronutrients (fats, carbohydrates and protein), as well as cholesterol and sodium. Saturated and trans fat are specifically broken out, as both can raise low-density lipoprotein (LDL), or "bad" cholesterol levels that increase the risk of heart disease. You can easily track your intake of things like fat or protein by the number of grams or the percent needed per day (% Daily Value). To learn more about recommended consumption, visit the National Institutes of Health website at nih.gov and search under "daily values."

VITAMINS & MINERALS

This section calls out some micronutrients (vitamin D, calcium, iron and potassium), which are not the main energy sources needed by your body but are still required in small doses.

PERCENT DAILY VALUE (DV)

Daily Value reveals if a food is high or low in a certain nutrient. A 5% DV or less is considered low, while 20% or more is high. Pick foods with a low number for fats, cholesterol and sodium and a higher number for fiber, vitamin D, calcium, iron and potassium.

Nutrition Facts

8 servings per container
Serving size 1 cup (240mL)

Amount per serving
Calories 100

		% Daily Value*
Total Fat	2.5g	3%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	10mg	4%
Sodium	130mg	6%
Total Carbohydrate	13g	5%
Dietary Fiber	0g	0%
Total Sugars	11g	
Includes 0g Added Sugars		0%
Protein	8g	16%
Vitamin D	2.5mg	10%
Calcium	300mg	25%
Iron	0mg	0%
Potassium	400mg	8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: LOWFAT MILK, VITAMIN A PALMITATE, VITAMIN D3.
CONTAINS: MILK.

READ BACK TO FRONT

The front packaging on food items is geared toward marketing the product. Look to the back or side to find the Nutrition Facts.

WHERE TO FIND ADDITIONAL FACTS

A list of ingredients is found directly below or to the right of the Nutrition Facts label.

Each ingredient is listed in descending order, according to its weight, and must follow specific parameters, including:

- Terms such as "dextrose," "fructose" and "high-fructose corn syrup" found in the ingredients list are considered added sugars (as opposed to naturally occurring sugars).
- To be labeled "made with whole grains," a product must list whole grains as one of the first three ingredients.
- A food labeled "low fat" contains 3 grams of fat or less per serving.

Sources: fda.gov/food/new-nutrition-facts-label/how-understand-and-use-nutrition-facts-label
food.unl.edu/whats-nutrition-facts-label mayoclinic.org/drugs-supplements-vitamin-d/art-20363792
www.nal.usda.gov/human-nutrition-and-food-safety/food-composition/micronutrients
ods.od.nih.gov/HealthInformation/nutrientrecommendations.aspx#dv

SOLUTIONS

How to Clean an Oven

Whether you need to loosen baked-on grime or just refresh a lightly soiled oven, these simple methods can make all surfaces sparkling clean—even without the self-cleaning feature.

BAKING SODA METHOD

Mix $\frac{1}{2}$ cup baking soda with just enough water to create a paste, and brush it all over the inside walls and door of the oven, avoiding electrical heating elements. Let the paste set overnight or at least 8 hours. Spray white distilled vinegar over the dried paste, and immediately wipe it away with a sponge or brush. **Use:** for a heavily soiled oven.

DISHWASHING LIQUID METHOD

First remove loose debris with a damp cloth. In a spray bottle, mix equal parts nontoxic, fragrance-free dishwashing liquid and water, then spray over the inside walls and door of oven. Let the mixture set for 40 minutes, then heat oven to 250°F for 2 hours; let cool before spraying again with the cleaning mixture and wiping away the residue. **Use:** to lightly clean an oven with minimal grime.



Remove the oven rack to access hard-to-reach areas and to clean oven rack guides, where residue can accumulate.

share summer treats day or night



CHEF HANGOUT

Best Burgers from Chef Paul Wahlberg

The Wahlburgers co-owner and head chef shares his top tips for creating the perfect burger.

1. SEASON THE MEAT

"The key to a delicious burger is proper seasoning from the very beginning," Chef Paul says. "It's standard to season raw burger meat with salt and pepper, but I like to take it up a notch with add-ins like pickle brine, cayenne pepper flakes and finely chopped shallots."

2. GET A GOOD SEAR

"When patties hit a hot pan or grill, the outside nearly instantly cooks, giving the burger a flavorful crust while sealing in moisture," Chef Paul explains. "The better the sear, the more likely the burger will stay intact throughout cooking—especially if it has a filling like melty cheese."

3. DON'T OVERCOOK

"No dry burgers here! Set the stove top to medium or grill temperature to 350°F to ensure that perfect sear while the inside of the patty cooks slowly and evenly," Chef Paul says. "Keep an eye on the patties as they cook, and rotate them halfway through until they reach an internal temperature of 165°F."

PICK YOUR PAN

When making burgers on the stove top, a stainless steel, cast iron or ceramic pan conducts heat well, which will help the meat cook evenly.



Chef Paul's Pickled Juicy Lucy Burgers

Stir together 8 oz. Hy-Vee Smooth & Cheesy original loaf, ¼ cup finely chopped refrigerated fresh dill pickle chips, 1 Tbsp. fresh dill pickle chips brine, ¼ cup finely chopped shallot, 1½ Tbsp. finely chopped fresh dill and dash of Hy-Vee cayenne pepper in a medium bowl with the back of a wooden spoon until smooth and well combined; set aside.

Press patties from 1 (1.25-lb.) pkg. Wahlburgers fresh Angus beef gourmet blend sliders (8 ct.) into 4½-in. rounds, about ⅛ in. thick. Spoon about 4½ Tbsp. cheesy mixture in the center of each of 4 patties. Top each with a second patty; pinch edges together to seal. Sprinkle stuffed patties with 1 tsp. coarsely ground Hy-Vee garlic pepper; refrigerate for 15 minutes.

Grill stuffed patties on a greased grill rack over medium direct heat (350°F) for 15 to 20 minutes or until meat reaches 165°F, turning halfway through. To serve, spread 4 Hy-Vee Bakery hard roll bottoms with Wahlburgers Chef Paul's

Wahl Sauce; top with butterhead lettuce leaves, sliced tomato, burgers, additional Wahl Sauce, Wahlburgers Pickled Onions (recipe below) and roll tops. Lightly brush roll tops with Hy-Vee vegetable oil and sprinkle with additional garlic pepper, if desired. Thread Hy-Vee stuffed Manzanilla olives on sandwich skewers and insert into sandwiches, if desired. Serves 4.

WAHLBURGERS PICKLED ONIONS

Thinly slice 2 medium red onions. Separate slices into rings and place in a medium glass or stainless steel bowl; set aside. Bring ¾ cup seasoned rice vinegar and ¼ cup Hy-Vee granulated sugar to a boil in a small saucepan over medium heat. Simmer, uncovered, for 2 to 3 minutes or just until sugar is dissolved. Pour hot vinegar mixture over onions in bowl. Cover with plastic wrap; let stand at room temperature for 10 minutes or until softened. Refrigerate for at least 8 hours before serving. For longer storage, refrigerate in a covered container up to 5 days. Serves 12 (2 Tbsp. each).

BRING WAHLBURGERS FLAVORS HOME



HY-VEE CARRIES A RANGE OF WAHLBURGERS AT HOME PRODUCTS, LIKE GOURMET BLEND FRESH ANGUS PATTIES AND CHEF PAUL'S WAHL SAUCE, TO GET YOU STARTED ON A RESTAURANT-QUALITY HOMEMADE MEAL.

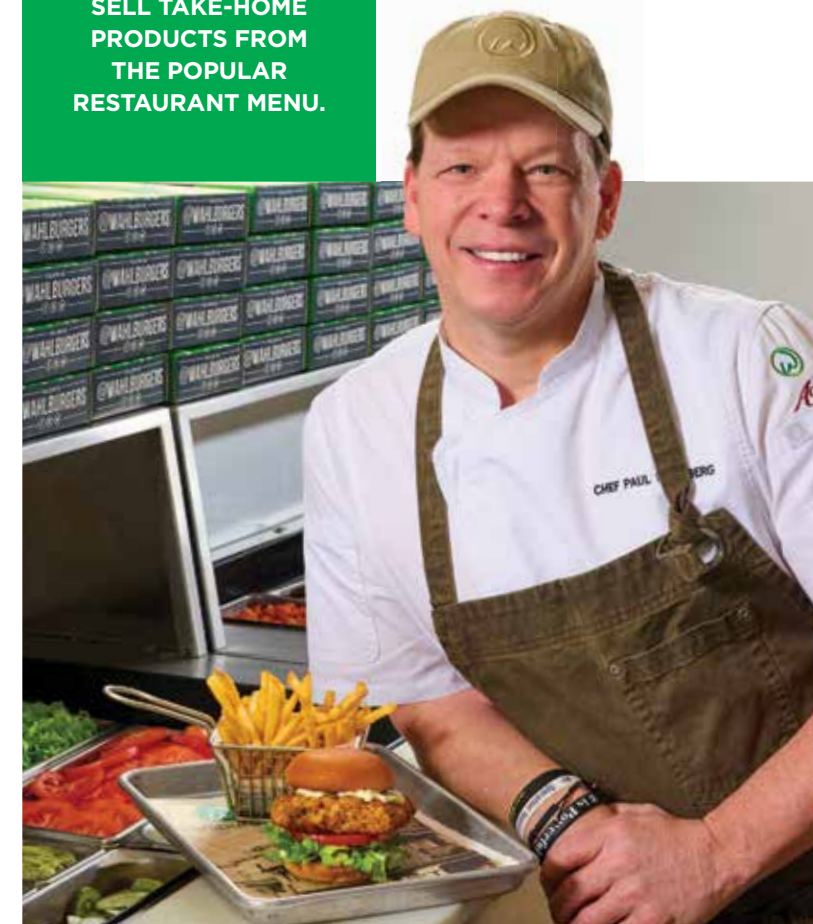


IN 2011, CHEF PAUL WAHLBERG OPENED THE FIRST WAHLBURGERS WITH TWO OF HIS EIGHT SIBLINGS, ACTORS/ SINGERS MARK WAHLBERG AND DONNIE WAHLBERG. THE BOSTON NATIVES DREW ON CHERISHED MEMORIES FROM THEIR CHILDHOOD DINNER TABLE AS INSPIRATION FOR DELICIOUS BURGERS AND OTHER FAMILY FAVORITES. IN 2018, WAHLBURGERS PARTNERED WITH HY-VEE TO OPEN MORE THAN 20 WAHLBURGERS LOCATIONS AND TO SELL TAKE-HOME PRODUCTS FROM THE POPULAR RESTAURANT MENU.

“

ALWAYS START WITH THE FRESHEST INGREDIENTS. REALLY, THAT'S THE KEY TO SUCCESS ALL THE TIME.”

—CHEF PAUL WAHLBERG



Want less prep? How about *no* prep?



Available for pickup or delivery*

Order at hy-vee.com/mealtime

*Where available



LEVEL UP

Hy-Vee Whistling Tea

Transform this brewed, unsweetened tea into a fruit-filled taste experience.



HY-VEE WHISTLING TEA



Hy-Vee raspberry lemonade



Wonderful Naturally Seedless Lemons



Mariposa Farms mint



Basket & Bushel raspberries



Seedless lemons, available at Hy-Vee, eliminate the hassle of seeding lemons when preparing this drink.

▶ RASPBERRY ARNOLD PALMER

Stir together 4 cups Hy-Vee Whistling Tea refrigerated unsweetened brewed tea and 4 cups Hy-Vee refrigerated raspberry lemonade in a 2½-qt. pitcher. Cut 1 lemon into ¼-in.-thick slices. Add lemon slices and 2 Tbsp. lightly packed mint sprigs to pitcher. Cover and refrigerate until ready to serve. Serve over ice. Garnish with additional mint sprigs and Basket & Bushel raspberries, if desired. Serves 8 (8 oz. each).

**Too hot
to handle.**

Scan the code for the hottest deals.



HyVee deals **\$** **MO**

MAY/JUNE 2023



Find these
marinated beef
& vegetable
kabobs—
and other
varieties—in the
Hy-Vee Meat
Department.

FIRE UP THE GRILL | ART OF THE TART | STARS & STRIPES PICNIC | SPREAD IT ON |
5-BOTTLE BAR | SUPER S'MORES | FRESH SIDE SALADS | SUGAR RUSH |
\$25 SEAFOOD MEALS FOR A FAMILY OF 4 | MAKE MOM SMILE | CELEBRATE DAD

FIRE UP THE GRILL

DISCOVER THE FLAVOR-ENHANCING MAGIC THAT ONLY GRILLING CAN PROVIDE. LEARN WHAT VARIOUS TYPES OF GRILLS OFFER, THEN TAKE FOOD TO A WHOLE NEW LEVEL WITH RECIPES, SAUCES AND OTHER FIXINGS.

SAUCY STORY

Improve the texture and taste of grilled meats one of two ways: Soak in marinades to tenderize, or baste with sauce to add color, crispness and flavor.

3 REASONS TO BREAK OUT THE GRILL

Grilling is a chance to connect with our primal past. Before the advent of indoor stoves, cooking outdoors was a necessity. Today, it is a choice—and one that offers benefits such as these:

FLAVOR Grilling imparts a rich, smoky essence as smoke deposits flavor compounds on food. Smokers and charcoal grills naturally provide smoky flavor, but so do gas grills when wood chip packets are used.

VERSATILITY Practically anything that can be cooked indoors can be prepared outdoors on a grill. Even small items like mushrooms, cherry tomatoes and slices of zucchini can be grilled on skewers or in a grill basket.

VOLUME Cook more at once than you can on a stove top. Smokers and larger gas grills come with two grill racks—one for direct cooking above the heat source, one for indirect cooking with radiant heat. A large flat top has multiple heat zones, so it's capable of cooking several different kinds of food at the same time.

Spicy Avocado Pepper Jack Burgers

Hands On 25 minutes
Total Time 42 minutes
Serves 4

4 Hy-Vee Meat Department gourmet steakhouse jalapeño pepper Jack burger patties

4 slices Hy-Vee extra thin Colby Jack cheese
4 slices Hy-Vee center cut bacon, halved crosswise
½ tsp. Hy-Vee Bloody Mary rub, plus additional for garnish
1 Tbsp. Hy-Vee unsalted butter
4 Hy-Vee large eggs
Coarsely ground Hy-Vee black pepper, optional
4 Hy-Vee Bakery hamburger buns, split
Toppings: Lettuce leaves, red onion slices, tomato slices and avocado slices, for serving

Hy-Vee Select Sriracha mayo sandwich spread, for serving
Hy-Vee vegetable oil, for garnish
1. **PREHEAT** Blackstone griddle, or flat top grill, to medium heat (350°F).
2. **COOK** burgers on griddle for 13 to 15 minutes or until burgers reach 163°F, turning halfway through. Top with cheese and grill for 1 to 2 minutes more or until cheese is melted and burgers reach 165°F.

3. **SPRINKLE** bacon with ½ tsp. Bloody Mary rub. Cook bacon on griddle for 4 to 5 minutes or until crisp, turning occasionally. Drain on paper towels.
4. **MELT** butter on griddle. Add eggs to the hot butter and cook for 4 to 5 minutes or until whites are completely set and yolks begin to thicken. Sprinkle with pepper, if desired.
5. **TOAST** buns on griddle, cut sides down, for 30 to 60 seconds or until lightly toasted.

6. **TO SERVE**, place lettuce, onion, tomato, bacon, burgers, eggs and avocado on bottoms of buns. Lightly spread bun tops with Sriracha mayo before placing on burger.
7. **TO GARNISH**, lightly brush bun tops with vegetable oil and sprinkle with additional Bloody Mary rub, if desired.
Per serving: 770 calories, 42 g fat, 17 g saturated fat, 2 g trans fat, 335 mg cholesterol, 940 mg sodium, 43 g carbohydrates, 2 g fiber, 8 g sugar (3 g added sugar), 52 g protein. Daily Values: Vitamin D 6%, Calcium 25%, Iron 40%, Potassium 15%

ASSEMBLY REQUIRED

Lettuce protects the bun bottom from moisture, while the burger pins tomato and onion slices in place. A sunny-side-up egg is placed on top to drip down.



MADE TO BE USEFUL

Cooking out this summer? Consider these grill types available at Hy-Vee.

FLAT TOP The smooth, level surface of flat tops, or griddles, cooks a large amount of food at once.

SMOKER Along with the ability to permeate meat with smoke flavor, smokers can bake, roast, braise or barbecue food.

CHARCOAL Using different kinds of hardwood charcoals, such as cherry or hickory, allows you to introduce various flavor nuances to foods.

GAS Quick-starting gas grills typically come with two, three or four burners to accommodate anywhere from a few people to a crowd.

GRILLS AND MORE

Look to Hy-Vee for all your grilling needs, including a variety of flat tops, smokers and charcoal or gas grills.



FIND IT AT HY-VEE

Blackstone 2151 Griddle

With four burners, fold-down side tables and rear grease disposal, this flat top grill is quite versatile.

499.99

FIND IT AT HY-VEE

Traeger Pro Series 22 Grill

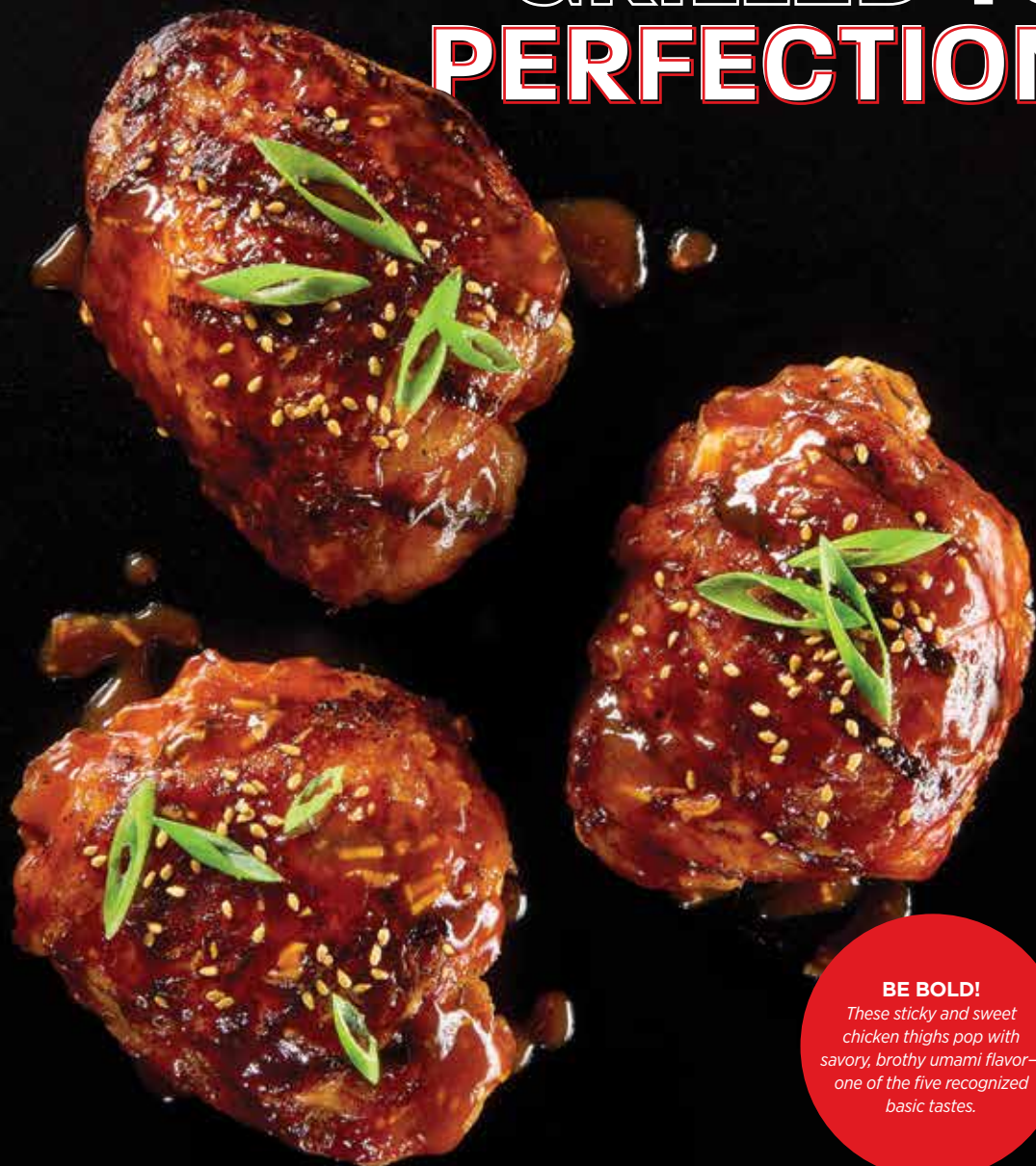
This smoker features a controller to maintain precise temperatures and two grill racks to cook a large quantity of food when entertaining.

599.99



SCAN TO SHOP outdoor grills at Hy-Vee.

GRILLED TO PERFECTION



BE BOLD!
These sticky and sweet chicken thighs pop with savory, brothy umami flavor—one of the five recognized basic tastes.

Grilled Hoisin Chicken Thighs

Hands On 15 minutes
Total Time 40 minutes plus standing time
Serves 6 (1 each)

1 tsp. Chinese five spice
½ tsp. Hy-Vee black pepper
¼ tsp. Hy-Vee salt
6 fresh 100% natural bone-in, skin-on chicken thighs
2 Tbsp. Hy-Vee vegetable oil
½ cup hoisin sauce
3 Tbsp. Gustare Vita white wine vinegar
2 Tbsp. Sriracha

2 cloves garlic, minced
¼ tsp. grated gingerroot
Toasted sesame seeds, for garnish
Green onions, for garnish

1. STIR together five spice, pepper and salt in a small bowl; set aside. Pat chicken dry with paper towels. Rub both sides of the chicken thighs with oil; sprinkle and rub with five spice mixture. Let stand for 10 minutes.

2. PREHEAT a charcoal or gas grill for direct cooking over medium heat (350°F).

3. WHISK together hoisin, vinegar, Sriracha, garlic and gingerroot in a small bowl; set aside half of the sauce mixture for serving.

4. BRUSH skin side of chicken thighs with some of the remaining sauce mixture. Place chicken, skin side down, on grill rack. Brush with the remaining sauce mixture. Grill

chicken for 20 to 25 minutes or until chicken reaches 165°F, turning often.

5. TO SERVE, arrange chicken on a serving platter. Drizzle with reserved sauce mixture. Garnish with sesame seeds and green onions, if desired.

Per serving: 340 calories, 20 g fat, 4.5 g saturated fat, 0 g trans fat, 130 mg cholesterol, 1,060 mg sodium, 15 g carbohydrates, 0 g fiber, 13 g sugar (12 g added sugar), 23 g protein. **Daily Values:** Vitamin D 0%, Calcium 2%, Iron 6%, Potassium 6%



SAUCES & SPICES

Explore a variety of flavor enhancers at Hy-Vee.

FIND IT AT HY-VEE

Bachan's Japanese Barbecue Sauces

Authentic family recipes are made with ingredients such as soy sauce, ginger, garlic and green onions to flavor a range of foods.

16 to 17 oz.

20% OFF

Schlotterbeck & Foss Meat Marinades

Bold, unique flavors originate from a carefully crafted mix of organic herbs, oils and spices.

12 oz.

5.99

Luvafoodie Spices

Flavor poultry, pork, beef, fish and more with spices without fillers or chemicals.

2.01 to 2.9 oz.

10% OFF

Grilled Veggie Fajita Kabobs

Hands On 20 minutes
Total Time 33 minutes plus standing time
Serves 5 (1 each)

½ (0.9-oz.) pkg. Good Graces organic gluten free veggie fajita seasoning (1½ Tbsp.)

1 Tbsp. Gustare Vita olive oil
1½ tsp. Full Circle Market light-colored agave nectar
1½ tsp. fresh lime juice
10 mini sweet peppers
1 medium zucchini, cut into ½-in.-thick slices
½ medium red onion, sliced into ½-in.-thick slices
1 cup cherry tomatoes
½ cup halved baby bella mushrooms
Crema agria sour cream, for serving
Avocado hot sauce, for serving
Fresh cilantro, for garnish

1. SOAK 5 (9.75-in.) Simply Done bamboo skewers in water for 30 minutes before grilling.

2. STIR together fajita seasoning, olive oil, agave nectar and lime juice in a medium bowl. Add mini peppers, zucchini, red onion, tomatoes and mushrooms; toss to coat. Let stand for 20 minutes, tossing occasionally.

3. PREHEAT a charcoal or gas grill for direct cooking over medium-high heat (375°F). Alternately thread vegetables onto soaked skewers.

4. GRILL kabobs for 6 to 8 minutes or until vegetables are crisp-tender, turning occasionally.

5. TO SERVE, arrange kabobs on a serving platter. Drizzle with crema agria sour cream and avocado hot sauce; garnish with cilantro, if desired.

Per serving: 70 calories, 3 g fat, 0 g saturated fat, 0 g trans fat, 0 mg cholesterol, 180 mg sodium, 10 g carbohydrates, 2 g fiber, 6 g sugar (2 g added sugar), 2 g protein. **Daily Values:** Vitamin D 0%, Calcium 2%, Iron 6%, Potassium 8%



KEYS TO KABOBS SUCCESS

Use these tips for tasty food on a skewer.

Soak wooden skewers in water for 30 minutes before using so they don't burn.

Thread food closely on wooden skewers so the wood is not exposed to flame.

Leave space between kabobs when placing on grill so food can cook evenly.

Char slightly on one side before turning.

Turn as needed until all sides are seared; let rest a few minutes.

SMOKIN' GOOD EATS



THIN IS IN
This gluten-free pizza dough, designed specifically for use on the grill, makes a thin and crispy crust.

GRILL READY!

Urban Slicer Outdoor Grilling Pizza Dough is easy to prepare.

After adding water to the mix, simply work the dough (check out a helpful video at urbanslicerpizza.com). Add sauce, cheese and toppings, then cook right on the grill rack for sensational grilled pizza flavor!

TASTE IT YOURSELF

Urban Slicer dough mixes were crafted and perfected after years of experimenting—and input from some of the world's premier pizza makers.

FIND IT AT HY-VEE

Outdoor Grilling Pizza Dough

This adaptable pizza dough also works for calzones, pizza rolls, tortillas and more.

13.4 oz.

10% OFF

FIND IT AT HY-VEE

White Pizza Mojo

A rich blend of garlic, buttery cheese and other flavors makes a great topping for pizza, veggies, meat or even popcorn.

5.7 oz.

10% OFF

FIND IT AT HY-VEE

Neapolitan Style Pizza Dough

High-gluten flour and yeast yield an airy, bubbly crust like Italy's most famous pizza.

13.4 oz.

10% OFF



FIND IT AT HY-VEE

Pizza Sauce!

Richly flavored and robustly textured sauce is versatile enough to make any style of pizza.

8 oz.

10% OFF

FIND IT AT HY-VEE

Red Pizza Mojo

A savory mix of spices and herbs adds zip to sauces as an alternative to Parmesan or crushed red pepper flakes.

4.7 oz.

10% OFF

FIND IT AT HY-VEE

Epic Deep Dish Pizza Dough

Crafted for deep dish pizzas, it can make both Detroit and Chicago styles.

13.2 oz.

10% OFF

URBAN SLICER PIZZA WORX

Make restaurant-quality pizzas at home with Urban Slicer doughs, sauces and seasonings.

HISTORY

Urban Slicer was founded by a chef with two decades' experience who is also a certified Pizzaiolo from Italy, Sicily and America.

VARIETY

• **Neapolitan** is a traditional dough for Neapolitan and classic Italian or New York Style pizza, depending on oven temperature.

• **Epic Deep Dish** dough makes deep dish, thin and Sicilian style pizza.
• **Outdoor Grilling** dough can be baked in an oven as well as grilled outdoors.

Art of the TART

Summer produce shines in these easy, vibrant pastries that can be made at home with traditional tart pans or in everyday kitchen bakeware.

WHAT IS A TART?

SIMILAR TO ITS BETTER-KNOWN COUSIN, TARTS ARE AN ELEGANT YET SIMPLE ALTERNATIVE TO PIE.

TART

Crust: Buttery, crisp, crumbly, can be made with traditional pie dough or other crusts, no top crust

Shape: Circular, rectangular, shallow with upright, fluted sides; small tarts are called tartlets

Presentation: Usually removed from pan prior to serving, freestanding, more delicate-looking than pie

PIE

Crust: Tender, flaky, can be a variety of crusts (all-butter, lard, cookie, etc.), can have top crust

Shape: Circular, sloped sides; small pies are often called hand pies

Presentation: Served from the pan, more rustic and humble than a tart



Strawberries & CREAM Tart

Hands On 25 minutes
Total Time 45 minutes
Serves 9

½ (15-oz.) pkg. Hy-Vee refrigerated 9-in. pie crust (1 crust), room temperature
½ cup Hy-Vee heavy whipping cream
1 (8-oz.) container Soirée mascarpone cheese, softened
¼ cup Hy-Vee powdered sugar
1½ tsp. Hy-Vee vanilla extract
1 cup Basket & Bushel strawberries, quartered
¼ cup seedless strawberry jam

1. PREHEAT oven to 375°F. Unroll pie crust pastry; place pastry in the bottom of an 8×8-in. fluted tart pan with a removable bottom, extending rounded edges up the sides of the pan. Then gently roll the rounded edges inward about ¼ in. to form a square shape.

2. BAKE pastry for 20 to 25 minutes or until golden. Cool crust to room temperature.

3. BEAT whipping cream in a medium bowl with an electric mixer on medium-high for 3 minutes or until stiff peaks form (tips stand straight); set aside.

4. BEAT mascarpone, powdered sugar and vanilla in another medium bowl with an electric mixer on medium just until combined. Fold in whipped cream. Spread cream mixture on bottom of crust.

5. GENTLY stir together strawberries and jam in a small bowl. Spoon strawberry mixture on cream layer; gently swirl.

Per serving: 290 calories, 22 g fat, 13 g saturated fat, 0 g trans fat, 60 mg cholesterol, 135 mg sodium, 22 g carbohydrates, 0 g fiber, 10 g sugar (7 g added sugar), 2 g protein. Daily Values: Vitamin D 0%, Calcium 4%, Iron 0%, Potassium 0%



No tart pan? No problem! In a Wilton Recipe Right 8×8×2-in. square pan, arrange two crisscrossed pieces of parchment paper (cut slightly larger than the pan to allow for overhang to remove the tart). Proceed with the recipe as shown.

SPIRAL Vegetable Tart

Hands On 35 minutes
Total Time 1 hour 35 minutes
plus standing time
Serves 6

½ (15-oz.) pkg. Hy-Vee refrigerated 9-in. pie crust (1 crust), room temperature
1 (5.2-oz.) pkg. Boursin garlic & fine herbs cheese, softened
½ cup Gustare Vita olive oil
½ tsp. Hy-Vee salt

1 medium zucchini
1 medium yellow squash
3 medium carrots, peeled
Grated Soirée Parmesan cheese, for garnish

1. PREHEAT oven to 375°F. Unroll pie crust pastry; place pastry in an ungreased 9-in. round fluted tart pan with removable bottom. Press crust firmly against bottom and side of pan. Prick bottom with fork. Parbake

pastry for 10 to 13 minutes or until lightly browned. Remove from oven; cool completely.

2. SPREAD Boursin cheese on bottom of pie crust; set aside. Stir together olive oil and salt in a medium bowl; set aside.

3. CUT zucchini, yellow squash and carrots into long, thin strips, about ⅛ in. thick. Cut zucchini and yellow squash strips in half

lengthwise. Dip one vegetable strip in oil mixture; roll into a tight coil and place it on top of cheese in center of tart pan. Continue dipping strips, one at a time, in oil mixture and wrapping the vegetable strips in tight circles around the center coil, alternating vegetable strips until the tart is full.

4. DRIZZLE any remaining olive oil mixture over top.

Bake for 55 to 60 minutes or until vegetables are tender and crust is golden.

5. GARNISH with Parmesan cheese, if desired. Let stand for 10 minutes before serving.

Per serving: 380 calories, 32 g fat, 12 g saturated fat, 0 g trans fat, 30 mg cholesterol, 550 mg sodium, 23 g carbohydrates, 1 g fiber, 5 g sugar (0 g added sugar), 3 g protein. Daily Values: Vitamin D 0%, Calcium 4%, Iron 6%, Potassium 6%



The fluted edge of this veggie tart gets its shape from a traditional tart pan. But it's easy to make (and just as stunning) with a straight edge in a Wilton Recipe Right 9x1.5-in. round cake pan. Arrange two 16x8-in. pieces of parchment paper in the pan, extending the edges over the side of the pan for easy tart removal.

CHOCOLATE Ginger Tartlets

Hands On 40 minutes
Total Time 40 minutes
plus chilling time
Serves 12 (1 each)

6 (3x2½-in.) gluten-free graham-style crackers
¼ cup Hy-Vee chopped pecans
¼ cup packed Hy-Vee brown sugar
2½ Tbsp. Hy-Vee unsalted butter, melted
1 (3.5-oz.) pkg. Zöet 57% cacao dark chocolate with blackberry & ginger bars, finely chopped
¾ cup Hy-Vee heavy whipping cream
3 Tbsp. Hy-Vee unsalted butter, chopped
½ cup peeled and thinly sliced gingerroot
¾ tsp. Hy-Vee vanilla extract
¾ tsp. coarsely ground Hy-Vee sea salt, divided
2 Tbsp. chopped roasted & salted shelled pistachios
2 Tbsp. chopped crystallized ginger

1. PREHEAT oven to 375°F. Place graham crackers and pecans in a food processor. Cover and pulse until coarsely ground. Add brown sugar and melted butter. Cover and process until finely ground.

2. PRESS mixture onto the bottoms and sides of 12 (2½-in.) muffin cups. Bake for 13 to 15 minutes or until golden; set crusts aside.

3. PLACE chopped chocolate in a heatproof medium bowl; set aside.

4. HEAT whipping cream, butter and gingerroot in a medium saucepan over medium-low heat for 3 to 4 minutes or just until simmering. Remove from heat and pour cream mixture through a fine-mesh strainer over chocolate in bowl; discard gingerroot. Let chocolate mixture stand for 2 minutes; stir until smooth. Stir in vanilla and ¼ tsp. sea salt.

5. POUR chocolate mixture into crusts. Sprinkle with pistachios, crystallized ginger and remaining ¼ tsp. sea salt.

6. COVER and refrigerate for 2 hours or until chocolate is set. Remove from muffin cups to serve.

Per serving: 260 calories, 21 g fat, 10 g saturated fat, 0 g trans fat, 40 mg cholesterol, 170 mg sodium, 18 g carbohydrates, 2 g fiber, 11 g sugar (10g added sugar), 2 g protein. Daily Values: Vitamin D 0%, Calcium 2%, Iron 10%, Potassium 2%



GLUTEN-FREE

The crust of these tartlets is crumbly, nutty and gluten-free. If you don't have a food processor, add the graham crackers and pecans to a resealable plastic bag and crush with a rolling pin before mixing with sugar and butter. Press into Wilton Recipe Right Regular Muffin Pan and proceed with recipe.

MAKE IT RIGHT WITH WILTON RECIPE RIGHT PANS AT HY-VEE

FIND IT AT HY-VEE

Wilton Recipe Right Regular Muffin Pan

Fits standard-size cupcake liners and is dishwasher safe.

12-cup capacity
15% OFF

FIND IT AT HY-VEE

Wilton Recipe Right Medium Cookie Pan

Warp-resistant with large handles for easy oven removal.

15.25x10.25 in.
15% OFF

FIND IT AT HY-VEE

Wilton Recipe Right Covered Cake Pan

Stainless steel pan has a domed plastic cover that won't smash contents in transport.

13x9 in.
15% OFF



SCAN TO SHOP
Wilton Recipe Right bakeware at Hy-Vee.

STARS & STRIPES PICNIC

SOAK UP SUNNY WEATHER AND CELEBRATE THE SUMMER HOLIDAYS WITH SHAREABLE FOOD AND DRINK RECIPES INSPIRED BY OLD GLORY.

FIND IT AT HY-VEE

BIA Rectangular Baker

Microwave-, dishwasher- and oven-safe, this high-quality porcelain is ideal for serving appetizers, entrées and desserts.

4 qt.

10% OFF

SUPER STRIPES
If you don't have a pastry bag, place sour cream in a plastic bag. Twist the top to remove air, and snip off a corner.

★

Summer Holidays
Plan a picnic for these patriotic celebrations:

Independence Day:
Tuesday, July 4
This holiday celebrates the 1776 passage of the Declaration of Independence.

Labor Day:
Monday, September 4
First observed in 1882, Labor Day recognizes the achievements of all U.S. workers.

Stars-and-Stripes Layered Dip

Layer 2 (16-oz.) cans Hy-Vee refried black beans with roasted chiles, 1 (15-oz.) container Hy-Vee Monterey Jack salsa con queso and 1 (16-oz.) container homestyle guacamole in a 4-qt. rectangular dish. Sort out about 1 cup blue chips from 1 (15-oz.) pkg. Hy-Vee Kitchen tri-color restaurant style tortilla chips; slightly break blue chips into large pieces. To decorate top like a flag, spread broken chips in a 4-in. square in left corner on top of guacamole in baking dish. Cut 22 stars from 2 slices Hy-Vee white American cheese singles using a ¾-in. star-shape cookie cutter; arrange on top of chips. For stripes, spoon 1 cup Hy-Vee sour cream into a large, disposable pastry bag fitted with a wide basketweave piping tip, flat side up. Starting about 1 in. from the top edge of the baking dish, pipe stripes horizontally on top of the guacamole layer, leaving space between the stripes. Spoon 1 (14-oz.) drained container refrigerated pico de gallo in between the sour cream stripes. Cover and refrigerate overnight. Serve dip with remaining chips. Serves 36 (¼ cup each).

Easy PUNCH IDEAS

Serve simple punch recipes in a pitcher or dispenser.



Minute Maid Aguas Frescas hibiscus + **Hy-Vee lemon-lime soda**

Combine 2 (52-oz.) bottles of hibiscus juice and 2 (2-liter) bottles of soda for a refreshingly fruity punch.



Simply Limeade + **Hy-Vee maraschino cherries**

This bright pink, sweet-tart punch uses 3 (52-oz.) bottles of limeade and 2 (16-oz.) jars of cherries.



Hy-Vee Mountain Drive + **Hawaiian Punch Polar Blast**

Make this drink with 2 (2-liter) bottles Hy-Vee Mountain Drive and ½ (1-gal.) bottle Hawaiian Punch Polar Blast.



PICNIC PREP

Find all of the supplies for a holiday picnic at Hy-Vee, including plastic cups and utensils and paper plates.

Picnic Punch

Hands On 5 minutes
Total Time 5 minutes plus chilling time
Serves 24 (8 oz. each)

- 1 (52-oz.) bottle refrigerated peach juice drink
- 1 (52-oz.) bottle refrigerated lemonade with strawberry
- 1 (2-liter) Hy-Vee club soda
- 1 (12-oz.) can Hy-Vee frozen fruit punch concentrate
- Basket & Bushel strawberries, sliced, for garnish
- Yellow-flesh peaches, sliced, for garnish

1. STIR together peach juice drink, lemonade with strawberry, club soda and fruit punch concentrate in a 2-gal. beverage dispenser.

2. COVER and refrigerate up to 2 hours.

3. TO SERVE, add ice to dispenser. Garnish with strawberries and peaches, if desired. Serve in ice-filled glasses.

Per serving: 80 calories, 0 g fat, 0 g saturated fat, 0 g trans fat, 0 mg cholesterol, 30 mg sodium, 20 g carbohydrates, 0 g fiber, 19 g sugar, (17 g added sugar), 0 g protein. Daily Values: Vitamin D 0%, Calcium 0%, Iron 0%, Potassium 0%

FIND IT AT HY-VEE

Chiara Coral Beverage Dispenser

This colorful glass mason jar dispenser features a sturdy metal base and lid, plus a plastic spigot for simple serving.

2 gal. capacity

49.99

Burrata and Berry Salad

Total Time 10 minutes
Serves 6 (1½ cups each)

6 cups lightly packed spring mix salad blend

- ½ cup jarred pickled red onions, drained
- ½ tsp. Hy-Vee salt, plus additional to taste
- ½ tsp. coarsely ground Hy-Vee black pepper, plus additional to taste
- 1 cup cherry tomatoes, halved
- 1 small peach, pitted and cut into ¼-in.-thick slices
- ½ cup Basket & Bushel blackberries

- 3 slices Hy-Vee Hickory House maple smoked thick-sliced bacon, crisp-cooked and chopped
- 1 (8-oz.) container Burrata cheese, drained
- Caramelized pecans, for garnish
- Fresh chives, for garnish
- Fresh lemon juice, for garnish
- Culinary Tours blueberry maple balsamic dressing, for serving

- 1. PLACE** salad blend, pickled onions, ½ tsp. salt and ½ tsp. pepper in a medium bowl; toss to combine.
- 2. TO SERVE**, transfer salad mixture to a large, shallow serving bowl. Top with tomatoes, peach slices, blackberries, bacon and Burrata cheese. Garnish with pecans and chives, if desired. Sprinkle with lemon juice, if desired,

and serve with dressing. Season to taste with additional salt and pepper, if desired.

Per serving: 170 calories, 13 g fat, 7 g saturated fat, 0 g trans fat, 35 mg cholesterol, 320 mg sodium, 9 g carbohydrates, 2 g fiber, 6 g sugar (2 g added sugar), 10 g protein. Daily Values: Vitamin D 0%, Calcium 20%, Iron 6%, Potassium 2%

10 MINUTES OR LESS



★ BEAUTIFUL BURRATA Made from mozzarella cheese, Burrata has a smooth, creamy center, which adds richness to salad.

3

Red, White & Blue Inspired Ideas

Use gourmet burgers and brats from Hy-Vee for patriotic meals.

Kimchi Beer Brats

Stir together 1½ Tbsp. Hy-Vee mayonnaise and 1 tsp. Hy-Vee Korean gochujang sauce in a medium bowl. Add ½ cup jarred hot kimchi, coarsely chopped; ½ cup finely shredded red cabbage and 1 Tbsp. chopped white onion; toss to coat. Cover and refrigerate until ready to serve. Preheat a charcoal or gas grill for direct grilling over medium heat (350°F). Grill 6 Hy-Vee Meat Department beer bratwursts for 15 to 18 minutes or until bratwursts reach 165°F. Serve in 6 Hy-Vee Bakery brat buns, split, with kimchi mixture. Garnish with additional gochujang sauce and green onions, if desired. Serves 6.

Grilled Brats with Avocado Pico

Preheat a charcoal or gas grill for direct grilling over medium heat (350°F). Stir together ½ cup seeded and chopped Roma tomatoes; ½ medium avocado, peeled and chopped; 2 Tbsp. chopped red onion; ½ jalapeño pepper, seeded and chopped; 1 Tbsp. chopped fresh cilantro; and 1 Tbsp. fresh lime juice in a medium bowl. Set pico aside. Grill 6 Hy-Vee fresh pork bratwursts for 15 to 18 minutes or until bratwursts reach 165°F. Serve in 6 Hy-Vee Bakery brioche brat buns, split, with pico. Garnish with crumbled Cotija cheese and additional cilantro, if desired. Serves 6.

Blueberry Brie Bacon Burger

Combine ½ cup Basket & Bushel blueberries, ¼ cup Stubbs legendary sweet heat BAR-B-Q sauce and ¼ cup water in a medium saucepan. Bring to a simmer over medium heat. Reduce heat; gently simmer for 4 to 6 minutes or until slightly thickened and blueberries begin to burst, stirring frequently. Remove from heat; cool. Preheat a charcoal or gas grill with a greased grill rack for direct cooking over medium heat (350°F). Grill 4 Hy-Vee Meat Department gourmet steakhouse burger mignon patties for 15 to 18 minutes or until burgers reach 165°F, turning halfway through. To serve, top 4 toasted Hy-Vee Bakery Hy-Waiian hamburger bun bottoms with 4 slices halved and crisp-cooked Hy-Vee center cut bacon; burgers; 6 oz. Brie cheese, rind removed and thinly sliced; blueberry sauce; 1 cup arugula; and toasted bun tops. Serves 4.

★
Hy-Vee Gourmet Steakhouse Burgers include:

- Bacon Cheddar
- Burger Mignon
- Jalapeño Pepper Jack

Hy-Vee Brats include:

- Bacon & Cheddar
- Beer
- Jalapeño & Cheddar
- Pineapple

All-American Cherry Pie Bars

Hands On 20 minutes
Total Time 55 minutes
plus cooling time
Serves 15 (1 each)

3 cups Hy-Vee all-purpose flour
2 tsp. Hy-Vee baking powder
½ tsp. Hy-Vee salt
1½ cups Hy-Vee salted butter, softened
1 cup Hy-Vee granulated sugar

2 Hy-Vee large eggs
1 Tbsp. lemon zest
2 tsp. Hy-Vee almond extract
1 (21-oz.) can Hy-Vee cherry pie filling or topping
½ cup plus 2 tsp. Hy-Vee powdered sugar
1 Tbsp. Hy-Vee 2% reduced-fat milk
Hy-Vee natural sliced almonds, toasted, for garnish

1. PREHEAT oven to 375°F.

2. WHISK together flour, baking powder and salt in a medium bowl.

3. BEAT butter and sugar in a large mixing bowl with an electric mixer on medium for 2 minutes or until light and fluffy. Beat in eggs, lemon zest and almond extract until combined, scraping side of bowl occasionally.

Gradually beat in flour mixture on low until combined.

4. PRESS half the dough evenly in the bottom of a 13×9-in. baking pan. Spread with cherry pie filling. Drop small spoonfuls of remaining dough on top of filling.

5. BAKE for 30 to 35 minutes or until top is golden. Cool completely on a wire rack.

6. FOR GLAZE, whisk together powdered sugar and milk until smooth. Drizzle over bars. Garnish with almonds, if desired. Cut into 15 bars to serve.

Per serving: 370 calories, 17 g fat, 11 g saturated fat, 0.5 g trans fat, 70 mg cholesterol, 290 mg sodium, 48 g carbohydrates, 1 g fiber, 27 g sugar (26 g added sugar), 4 g protein. **Daily Values:** Vitamin D 0%, Calcium 4%, Iron 10%, Potassium 2%

★ **FORK-FREE** Using a thick, homemade dough for these cherry bars makes them more portable and picnic-ready than pie.



spread it on

TAKE THE POPULAR BUTTER BOARD TREND A STEP FURTHER WITH THESE SPREADS THAT COME IN SO MANY DREAMY, CREAMY FLAVORS.

savory cream cheese brunch board

30
MINUTES
OR LESS

Combine 10 seedless cucumber slices, 1½ tsp. chili garlic sauce and 1 Tbsp. Gustare Vita white wine vinegar in a small bowl. Let stand for 10 minutes, stirring occasionally. Spread 1 (8-oz.) container Hy-Vee plain cream cheese spread, softened, on three-fourths of a 12×8-in. serving board or platter. Arrange in rows cucumber mixture and 2 Tbsp. chopped Hy-Vee smoked almonds on top of two-thirds of the cream cheese. Top cucumber mixture with 1 Tbsp. sliced green onion. Drizzle almonds with 1 Tbsp. Hy-Vee honey. Top remaining one-third of the cream cheese with 10 slices red, yellow and/or orange mini sweet peppers and 2 slices crisp-cooked and chopped Hy-Vee center cut bacon; drizzle with 1 Tbsp. roasted raspberry chipotle sauce. Cut 3 Hy-Vee refrigerated sliced bakery-style everything bagels into 8 wedges each. Arrange on board or platter next to the cream cheese. Serves 3 (4 Tbsp. each).



best board

Different board materials have varying benefits. A wooden board looks rustic, but if you're worried about sticky foods on its surface, place a piece of parchment paper between the board and food. Slate or marble boards maintain temperature and are great for spreads you want to keep cool.



it all began with a butter board like this...

In 2022, a TikTok video went viral, popularizing the idea of dolloping softened butter and toppings on serving boards—similar to charcuterie boards. People around the world began showing off their own versions—and they didn't stop with butter. Shareable, snackable and simple to assemble, spread boards work for any occasion, from social brunches to sleepovers. The sky's the limit for what goes on top. Check out variations like savory cream cheese or hummus to sweet options featuring chocolate hazelnut, honey and caramel.

how to build a spread board

The charm of a spread board is in its unique presentation. You're the artist, and the board is your palette! Here are some ideas to get you started.



STEP 1: PICK A SPREAD

Start with one or more spreads as the board's base. Choose from savory sauces, soft cheeses or even frosting that will hold its shape, and use between 3 to 5 Tbsp. of spread per person.



STEP 2: ADD COLOR & CRUNCH

Brighten the board with fresh or pickled veggies, crunchy fruits like apples or any colorful component that will complement your chosen spread.



STEP 3: SAVE ROOM FOR SCOOPERS

The perfect vehicle for scooping is one that can stand up to spreads. Look for hearty chips or biscuits with enough surface area for stacking up the perfect bite.



STEP 4: CHOOSE A DRIZZLE

Tie together all the flavors on the board with a drizzle of something delicious, like a ribbon of bourbon pecan caramel sauce over chocolate frosting or a squeeze of bacon aioli on homestyle guacamole.



hands off

Spread boards are designed to feed a crowd, so it's natural to worry about hygiene. Keep small plates and utensils near the board, and encourage diners to scoop servings onto individual serveware. To avoid double dipping altogether, try mini spread boards or have guests build their own from a selection of spreads and toppers!

sweet spreads board

Split 1 vanilla bean lengthwise with a knife. Scrape vanilla seeds into a small bowl. Add 1 (8-oz.) container Soirée mascarpone cheese, softened; 2 Tbsp. Hy-Vee honey; and 2 Tbsp. fresh lemon juice to bowl; stir to combine. Spread mascarpone mixture diagonally in center of an 18x12-in. serving board. Top with 2 Tbsp. pomegranate arils. Spread ½ cup Hy-Vee crunchy peanut butter on one side of the mascarpone mixture; drizzle with 3 Tbsp. warmed caramel dip. Spread ½ cup Hy-Vee creamy hazelnut spread with skim milk and cocoa on opposite side of mascarpone mixture. Arrange Basket & Bushel strawberries, halved; Basket & Bushel blueberries; Crav'n Flavor cinnamon graham crackers, broken; Crav'n Flavor original vanilla wafers; Hy-Vee pretzel rods; chocolate wafer cookies; and apple slices around spreads on board. Serves 10 (4½ Tbsp. each).

30
MINUTES
OR LESS

V
option
VEGETARIAN
DISH

baba ghanoush hummus board

Cut 1 (16- to 18-oz.) eggplant in half lengthwise. Score a crisscross pattern onto cut sides. Drizzle with 2 Tbsp. Gustare Vita extra virgin olive oil; season with ¼ tsp. Hy-Vee salt and ¼ tsp. coarsely ground Hy-Vee black pepper. Bake at 400°F, with cut sides up, in a foil-lined baking pan for 30 to 35 minutes or until fork-tender; cool. Combine ¾ cup diced seedless cucumbers; ¾ cup halved Basket & Bushel grape tomatoes; ¼ cup jarred pickled red onions, drained; 1 Tbsp. pickled onions brine; and 6 mint leaves, finely chopped, in a bowl. Toss to coat. Scoop and transfer eggplant pulp to a food processor. Add 2 (15-oz.) cans Hy-Vee no salt added garbanzo beans, drained and rinsed; 3 Tbsp. tahini; 3 Tbsp. fresh lemon juice; 1 Tbsp. extra virgin olive oil; 2 tsp. refrigerated garlic paste; and ¾ tsp. Hy-Vee salt. Cover; process for 1½ to 2 minutes or until smooth. Spread eggplant hummus on half of a 15x12-in. serving board. Sprinkle with coarsely ground Hy-Vee black pepper. Drain cucumber mixture. Layer cucumber mixture, ½ cup Soirée traditional feta crumbled cheese and 2 Tbsp. Hy-Vee roasted & salted pepitas on top. Lightly drizzle with extra virgin olive oil. Arrange sea salt pita crackers on other half of board. Serve immediately. Serves 16 (3 Tbsp. each).

V
option
VEGETARIAN
DISH





FIND IT AT HY-VEE

The Gracious Gourmet

Selections like black olive tapenade and roasted tomato pesto can top a pizza, dress a sandwich, toss with pasta, accompany cheese and more.

7 to 8.3 oz.

5% OFF



knock on wood

Not all types of wood are created equal. To avoid permanent staining or lingering smells, shop for serving boards made of nonporous wood, like acacia, teak or American cherry wood.



whipped ricotta and heirloom tomato board

Beat 1 (15-oz.) pkg. Hy-Vee whole milk ricotta cheese, 1 tsp. chopped fresh thyme, 1 tsp. lemon zest and ¼ tsp. coarsely ground Hy-Vee sea salt in a bowl with an electric mixer for 1 to 2 minutes or until combined; set aside. Combine ¼ cup Gracious Gourmet roasted tomato pesto and 1 Tbsp. Gustare Vita extra virgin olive oil; set aside. Spread whipped ricotta mixture on half of a 18×12-in. serving board. Using the back of a spoon, create small indentations. Dollop pesto mixture and 2 Tbsp. Gracious Gourmet black olive tapenade on top of ricotta. Sprinkle with toasted Hy-Vee pine nuts. Garnish with Italian parsley and lemon zest, if desired. Arrange toasted baguette slices, heirloom tomato wedges and salami slices next to the ricotta. Serves 8 (3½ Tbsp. each).

SLICE, SMEAR AND SERVE

WHETHER ENTERTAINING A SMALL GROUP OR A LARGE CROWD, HY-VEE MAKES IT EASIER WITH CUTTING BOARDS, SERVING TRAYS AND DISHES.

FIND IT AT HY-VEE

BIA Round Salad/ Dessert Plate Set

This 8-piece set of rimmed Cordon Bleu plates corrals juices, gravies and sauces for neat snacking.

8.25 in.

10% OFF

FIND IT AT HY-VEE

Slate Cheese Board by Twine

Textured edges give the slate board a rustic look, while twine handles make it easy to carry.

15.5×12 in.

19.99

FIND IT AT HY-VEE

BIA White Salt Box with Lid

The nonporous white porcelain won't discolor or absorb unwanted flavors.

10 oz.

10% OFF



SCAN TO SHOP
BIA plates and accessories at Hy-Vee.



easy to handle

If your spread will be making the rounds at a party, build it on a board with sturdy handles. They will help avoid spills and allow you to keep fingers out of the food while carrying.

FIND IT AT HY-VEE

BIA Acacia & Slate Serving Board

Beautiful acacia wood adds elegance, while durable slate allows for items to be labeled with chalk.

15.75×7.75 in.

19.99

Hy-Vee SEASONS | hy-vee.com

45

5 BOTTLE BAR

Create the ultimate home bar with just five liquors, which can be used to make countless cocktails. You and your guests will be raising a glass in celebration!



The secret to stocking a bar without breaking the bank? Choose carefully—and conservatively. Rather than specialty items for making offbeat drinks, select spirits that adapt to a range of popular cocktails, such as these liquors and flavor enhancers. Don't forget to stock nonalcoholic mixers to maximize your drink repertoire, as well as garnishes for a colorful finishing touch!

Vodka: With a subtle, almost “flavorless” taste, vodka can be sipped straight or used as a base to let other flavors shine in drinks such as Bloody Marys.

Aromatic Bitters: Infused with fruits, spices and herbs, bitters add a layer of complexity to drinks, intensifying the flavor of ingredients while balancing acidic elements and decreasing harshness.

Dry Vermouth: A fortified wine flavored with botanicals such as herbs and citrus, its acidity helps balance the sweetness in cocktails. It's also an appetite-stimulating aperitif served on the rocks with bitters.

Whiskey: This smooth-tasting tippie boasts notes of oak and vanilla and has a high alcohol content. Sip it neat or on the rocks, or use it to craft whiskey and cola, mint juleps, Irish coffee and more.

White Rum: Distilled from sugarcane, this light, subtly sweet liquor has a milder flavor than dark rum and is perfect for cocktails such as sangria, mojitos and piña coladas.

POPULAR COCKTAILS

Mix up a variety of drinks using the suggested liquors:

- | | | |
|-----------------------|----------------|---------------|
| •Cape Codder | •Manhattan | •Vodka Sour |
| •Cosmopolitan | •Martini/Dirty | •Vodka Tonic |
| •Cuba Libre | •Martini/Dry | •Whiskey |
| •Daiquiri | •Moscow Mule | •Highball |
| •Long Island Iced Tea | •Old Fashioned | •Whiskey Sour |
| | •Screwdriver | |

BRASS MONKEY

THE FORMULA

VODKA AND RUM BOTTLES + mixer + flavorings + garnish

Drain ½ cup Hy-Vee canned mandarin oranges in light syrup; reserve ¼ cup light syrup. Set aside 4 orange sections for garnish. Muddle remaining mandarin oranges and reserved syrup in a cocktail shaker. Add 2 oz. Tito's Handmade vodka, 1 oz. Bacardi white rum and 2 tsp. coconut flavor extract. Fill cocktail shaker with ice. Cover and shake well until chilled. Strain into 2 (12-oz.) ice-filled rocks glasses. Top each with 3 oz. Belgian white wheat ale. Garnish with reserved orange sections and Hy-Vee maraschino cherries with stems threaded onto cocktail picks, if desired. Serves 2 (8 oz. each).

10
MINUTES
OR LESS



RAISE A GLASS!

FIND INSPIRATION FOR THESE CLASSIC COCKTAILS AND OTHER MODERN FAVORITES USING THE BASIC LIQUORS AT [HY-VEE.COM/RECIPES](https://www.hy-vee.com/recipes)

FIND IT AT HY-VEE

Riedel Glassware

Designed with the help of U.S. spirits specialist Zane Harris, this drink-specific glassware includes styles that can be used for thousands of cocktails, including all the classics.

sets of 2
40.00

Sour Glass

Mojito

Use white rum to make this light, crisp drink, which also includes simple syrup, lime juice, club soda, muddled mint leaves and a mint garnish. Variations are made with fruits like blueberry or pineapple.

Fizz Glass

Rocks Glass

IT'S REALLY RIEDEL

For more than 265 years, Riedel has been producing glass in Europe. Today, the 11th generation of this family-owned company continues building on its reputation for making high-quality crystal glasses used in wineries, fine restaurants and homes.

Neat Glass

Nick and Nora Glass

Whiskey Sour

This old favorite features whiskey, citrus juice (the sour) and a sweetener. A tasty cocktail, it is served on the rocks in a neat glass or strained into a stemmed sour glass with no ice.

Manhattan

Enjoy the spiced sweetness of whiskey and vermouth—balanced with a punch of bitters and garnished with a maraschino cherry—in a drink that dates back 150 years to its introduction in a swanky Big Apple club.

WHISKEY LUSH



3 TIPS FOR MIXING A COCKTAIL

ACHIEVE PROFESSIONAL RESULTS WITH THESE TRICKS.

CHILL OUT: Frost cocktail glasses in the freezer instead of using ice that can melt and dilute a drink.

SAY WHEN: Add 2.5 to 3 oz. of liquor when mixing cocktails with a higher alcohol content, like martinis or Old Fashioneds. Use 2 oz. for all other mixed drinks.

SHAKEN OR STIRRED: Shake cocktails made with citrus, cream or eggs for a better blend of ingredients. Stir cocktails containing only alcohol to ensure a smoother texture.

THE FORMULA

WHISKEY BOTTLE + mixer + flavorings + garnish

Cut 1 (1-in.-thick) peeled and cored fresh pineapple slice into 6 wedges for garnish, if desired. Set pineapple wedges aside. Add 3 oz. Crown Royal Blended Canadian Whisky, 1 oz. Hy-Vee no sugar added 100% pineapple juice, 1 oz. Hy-Vee hot honey infused with chilies and 5 dashes Angostura aromatic bitters in an ice-filled cocktail shaker. Cover and shake well until chilled. Strain mixture into 2 (7-oz.) martini glasses. Top each with 4 oz. ginger beer. Garnish with pineapple leaves plus pineapple wedges threaded onto cocktail picks, if desired. Serves 2 (6 oz. each).

10
MINUTES
OR LESS



THE FORMULA

VODKA AND VERMOUTH BOTTLES + mixer + flavorings + garnish

Cut 1 medium raspberry orange into ¼-in.-thick slices. Set aside 2 slices for garnish; cut each remaining slice into 4 wedges. Place 2 Tbsp. Over the Top wispy white sanding sugar in a small, shallow dish. Rub the rims of 2 (14-oz.) glasses with an orange wedge; dip rims in sanding sugar and set aside. Add remaining orange wedges and 2 large fresh mint sprigs in an ice-filled cocktail shaker. Pour in 4 oz. Tito's Handmade vodka and 2 oz. Martini & Rossi extra dry vermouth. Cover and shake well until chilled. Pour 1 oz. grenadine into each prepared glass; add ice cubes. Strain cocktail mixture over ice. Top each with 4 oz. Hy-Vee refrigerated 100% orange juice and 2 oz. Gustare Vita blood orange Italian soda. Garnish with reserved orange slices and additional mint, if desired. Serves 2 (12 oz. each).

10
MINUTES
OR LESS

ORANGE BLOSSOM

SUPER S'MORES

NO NEED FOR A CAMPFIRE! WITH THESE RECIPES—AND ACCESSORIES FROM HY-VEE—YOU CAN CREATE YUMMY SUMMERTIME TREATS PRACTICALLY ANYWHERE.

FIND IT AT HY-VEE
Marshmallow Roasting Set

The set includes a roasting skewer and mini concrete tabletop fire pit, which provides over 30 minutes of flame.
4×4-in. fire pit
10% OFF

Mix 'n' Match S'mores-gasboard

FILL YOUR S'MORES BOARD WITH THESE FOODS AND MORE FROM HY-VEE.

COOKIES & CRACKERS

- Hy-Vee Bakery mini sugar cookies
- Hy-Vee Bakery mini homestyle brownie cookies
- Crav'n Flavor original graham crackers

CHOCOLATE

- Hershey's milk chocolate bars
- Tony's Chocolonely milk chocolate bar

MARSHMALLOWS

- Hammond's chocolate chip marshmallows
- Dandies vegan vanilla marshmallows
- Hammond's toasted coconut marshmallows

EXTRAS

- Basket & Bushel strawberries and raspberries
- Hy-Vee strawberry mini pretzels

10
MINUTES
OR LESS

FIND IT AT HY-VEE
S'more Roasting Board Set

Everything needed (except the food!) for roasting, including wooden board, two marshmallow skewers and mini fire pit.
15×8.5-in. board
10% OFF



FIND IT AT HY-VEE

Hammond's Marshmallows

Bite-size treats feature flavors such as toasted coconut and chocolate chip.
4 oz.
3.99



HY-VEE BAKERY S'MORES

TRY THESE HY-VEE BAKERY ALTERNATIVES AND OTHER NONTRADITIONAL OPTIONS THE NEXT TIME YOU MAKE S'MORES.

CROISSANT S'MORE	HOMESTYLE BROWNIE COOKIE S'MORE	GLAZED DONUT S'MORE
		
+	+	+
		
+	+	+
		
+	+	+
		
Hy-Vee natural sliced almonds	Zöet Zebra Crunch popcorn	Basket & Bushel raspberries



FIND IT AT HY-VEE

Zöet

Premium milk, dark and white chocolates from Belgium are made with high-quality cocoa beans.

3.5 oz.

2/5.00



HOLLOW OUT THOSE 'MALLOWS

**TRY THESE
IDEAS FOR A
TOTALLY NEW
TWIST ON
THE CLASSIC
CONFECTIONERY.**

STUFFED MARSHMALLOWS

Lightly spray a 1½-in. round cookie cutter with Hy-Vee nonstick cooking spray. Press cookie cutter into tops of 4 Hy-Vee jumbo marshmallows, pushing halfway down; remove cutter. Twist and pull the marshmallow core to remove; set aside. Add filling. Place reserved cores on top to seal. To roast, insert 2-prong skewers through center from sealed top. Roast over an open flame, turning occasionally, until marshmallows are golden brown. Cool slightly before eating. Serves 4 (1 each).

SWEET PEACH FILLING

3 Tbsp. peach jam
+
¼ cup finely chopped
The Candy Shoppe
gummy peach
rings (about 5)

COOKIES- AND-CREAM FILLING

⅓ cup thawed Hy-Vee
frozen original
whipped topping
+
½ cup crushed
Crav'n Flavor
original chocolate
sandwich cookies
with vanilla crème
(about 4 cookies)

TROPICAL FILLING

¼ cup thawed Hy-Vee
frozen original
whipped topping
+
¼ cup finely chopped
Hy-Vee Short Cuts
pineapple chunks
+
1 Tbsp. toasted
Full Circle Market
organic unsweetened
coconut flakes

FIND IT AT HY-VEE

S'more Skewer Set

This 5-piece set includes four metal skewers with printed wood handles and a convenient drawstring storage bag.

22-in. skewers

10% OFF



S'MORE TO LOVE

FROM ROASTING STICKS TO SPECIALTY SERVEWARE, GRAB EVERYTHING YOU NEED AT YOUR LOCAL HY-VEE FOR A ROUND OF TOASTED TREATS.



MUDPIE'S MAGIC

With a keen eye for spotting developing trends, Atlanta-based Mudpie has become a leader in the gifts industry during the past 35 years, specializing in unique home decor and lifestyle items with flair.

FIND IT AT HY-VEE

S'more Tin Tray Set

This rustic-looking metal tray has mango wood handles and tongs, plus compartments for ingredients.

15.5×11-in. tray

10% OFF

FIND IT AT HY-VEE

S'more Tray and Skewer Set

Set includes two 15-in. marshmallow skewers and a timeless-style white porcelain tray to hold all the essential fixings.

16×6.25-in. tray

10% OFF

FIND IT AT HY-VEE

S'more Bowl Set

Three deep-dish porcelain bowls hold ingredients while an expandable roasting stick ensures only the marshmallows are toasted.

4×2.5-in. bowls

10% OFF

FIND IT AT HY-VEE

S'more Skillet and Towel Set

The set includes a stoneware skillet, an engraved wood spoon and a cotton towel with delicious s'mores dip recipe.

11.75×8-in. skillet

10% OFF



Sweet-and-Salty Hazelnut S'mores

Hands On 40 minutes

Total Time 40 minutes plus cooling time

Serves 10

Hy-Vee nonstick cooking spray

6 cups Hy-Vee One Step crispy rice cereal

6 (2½-in.×2¼) Hy-Vee honey graham crackers, coarsely crushed

¼ cup Hy-Vee unsalted butter

1 (10-oz.) pkg. Hy-Vee marshmallows

⅔ cup Hy-Vee hazelnut creamy spread with skim milk and cocoa

20 Hy-Vee marshmallows, toasted

10 Reese's THINS peanut butter cups

1½ cups Hy-Vee waffle pretzels

1. SPRAY a 15×10-in. baking pan and spatula with nonstick spray; set aside.

2. PLACE cereal and crushed graham crackers in a large bowl; set aside.

3. MELT butter in a large saucepan over medium-low heat. Add 10-oz. pkg. marshmallows. Cook and stir until marshmallows are melted; remove from heat. Stir in cereal and crushed graham crackers until evenly coated.

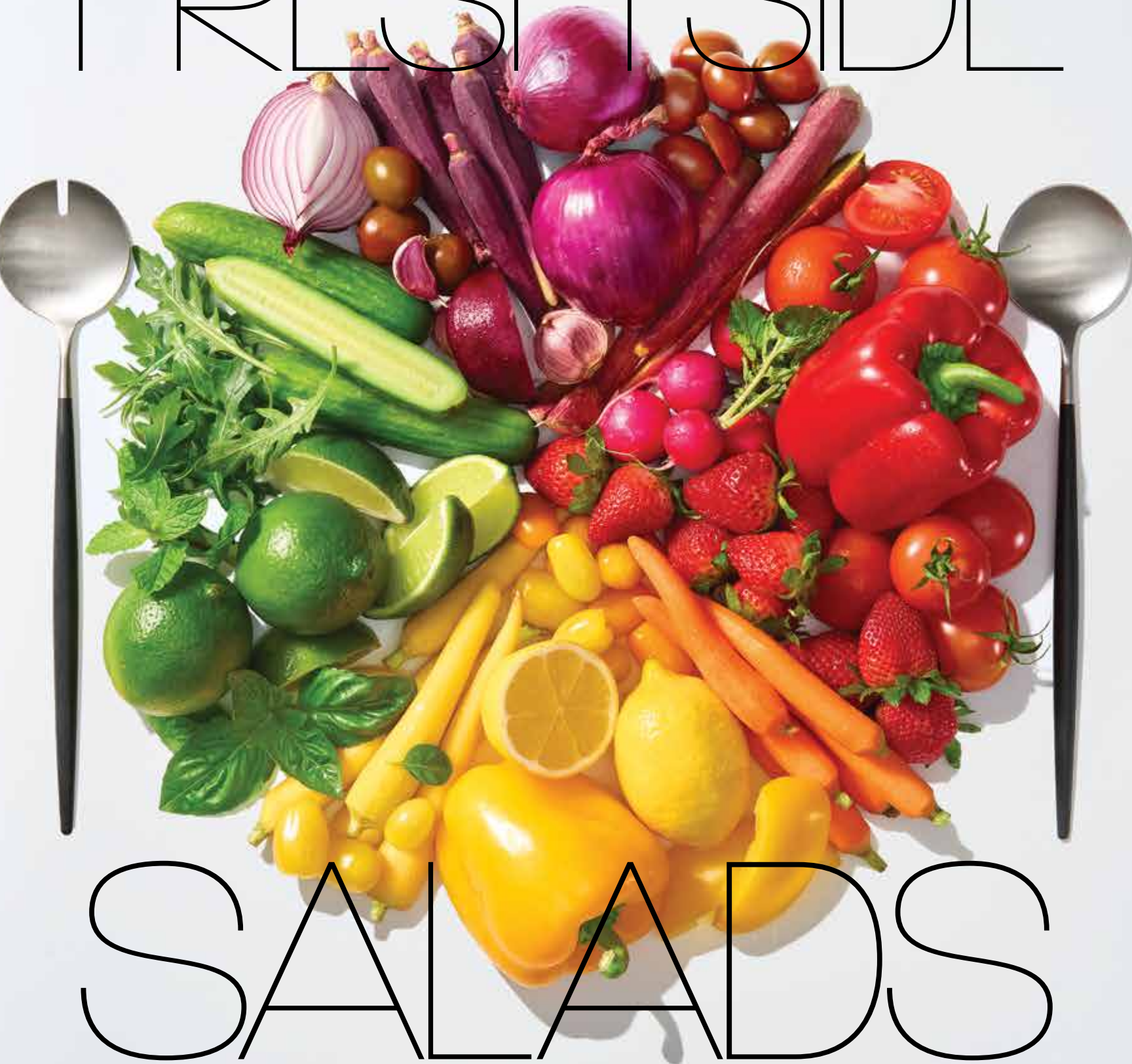
4. TRANSFER cereal mixture to prepared pan. Press mixture evenly in the pan using the sprayed spatula; cool completely.

5. CUT cereal mixture into 20 (3×2½-in.) bars. Spread each bar with ½ Tbsp. hazelnut spread. Top half of the bars each with 2 toasted marshmallows and 1 peanut butter cup. Top the remaining half of bars with a single layer of pretzels, breaking to fit as needed.

6. PLACE the pretzel-topped bars, pretzel side down, on top of peanut butter cups to sandwich.

Per serving: 450 calories, 15 g fat, 7 g saturated fat, 0 g trans fat, 15 mg cholesterol, 260 mg sodium, 79 g carbohydrates, 1 g fiber, 48 g sugar (46 g added sugar), 6 g protein. **Daily Values:** Vitamin D 6%, Calcium 2%, Iron 35%, Potassium 2%

FRESH SIDE



SALADS

SPOTLIGHT FRESH SEASONAL PRODUCE BY PAIRING SIMPLE, FLAVORFUL SALADS WITH SUGGESTED GRILLED ENTRÉES.

Summertime Ribbon Salad

Hands On 30 minutes

Total Time 30 minutes plus standing time

Serves 6 (1⅓ cups each)

½ small daikon radish, peeled

5 red radishes, thinly sliced

6 large yellow, orange and/or purple carrots, peeled and cut into ribbons

3 mini cucumbers, cut into ribbons

¼ cup Gustare Vita olive oil

3 Tbsp. Full Circle Market organic unfiltered apple cider vinegar

2 Tbsp. nutritional yeast

2 Tbsp. fresh lemon juice

2 Tbsp. Hy-Vee Select 100% pure maple syrup

1 Tbsp. finely chopped shallot

1 clove garlic, chopped

3 Tbsp. Hy-Vee roasted & salted pepitas

¼ cup lightly packed small fresh mint leaves

Hy-Vee coarsely ground black pepper, to taste

1. CUT daikon into julienne strips using a julienne peeler (about 1½ cups). Place daikon strips, radish slices and carrot ribbons in a large bowl of ice water for 8 to 10 minutes or until carrots are curled. Drain; transfer vegetables to paper towels and pat dry. Dry the large bowl; return vegetables to bowl. Add cucumber ribbons.

2. FOR DRESSING, add olive oil, vinegar, nutritional yeast, lemon juice, maple syrup, shallot and garlic in a tall, narrow container. Blend until smooth using an immersion blender.

3. DRIZZLE dressing over vegetable mixture in bowl. Toss to coat; let stand for 5 minutes, tossing occasionally.

4. TO SERVE, transfer vegetable mixture to a large serving tray. Top with pepitas and mint. Season to taste with black pepper.

Per serving: 190 calories, 11 g fat, 1.5 g saturated fat, 0 g trans fat, 0 mg cholesterol, 115 mg sodium, 26 g carbohydrates, 6 g fiber, 16 g sugar (4 g added sugar), 4 g protein.
Daily Values: Vitamin D 0%, Calcium 6%, Iron 6%, Potassium 10%



VEGETARIAN
DISH



GLUTEN-
FREE

ENTRÉE PAIRING

Grilled pork and chicken have a smoky flavor that is enhanced by the bright tanginess of this salad. Or it can top tacos and burgers.



THREE ELEMENTS OF A GREAT SIDE SALAD

Use these tips to create sides with bold color, flavor and texture.

1. COLOR

Use multicolor veggies when possible, such as sweet peppers, medley tomatoes and rainbow carrots, for complementary flavors in a variety of hues.

2. FLAVOR

Toss hearty veggies, such as carrots or sweet peppers, in vinaigrette up to one hour before serving. The tanginess will intensify with this extra marinating time. Replace lettuce with fresh herbs, such as basil or mint, that have a bolder taste than mild lettuce.

3. TEXTURE

Toppers such as pepitas and cheese can add crunch or creaminess to a veggie-filled salad.

Tangy Pepper Salad

Hands On 10 minutes
Total Time 10 minutes plus chilling time
Serves 6 (1 cup each)

¼ cup fresh lime juice
2 Tbsp. Gustare Vita olive oil
1 Tbsp. Hy-Vee honey
2 cloves garlic, minced
1½ tsp. chopped fresh tarragon

½ tsp. coarsely ground Hy-Vee sea salt, plus additional to taste
¼ tsp. coarsely ground Hy-Vee black pepper, plus additional to taste
2 medium yellow bell peppers, seeded and cut into ¼-in.-wide strips

2 medium red bell peppers, seeded and cut into ¼-in.-wide strips
2 cups Basket & Bushel Gourmet Medley tomatoes, halved
2 cups baby arugula

1. WHISK together lime juice, olive oil, honey, garlic, tarragon, ½ tsp.

sea salt and ¼ tsp. black pepper in a large bowl. Add yellow and red bell peppers and tomatoes; toss to coat. Cover and refrigerate for 1 hour.

2. TO SERVE, add arugula to the bell pepper mixture; toss to combine. Transfer to a large, shallow serving bowl. Season to taste with

additional salt and black pepper.

Per serving: 100 calories, 5 g fat, 0.5 g saturated fat, 0 g trans fat, 0 mg cholesterol, 180 mg sodium, 13 g carbohydrates, 2 g fiber, 6 g sugar (3 g added sugar), 2 g protein. Daily Values: Vitamin D 0%, Calcium 4%, Iron 6%, Potassium 8%

V
option
VEGETARIAN
DISH

GF
option
GLUTEN-FREE

ENTRÉE PAIRING

Steak has bold, strong, savory flavors, which are balanced by the light bell peppers and acidic tomatoes in this side.

ENTRÉE PAIRING

A lean protein, such as chicken, goes well with rich mozzarella and sweet strawberries without overpowering the salad.

Tossed Strawberry Caprese Salad

Total Time 10 minutes

Serves 6 (1 cup each)

3 cups trimmed and halved Basket & Bushel strawberries

5 Campari tomatoes, sliced
1 (8-oz.) pkg. fresh mozzarella pearls

1½ cups lightly packed fresh basil leaves

¼ cup thinly sliced red onion

1 Tbsp. Gustare Vita olive oil

½ tsp. coarsely ground Hy-Vee sea salt, plus additional to taste

1 Tbsp. Gustare Vita balsamic vinegar glaze
Coarsely ground Hy-Vee black pepper, to taste

1. PLACE strawberries, tomato slices, mozzarella pearls, basil and red onion in a large bowl. Drizzle with olive oil and sprinkle with ½ tsp. sea salt; toss to coat.

2. TRANSFER strawberry mixture to a medium, shallow bowl; drizzle with balsamic vinegar glaze to serve. Season to taste with additional salt and black pepper.

Per serving: 150 calories, 9 g fat, 4.5 g saturated fat, 0 g trans fat, 25 mg cholesterol, 160 mg sodium, 10 g carbohydrates, 2 g fiber, 6 g sugar (0 g added sugar), 8 g protein. Daily Values: Vitamin D 0%, Calcium 20%, Iron 6%, Potassium 8%

10
MINUTES
OR LESS

V
option
VEGETARIAN
DISH

GF
option
GLUTEN-FREE

SUGAR RUSH

CELEBRATE NATIONAL CANDY MONTH WITH SWEET SELECTIONS FROM HY-VEE'S CANDY SHOPPE. ENJOY THEM ON THEIR OWN OR FIND INSPIRATION FOR USING THEM ON HY-VEE BAKERY TREATS.

THE CANDY SHOPPE at HyVee

THIS COLORFUL DEPARTMENT OFFERS A WIDE ARRAY OF NOSTALGIC, NOVELTY AND INTERNATIONAL SWEETS.

FIND IT AT HY-VEE

Whirly Pop Sour Gummies

Inspired by the jumbo lollipop, this sour gummy version is chewy and fruity.

7.5 oz.
3.99



FIND IT AT HY-VEE

Maud Borup Cotton Candy Layer Cake

Strawberry, lemon, apple and raspberry create this cotton candy cake.

3 oz.
4.99



FIND IT AT HY-VEE

Maud Borup Cotton Candy Jelly Bean Burrito

Marshmallows and jelly beans fill a "burrito" of blue raspberry and cherry spun sugar.

3 oz.
4.99



FIND IT AT HY-VEE

Jell-O Candy Squares

A portable version of the iconic dessert comes in sour berry-flavored bites.

4.5 oz.
1.89





THE BASIC BROWNIE POP

Microwave ½ cup milk chocolate flavored melting wafers in a small, microwave-safe bowl on HIGH at 15-second intervals until melted, stirring each time. Dip food-safe craft sticks 2 in. into melted chocolate; shake off excess. Insert each stick 2 in. into the center of a short side of a Hy-Vee Bakery brownie. Place brownies on a parchment paper-covered pan and freeze for 15 minutes. Decorate as desired.



**CHOCOLATE
TOFFEE DELIGHT**
Crushed Chick-O-Stick
+
Zöet milk chocolate
covered pretzels
+
Milk chocolate
English toffee bits
+
Melted dark
chocolate wafers
+
Melted Hy-Vee
creamy peanut butter



PINK POWER

White vanilla
flavored melting
wafers, melted
+
Over the Top
shocking neon
flashy pink
food coloring gel
+
M&M's Minis
milk chocolate
baking bits
+
Wilton rainbow
chip crunch
sprinkles

OVER THE RAINBOW

Airheads Xtremes
rainbow berry
belts, halved
+
White cotton candy
+
That's Smart!
gummy bears candies



BBCUTE!

Artfully designed
"grill" cookies provide
the perfect finale to
a neighborhood
cookout.

BBQ GRILL COOKIES

Stir together ¾ cup
Hy-Vee creamy white
frosting and 8 to 11 drops
Hy-Vee yellow food
coloring to tint frosting
to desired color; spread
on top of 12 Hy-Vee
Bakery sugar cookies.
Sprinkle with ¼ tsp.
powder from Lucas
muecas mango flavored
lollipop with chili powder
and ¼ tsp. Lucas polvos
chamoy sweet-and-sour
powder. Attach a small
round decorating tip to
tube of Over the Top
really black buttercream
decorating icing. Pipe a
grill grate design on top
of each frosted cookie.

BURGERS

Slice and flatten Tootsie
Roll chocolate Midgees.
Use black food coloring
gel and a toothpick
to draw grill marks.

HOT DOGS

Draw grill marks on Hot
Tamales candies using
black food coloring
gel and a toothpick.

CORN

Halve green Mike and Ike
original fruits candies for
the husks. Cut Hi-Chew
mango-flavored fruity
chewy candies and shape
into ovals for the corn.



FIND IT AT HY-VEE

Lucas Chamoy

Made in Mexico,
this sweet and
sour powder tops
anything from fruit
to nuts.

0.71 oz.

0.59



FIND IT AT HY-VEE

Hi-Chew Bag

Mix it up with gummy
candies in fruity,
tropical flavors that
increase in intensity
the longer you chew.

3.53 oz.

2/5.00



FIND IT AT HY-VEE

Hi-Chew Stick

This Japanese
confection is a
cross between
chewing gum and
fruit-flavored candy.

1.76 oz.

1.18



FIND IT AT HY-VEE

Frankford Gummies

Convincing gummy
replicas of iconic Kraft
mac and cheese are
shaped like the real thing
but taste fruity.

5.64 oz.

4.99

\$25 SEAFOOD MEALS FOR A FAMILY OF 4

FEED YOUR FAMILY A DELICIOUS, FRESH SEAFOOD DINNER
FOR \$25 OR LESS WITH BUDGET-FRIENDLY INGREDIENTS FROM
HY-VEE, INCLUDING QUALITY RAINFOREST TILAPIA.



Miso Glazed Tilapia Bowls

Total Time 25 minutes
Serves 4

3 Tbsp. gochujang spicy miso sauce
1 Tbsp. Hy-Vee less sodium soy sauce
2 tsp. bottled chopped garlic, divided
½ (14-oz.) pkg. uncooked Chinese style lo mein noodles
2 Tbsp. Gustare Vita olive oil, divided
1 cup packaged shredded carrots
1 cup chopped red bell peppers
2 heads baby bok choy, chopped (10 oz.)
4 (5- to 6-oz.) Fish Market fresh skinless tilapia fillets
¼ tsp. Hy-Vee salt
½ tsp. coarsely ground Hy-Vee black pepper
2 Tbsp. Hy-Vee unsalted butter, cut up
Sliced green onions, for garnish

1. WHISK together gochujang spicy miso sauce, soy sauce and 1 tsp. garlic in a small bowl; set aside.

2. COOK noodles according to pkg. directions. Drain; reserve ¼ cup pasta water. Return noodles to saucepan; cover to keep warm.

3. HEAT a large skillet over medium heat. Add 1 Tbsp. olive oil, carrots, red peppers and bok choy; cook for 2 to 3 minutes or until bok choy is slightly softened, stirring frequently. Add remaining 1 tsp. garlic; cook for 1 to 1½ minutes or until golden

brown, stirring frequently. Transfer to a medium bowl; keep warm.

4. PAT fish fillets dry with paper towels. Season both sides with salt and black pepper.

5. HEAT remaining 1 Tbsp. olive oil in same large skillet over medium heat. Add fillets to skillet. Cook for 2 to 3 minutes or until fillets begin to brown, turning halfway through. Drizzle each fillet with 2 tsp. gochujang mixture; turn fillets over. Add butter to skillet; cook for 1 to 2 minutes or until tilapia reaches 145°F. Remove from heat.

6. STIR remaining gochujang mixture and reserved pasta water into cooked noodles in saucepan. Stir in cooked vegetable mixture. Cook over medium heat for 1 to 2 minutes or until heated through, stirring frequently.

7. DIVIDE noodle mixture among 4 serving bowls. Top with tilapia. Garnish with green onions, if desired.

Per serving: 520 calories, 17 g fat, 6 g saturated fat, 0 g trans fat, 95 mg cholesterol, 1,080 mg sodium, 47 g carbohydrates, 3 g fiber, 9 g sugar (2 g added sugar), 44 g protein.
Daily Values: Vitamin D 25%, Calcium 8%, Iron 10%, Potassium 20%

30
MINUTES
OR LESS



SIMPLE SAUCE

Using a basic, three-ingredient sauce leaves plenty of budget room for fresh fillets and vegetables.

SHOPPING LIST

\$8.99 Fish Market fresh tilapia fillets
\$1.15 Gochujang spicy miso sauce
\$0.12 Hy-Vee soy sauce
\$0.35 Garlic
\$2.90 Lo mein noodles
\$0.69 Carrots
\$1.25 Red bell pepper
\$3.74 Baby bok choy
\$0.25 Hy-Vee butter
\$1.50 Green onions

\$20.94*
TOTAL

*Cost is calculated by amount of each ingredient used in recipe—less salt, pepper and oil. Prices as of March 2023, in Des Moines, Iowa; prices may vary.



RAINFOREST

Rainforest Tilapia at Hy-Vee is raised in the pristine waters of Costa Rica. This affordable freshwater fish is prized for its mild taste and moist, firm flesh.

BOLD FLAVOR

Lemon juice, spinach and mushrooms add freshness to the bottled sauce and tilapia in this dish.

SHOPPING LIST

\$8.99	Fish Market fresh tilapia fillets
\$2.89	Whole baby bella portabella mushrooms
\$0.36	Hy-Vee lemon juice
\$0.24	Garlic
\$0.70	Hy-Vee vanilla extract
\$2.99	Spinach
\$5.99	Lemon butter dill-flavored seafood sauce

\$22.16*
TOTAL

*Cost is calculated by amount of each ingredient used in recipe—less salt, pepper and oil. Prices as of March 2023, in Des Moines, Iowa; prices may vary.



The Responsible Choice label on seafood packaging at Hy-Vee means the fish and shellfish were caught or farmed in a sustainable way. Sustainable harvesting protects fish populations and habitats, preserving them for future generations.

30
MINUTES
OR LESS

One-Pan Tilapia with Mushrooms and Spinach

Total Time 30 minutes
Serves 4

4 (5- to 6-oz.) Fish Market
fresh skinless tilapia fillets
½ tsp. Hy-Vee salt

½ tsp. coarsely ground Hy-Vee black pepper
3 Tbsp. Gustare Vita olive oil, divided
1 (8-oz.) pkg. whole baby bella portabella mushrooms, sliced ¼ in. thick
2 Tbsp. fresh lemon juice, plus additional for serving
2 tsp. bottled minced garlic
½ tsp. Hy-Vee vanilla extract
1 (8-oz.) pkg. fresh spinach
1 (8.4-oz.) bottle lemon butter dill flavored seafood sauce

1. PAT fish fillets dry with paper towels. Season both sides with salt and pepper.

2. HEAT 1 Tbsp. oil in a 10-in. cast iron skillet over medium-high heat. Add half of the fish fillets to skillet; cook for 3 to 5 minutes or until fish is golden brown and reaches 145°F, carefully turning halfway through. Remove fish from skillet; keep warm. Repeat heating 1 Tbsp. oil and cooking remaining fish fillets.

3. HEAT remaining 1 Tbsp. oil in same skillet over medium heat. Add mushrooms; cook for 2 to 3 minutes,

stirring frequently. Stir in 2 Tbsp. lemon juice, garlic and vanilla.

4. REDUCE heat to medium-low. Add half of the spinach; stir until spinach is wilted. Add remaining spinach; stir until spinach is wilted. Stir in seafood sauce. Add fish back to skillet.

5. DRIZZLE with additional lemon juice, if desired. Serve immediately.

Per serving: 510 calories, 33 g fat, 6 g saturated fat, 0 g trans fat, 85 mg cholesterol, 820 mg sodium, 14 g carbohydrates, 2 g fiber, 10 g sugar (8 g added sugar), 40 g protein.
Daily Values: Vitamin D 25%, Calcium 6%, Iron 15%, Potassium 25%

LODGE SKILLETS

MADE OF DURABLE CAST IRON, LODGE SKILLETS DISTRIBUTE HEAT EVENLY FOR MORE CONSISTENT COOKING AND HAVE AN EASY-TO-CLEAN NONSTICK COATING. FIND THESE VERSATILE SKILLETS AT HY-VEE FOR USE ON THE STOVETOP, IN OVEN OR EVEN OVER A CAMPFIRE.

FIND IT AT HY-VEE

Yellowstone Cast Iron Skillet

Seasoned and ready to use, this special edition Lodge skillet is embossed with imagery from the hit TV show *Yellowstone*. Like other Lodge cast iron pans, it can sear, sauté, bake, broil, braise, fry or grill almost anything.

10 in.
24.99



SCAN TO SHOP
Lodge
skillets
at Hy-Vee.

FIND IT AT HY-VEE

Wildwood Grilling Planks

Made in the USA from sustainably grown western red cedar, these untreated wood planks infuse food with cedar smoke flavor.

Set of 2
11x5 in.

10% OFF

Cedar Plank Salmon Bowls

Hands On 20 minutes
Total Time 45 minutes
plus wood-plank soaking time
Serves 4

1 (11x5-in.) Wildwood red cedar grilling plank
2 Tbsp. Gustare Vita olive oil
1 Tbsp. Hy-Vee mimosa seasoning
1 tsp. smoked paprika
½ tsp. coarsely ground Hy-Vee black pepper
1 (1-lb.) Fish Market fresh skin-on farm raised Atlantic salmon, cut into 4 portions

4 cups cooked Hy-Vee long grain white instant rice
4 sheets sesame seaweed snacks, cut into ¼-in.-wide strips
4 medium radishes, thinly sliced
1 medium seedless cucumber, cut into thin ribbons
1 cup packaged shredded carrots
¼ cup drained pickled ginger
White sesame seeds, for garnish
Hy-Vee less sodium soy sauce, for serving

1. SOAK cedar plank in water at least 1 hour. Stir together olive oil, mimosa seasoning, smoked paprika and black pepper in a small bowl; set aside.

2. PREHEAT a charcoal or gas grill for direct cooking over medium heat (350°F). Place soaked plank on hot grill for 5 minutes or until lightly smoking, turning once.

3. PLACE salmon portions, skin side down, on the cedar plank; brush tops and sides of salmon portions with the oil mixture. Grill for 15 to 20 minutes or until fish flakes easily with a fork (145°F). If necessary, use a spray bottle with water to put out flare-ups. Remove salmon from the grill. Remove and discard skin; flake salmon into large chunks.

4. FOR BOWLS, mound 1 cup rice into each of

4 (16-oz.) serving bowls. Mound salmon next to rice in each bowl.

5. DIVIDE and arrange seaweed snacks, radishes, cucumber, carrots and pickled ginger in small mounds in each bowl. Garnish with sesame seeds, if desired. Serve with soy sauce.

Per serving: 530 calories, 22 g fat, 4 g saturated fat, 0 g trans fat, 70 mg cholesterol, 370 mg sodium, 52 g carbohydrates, 2 g fiber, 2 g sugar (0 g added sugar), 30 g protein. **Daily Values:** Vitamin D 80%, Calcium 6%, Iron 15%, Potassium 15%

VERY VEGGIE

In-season vegetables such as radishes and cucumbers add flavor while keeping costs low.

SHOPPING LIST

\$11.98 Fish Market fresh salmon
\$5.00 Cedar plank
\$0.48 Mimosa seasoning
\$0.45 Smoked paprika
\$0.83 Hy-Vee instant rice
\$0.55 Seaweed snacks
\$0.35 Radishes
\$2.99 Cucumber
\$0.69 Carrots
\$1.20 Pickled ginger

\$24.52*
TOTAL

*Cost is calculated by amount of each ingredient used in recipe—less salt, pepper and oil. Prices as of March 2023, in Des Moines, Iowa; prices may vary.

SEAFOOD ESSENTIALS

MAKE IT EASY TO CRACK OPEN, SCOOP AND BUTTER SHELLFISH WITH THESE TOOLS AND UTENSILS FROM HY-VEE.

FIND IT AT HY-VEE

Norpro Seafood Set

This kit includes two devices to crack lobster or crab claws and six dual-purpose stainless steel utensils to remove delicate morsels from shells and dip seafood in butter.

8 piece

15% OFF

FIND IT AT HY-VEE

Norpro Red Lobster Cracker

This cast aluminum cracker has teeth strong enough to break open lobster or crab shells.

5.5 in.

15% OFF

FIND IT AT HY-VEE

Norpro Sauce Butter Cups

Stainless steel cups hold dipping sauces, dressings or butter.

Set of 4
2 oz.

15% OFF



SCAN TO SHOP
Norpro products at Hy-Vee.

Make

MOM

Smile

**Surprise your mother
on her special day
with favorite treats and
treasures from Hy-Vee.**

Brunch

Give Mom a welcome break with a delicious sweet-and-savory brunch pairing a fizzy cocktail with fresh fruit, pastries and a toasted bread cup filled with bacon and eggs.

RASPBERRY-ORANGE COCKTAIL SPARKLER

Add 1½ oz. orange-infused vodka and ¼ cup Basket & Bushel raspberries to an ice-filled cocktail shaker. Cover and shake well until chilled. Strain into 1 (20-oz.) ice-filled rocks glass. Top with 6 oz. Vizzy hard raspberry lemonade seltzer. Garnish with additional raspberries, lemon slice and fresh mint, if desired. Serves 1 (10 oz.).

10
MINUTES
OR LESS

BREAKFAST TOAST CUPS

Preheat oven to 375°F. Cut the crusts from 6 slices Beaconsfield artisan white bread; reserve crusts for another use, if desired. Thinly flatten each slice using a rolling pin. Brush both sides of bread slices with 4 Tbsp. Hy-Vee unsalted butter, melted. Line 6 muffin cups in a 12 (2½-in.) muffin-cup pan by carefully pressing 1 bread slice into each muffin cup, alternating cups in pan. Pleat bread slices as needed to fit in bottom and up side of the muffin cup. Bake for 12 to 15 minutes or until bread is lightly browned and begins to crisp. Whisk together 6 Hy-Vee large eggs and 3 Tbsp. Hy-Vee 2% reduced-fat milk in a large bowl. Heat 2 Tbsp. Gustare Vita olive oil in a medium nonstick skillet over medium heat. Pour egg mixture into skillet; reduce heat to medium-low. When bottom begins to set, use a spatula to stir mixture to form small curds. Continue cooking and stirring until eggs are cooked through but still glossy. Remove from heat; gently stir in ½ cup Hy-Vee shredded sharp Cheddar cheese. Microwave 4 slices Hy-Vee fully cooked hickory smoked bacon according to pkg. directions; cut into ½-in pieces. To assemble, spoon egg mixture into toasted bread cups. Top with bacon. Garnish with fresh chives; serve with Sriracha, if desired. Serves 6 (1 each).

30
MINUTES
OR LESS

From the Heart

Hy-Vee offers a variety of Hallmark cards with sweet sentiments that make it easy to express how you feel.

*Wishing you
a lovely day.*



Flower Power

Create a personalized Mother's Day gift box. Start with a flower arrangement from Hy-Vee Floral. *In a Class By Herself* features roses, hydrangeas, snapdragons and more.

Fill with paper shred and add her favorite items from Hy-Vee, such as a candle, Basin bath bombs, chocolate, a notebook for journaling and a special cup.

FIND IT AT HY-VEE

Kane Mother's Day Mug

Show her what a stellar mother she is with this heartfelt mug.

12 oz.

4.99

Charmers

Stop by the Hy-Vee Floral Department to pick up a gorgeous arrangement sure to delight Mom.



STUNNING

Showstopping roses, carnations, stock and assorted greens create a combination worthy of the special lady in your life.



SCAN TO SHOP arrangements from Hy-Vee Floral.



ONE OF A KIND

This eye-catching grouping features roses, mums, stock, alstroemeria and greens.



RADIANT MOM

Brighten her day with orange roses and carnations, pink spray roses, golden sunflowers and "Green Ball" dianthus.



SWEET & SPECIAL

White daisies, alstroemeria and mums make a pretty arrangement with a brightly colored palette.



Pamper

Treat her to beautifully scented, relaxing bath products and skin-hydrating solutions for face and body.

FIND IT AT HY-VEE

- Basin Bath Bombs Barrel**
1 ct.
19.99
- Basin White Trio Gift Box**
1 ct.
29.99
- Zum Bar Goat's Milk Soap and Hand & Body Lotion**
3 to 6 oz.
1.00 OFF 2
- Olay Regenerist Whip & Olay Eyes Ultimate Eye Cream**
0.4 to 1.7 fl. oz.
29.94
- Dr. Teal's Bath Salts, Body Lotion and Scrubs**
16 to 48 oz.
5.87

Beautify

Hy-Vee offers all the latest cosmetic products and beauty accessories to help Mom achieve her best look effortlessly.

FIND IT AT HY-VEE

- Flower Cosmetics**
select styles
1.00 OFF
- Conair Hair Fashion Appliances**
select styles
20% OFF
- Bellissima Nail Polish**
0.5 fl. oz.
6.99
- CeraVe Skincare**
1 to 16 oz.
BOGO 50% OFF
- KISS Artificial Lashes & Gel Nails**
select styles
25% OFF



Perfect Fit

Look to Hy-Vee for fashionable and delicious gift ideas that suit Mom's style to a T.

STEP INTO SUMMER

Keep her in style with go-with-everything neutral block-heel sandals from DSW Shoes, in select Hy-Vee stores or online at dsw.Hy-Vee.com



LITTLE LUXURIES

Make her happy hour a little happier with premium chocolates, macarons from the Hy-Vee Bakery and premixed cocktails served in elegant glassware.

ISN'T IT ROMANTIC?

Feminine ruffles and a tiered skirt make this Joe Fresh dress the perfect outfit. Shop in select Hy-Vee stores.



AT-HOME BARISTA

She can brew café-quality espresso, latte and cappuccino from the comfort of her kitchen with this espresso maker.

Hy-Vee Cares About Moms

Mothers get special treatment every day of the year at Hy-Vee with these services and conveniences.

Dedicated parking spots located near Hy-Vee store entrances for expectant moms.

Mothers' rooms for a cozy, private space to nurse infants or care for young children.

Expert nutrition advice provided by registered Hy-Vee dietitians for pregnant and postnatal women, as well as infants.

One-stop shopping in a single location for: groceries, baby care items, cleaning and household supplies, and health and personal care products.

TOP GIFT CARDS

Hy-Vee has just the right present from favorite retailers and restaurants. Find these gift cards and many more!



- Starbucks
- The Cheesecake Factory
- Amazon
- Hy-Vee

CELEBRATE DAD



**FIND TOP-NOTCH
FATHER'S DAY
GIFTS AT
HY-VEE, AND
PUT TOGETHER
A PERSONALIZED
GIFT GROUPING
JUST FOR DAD.**

Make the Day Special

Use these tips to help choose the best gift, even for the difficult-to-buy-for dad.

COMBINE SMALL STUFF If you're stumped on ideas for presents, consider his hobbies and put together a basket with a variety of small items based on a theme.

INCLUDE A CARD Tell Dad how much you appreciate him by writing a personal

note in a card. Find Hallmark cards for a range of occasions at Hy-Vee.

ADD A GIFT CARD For the dad who truly has everything, give a gift card to his favorite store and let him choose his own present. Hy-Vee has a wide selection of gift cards from various retailers.

FIND IT AT HY-VEE

Gillette Labs Razor

Built to contour to the face, this razor provides a quick, close shave.

1 ct.
22.97

FIND IT AT HY-VEE

Gillette Labs Cartridges

An exfoliating bar removes dirt and debris for a better shave.

4 ct.
24.97

FIND IT AT HY-VEE

Old Spice Deep Cleanse Body Wash

Wash and exfoliate skin with a lasting scent of citrus, magnolia and chamomile.

18 fl. oz.
6.97

FIND IT AT HY-VEE

Dollar Shave Club Hydrating Face Wash

Free of drying sulfates, this face wash cleanses and hydrates skin.

5 fl. oz.
8.97

FIND IT AT HY-VEE

Duke Cannon Busch Beer Soap

This sandalwood-scented soap includes real beer, which has antioxidants that keep skin clean.

10 oz.
7.99

FIND IT AT HY-VEE

Dove Men+Care 2 in 1 Shampoo + Conditioner

The plant-based formula was created just for men and leaves hair cleaner, healthier and stronger.

12 fl. oz.
4.99

SELF-CARE SPECIALS

Pair his favorite grooming and hygiene items to create a grouping that relaxes and refreshes.

STOCK THE BAR

Help any father with an interest in mixology take his creations to the next level by giving an infusion kit and a whiskey tasting glass.

THINK PINK
Peppercorns imbue the gin with a slightly fruity, spicy flavor.



FIND IT AT HY-VEE

Viski Alchemi Spirits Infusing Kit

The glass bottle and stainless steel infusion rod can customize liquor with botanicals such as ginger and cinnamon.

10-piece set
59.99

FIND IT AT HY-VEE

Viski Alchemi Aerating Tumbler

A double-wall design prevents body heat from warming whiskey as it is held and sipped, while the tulip shape disperses aromatics.

7 oz.
15.99

BETTER BARWARE

Viski offers professional-quality tools and glassware at affordable prices.

PINK PEPPERCORN AND BLACKBERRY TONIC

For a peppercorn-infused gin, pour 500 ml gin to the fill line of the 500-ml infusion bottle in a Viski Alchemi Spirits Infusing Kit. Fold 1 Tazo Passion hibiscus tea bag; insert into infusion rod and add 2½ tsp. whole pink peppercorns. Place rod into infusion bottle. Let stand for 24 hours. For stronger flavor, let stand for 2 to 3 days. To store, remove infusion rod; place stopper in bottle. Refrigerate up to 1 month. For a cocktail, place 1 tsp. blackberry jam in the bottom of a 10-oz. rocks glass. Fill glass with crushed ice. Add 1½ oz. peppercorn-infused gin. Squeeze juice from 1 lemon wedge over the ice. Top with Hy-Vee tonic water. For garnish, thread a lemon twist with Basket & Bushel blackberries onto a cocktail skewer. Garnish drink with skewer and fresh thyme sprig, if desired. Serves 1 (7 oz.).

FOR THE GRILL MASTER

Give Dad everything he needs to grill the best steaks, burgers and brats with cooking tools from TableCraft.



1. Cast Iron Sizzle Platter with Wooden Serving Tray
2. Stainless Steel Sauce Pan with Silicone Brush

3. 15-in. Grill Brush
4. Nonstick Grilling Basket
5. Nonstick Pizza Grilling Tray

6. Heavy Duty Turner
7. Heavy Duty Long Handle Fish Turner
8. Cast Iron Steak Weight

9. Stainless Steel Dry Rub Shaker
10. BBQ Steak Markers



SCAN TO SHOP
TableCraft grill tools at Hy-Vee.

COOL DAD

Find a gift that fits almost any interest of his—including fishing, travel and coffee—with games, tools, treats and more.



FIND IT AT HY-VEE

Mad Man Boomerang Speaker

This waterproof speaker has a suction cup and lanyard for mounting.

3.85×3.46×1.77-in.

12.99

MAD MAN
Providing sophisticated gifts for men, Mad Man also donates a portion of profits to benefit at-risk boys.

FIND IT AT HY-VEE

Mad Man Black Playing Cards

Play poolside with a durable deck of plastic waterproof playing cards.

2.5×3.5-in.

6.99

FIND IT AT HY-VEE

Mad Man Color Pop Grooming Kit

Help Dad keep his appearance in tip-top shape with a travel case of black stainless steel hygiene tools.

10-piece set

9.99



FIND IT AT HY-VEE

Mad Man Rechargeable Spark Lighter

Light the grill with this rechargeable, flameless-spark long-neck lighter.

8.5×1.5 in.

14.99

FIND IT AT HY-VEE

Mad Man Fisherman's Friend Multi-Tool

Prepare for almost any situation on the water with an 11-in-1 utility tool that includes screwdrivers, scissors, corkscrew, bottle opener and pocket knives.

4×5 in.

7.99



FIND IT AT HY-VEE

Keurig K-Supreme

Compatible with four cup sizes and travel mugs, this coffee maker delivers a flavorful brew with the push of a button.

12.15×7.85×12.02 in.

139.99



FIND IT AT HY-VEE

Zöet Pretzels

Enjoy salty pretzels coated in Belgian milk or dark chocolate.

14 oz.

6.99

FIND IT AT HY-VEE

Zöet Crunch

Upgrade caramel corn with sea salt, mint and chocolate coatings.

16 oz.

7.99

FINDS

Simply Done

Look for this brand of high-quality yet affordable home, kitchen and office essentials at Hy-Vee.



SIMPLE SUPPLIES

Stock up on household staples for the kitchen, bathroom and home office.

1 FOAM CUPS

Keep drinks warm or cold with disposable foam cups.

2 GIANT LUNCH BAGS

Durable paper bags can hold packed lunches, ripen bananas and more.

3 PAINTERS AND INVISIBLE TAPE

Protect trim while painting or securely seal paper with two tape varieties.

4 FRESH SCENT DISH SOAP

This grease-removing soap is antibacterial and safe for skin.

5 SECURITY ENVELOPES

Self-seal tabs and a printed lining keep mail confidential.

6 BLUNT-TIP AND MULTI-PURPOSE SCISSORS

Trim paper, stems, thin cardboard and more with scissors for kids and adults.

7 STEEL MESH SCRUBBERS

Remove stuck-on food and stains from stainless steel cookware.

8 FOIL BAKING CUPS

Sturdy foil cups hold their shape during baking, even when set on a sheet pan.

9 DRAWSTRING TALL KITCHEN BAGS

Unscented bags have a 13-gallon capacity.

10 ASSORTED SCRUB BRUSHES

Clean dishes, kitchen messes and bathrooms.

CELEBRATING 50 YEARS OF HIP-HOP

SUMMER'S COLDEST HIT

AVAILABLE MAY 15TH

COOL HEAT HAPPENS STAY COOL HEAT HAPPENS STAY COOL

LIMITED EDITION FLAVOR

Sprite
LEMONADE
LEGACY
CELEBRATING 50 YEARS OF HIP-HOP

Sprite

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BLOOMS

Perfect Exposure

Create a welcoming transition into your home by adding cheerful green or flowering plants. Learn how to select plants that will thrive with your porch's light conditions.



For help choosing the right plant, consult the plant tag to see what lighting and cultural conditions it prefers.

Full Shade

These plants want less than 3 hours of direct sunlight. Choose them if you have a fully covered porch facing east or north.

TRY THESE PLANTS FROM HY-VEE:

- Aglaonema
- Boston fern (shown)
- Peace lily

CARE: Longer days spark plant growth, so feed with a slow-release plant food; water when the top inch of soil is dry.



Partial Sun/ Shade

Happy with 3 to 4 hours of sunlight, these plants prefer a location that faces east or north for shelter from the harsh afternoon sun.

TRY THESE PLANTS FROM HY-VEE:

- Begonia
- Coleus
- Snake plant (shown)

CARE: Snake plant likes to dry out slightly between waterings; begonia and coleus do not. Refer to the plant tag for specific care.



Full Sun

Light-loving blooms need 6 or more hours of sun and enjoy a spot facing south or west with little shade.

TRY THESE PLANTS FROM HY-VEE:

- Calibrachoa
- Dipladenia (shown in pink)
- Petunia (shown in purple)

CARE: Daily watering may be needed. If the root ball dries out, soak it in a bucket of water for several hours to rehydrate. Place plants in shade temporarily if you will be away a few days.

Employee wellness programs make happier, healthier employees.

More than **70%** of employers saw a reduction in healthcare costs after implementing a wellness program.

That's why Hy-Vee is committed to helping you and your employees live your healthiest lives by offering a variety of employee wellness services.



To learn more about our employee wellness services, email employerwellness@vividclearrx.com.

Mental Health Matters

Online consultation for Anxiety & Depression for \$25.

Get the mental health support you need.

- No insurance
- Non-stimulant prescriptions
- Free shipping to your mailbox
- Medications for just \$25 per month



RedBoxRx

RedBoxRx.com



Promote Nail Health

39

DIETITIAN Q&A

Healthy You Subscription

Elisa Sloss, registered and licensed dietitian and senior vice president, Private Brands, introduces Hy-Vee's new dietitian subscription service.



Elisa Sloss, RD, LD
Senior Vice President,
Private Brands

Q: What is Hy-Vee's new Healthy You program?

A: Hy-Vee's Healthy You subscription program provides access to a Hy-Vee dietitian for personalized nutrition counseling, meal planning advice, healthy recipe recommendations and more. Additionally, they can help you set, track and achieve goals for your overall health. A subscription also includes access to virtual Hy-Vee classes on topics such as meal prep, plus online resources such

as exercise videos. The new subscription program includes two appointments with your dietitian per month, and two free health screenings per year.

Q: What individual support will I receive as a member?

A: In-person appointments are available at select locations, and you can schedule virtual or phone appointments as well. You'll also have access to chat with your dietitian through the online portal Healthie. This is a great way to get feedback on ingredient substitutions and any other questions you might have related to a healthy diet and lifestyle.

Q: What other nutrition assistance is available?

A: Your membership includes personalized nutrition shopping assistance from your dietitian. They can recommend dietitian-choice items, as well as tips

for reading ingredient lists and nutrition labels. You'll be able to sign up for monthly classes taught by Hy-Vee dietitians, such as freezer meal prep workshops—Healthy You members participate for free. In addition to nutrition counseling from your dietitian, you'll also have access to Short & Sweat exercise videos through Healthie. Plus, you can join quarterly Healthy You challenges focused on overall health and nutrition, with a chance to win prizes such as a Hy-Vee gift card.

Q: How do I get started?

A: Visit Hy-Vee.com/health/Hy-Vee-dietitians and scroll to find the Healthy You Subscription sign-up. Select your closest store location to enroll and schedule your first appointment with your local Hy-Vee dietitian. Unsure if this subscription is right for you? Schedule a free Discovery Session with a dietitian to discuss further options.

Join the Healthy You Subscription

INCLUDES:

- TWO 30-MINUTE APPOINTMENTS PER MONTH WITH YOUR HY-VEE DIETITIAN
- UNLIMITED ACCESS TO SHORT & SWEAT VIDEOS, ON-DEMAND FREEZER MEAL WORKSHOPS AND OTHER NUTRITION PROGRAMS
- FREE REGISTRATION FOR HEALTHY YOU CHALLENGES
- HY-VEE DIETITIAN PRIVATE CHAT PORTAL
- TWO FREE HEALTH SCREENINGS PER YEAR



SCAN TO SIGN UP for a Healthy You subscription and connect with a Hy-Vee dietitian.

AS A HEALTHY YOU MEMBER, YOU'LL HAVE ACCESS TO MONTHLY DIETITIAN APPOINTMENTS, FREE CLASSES, EXERCISE VIDEOS AND MORE.



More Dietitian Programs at Hy-Vee

Weight Management

Work one-on-one with a Hy-Vee dietitian to create a sustainable, healthy plan for weight management. Your dietitian can offer nutrition advice and other strategies for weight management, and you'll also learn how to maintain a healthy lifestyle. Sign up at Hy-Vee.com/health/Hy-Vee-dietitians

Healthful Recipes

Find meal ideas, including dietitian-approved recipes and others to fit almost any lifestyle by using the "Diet" dropdown menu on Hy-Vee.com/recipes

DEALS.
OPTIONS.
FUEL SAVERS.
LOW PRICES.
SAVINGS.
**ALL THE
MORE
REASONS
TO JOIN.
PERKS.
EXCLUSIVE ADS.
COUPONS.
VARIETY.
FREEBIES.**



Join the PLUS side with a
Hy-Vee Plus Premium Membership
at hy-vee.com/plus

Hy-Vee PLUS[™]
PREMIUM MEMBERSHIP

MEAL MAKEOVER

Eggs Benedict

This take on a brunch favorite retains the signature flavor but boasts lower fat and carbs.

Lower-Fat Eggs Benedict

- Total Time** 45 minutes
Serves 2 (2 each)
- 4 (½-in.-thick) slices unpeeled large sweet potato**
2 slices Canadian bacon, cut in half crosswise
1 Hy-Vee large egg yolk
1 cup Hy-Vee plain Greek yogurt
1 Tbsp. Hy-Vee unsalted butter, melted
2 tsp. Hy-Vee all-purpose flour
½ tsp. Hy-Vee yellow mustard
¼ tsp. lemon zest
¼ tsp. hot sauce
3 Tbsp. Hy-Vee white distilled vinegar
4 Hy-Vee large eggs
Italian parsley, for garnish
Hy-Vee salt, to taste
Coarsely ground Hy-Vee black pepper, to taste

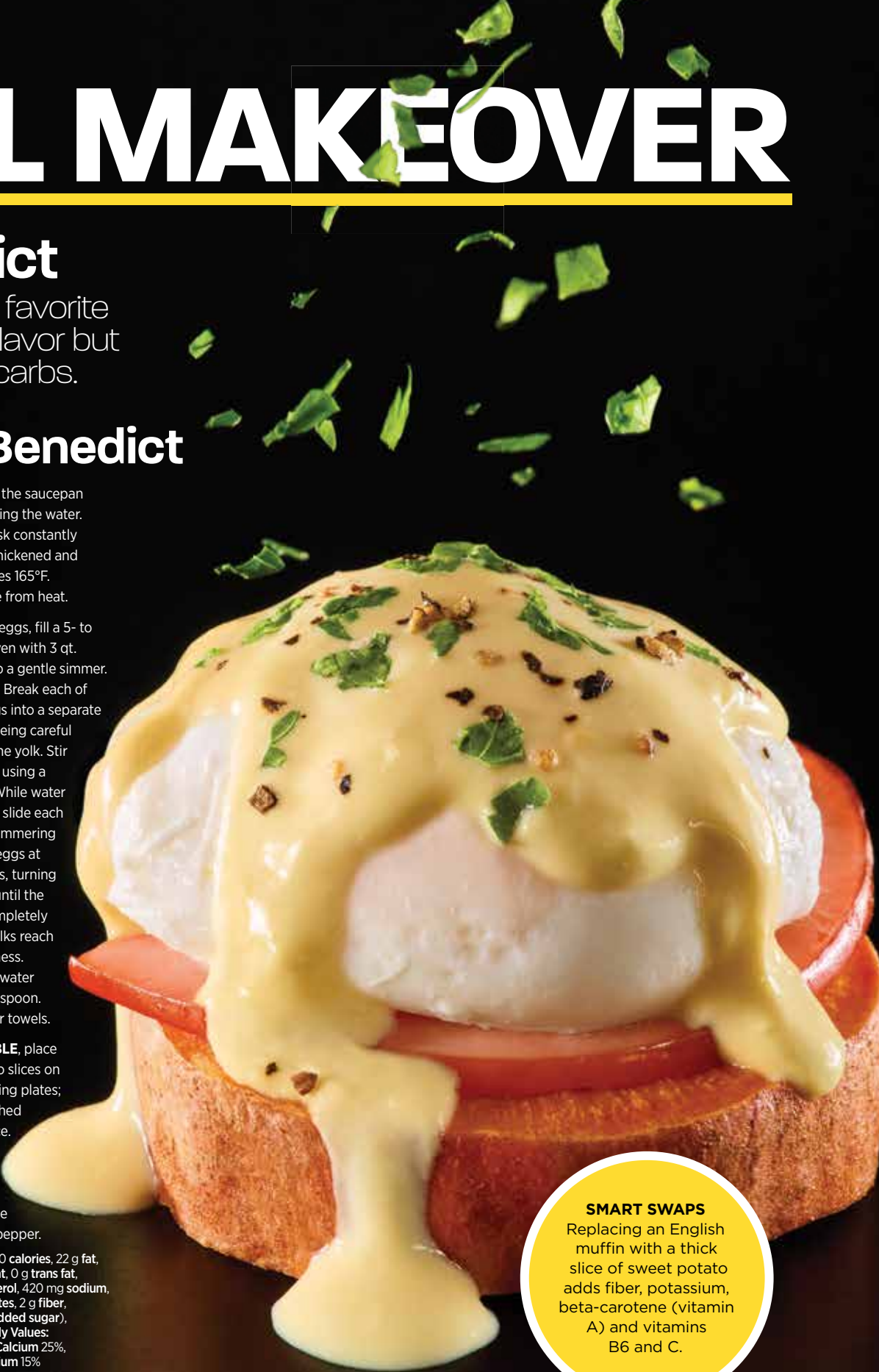
- 1. PREHEAT** oven to 400°F.
- 2. PLACE** sweet potato slices, in a single layer, in a small rimmed baking pan. Bake for 20 to 25 minutes or until fork-tender, turning halfway through. Top each sweet potato slice with a half slice Canadian bacon; bake for 3 to 5 minutes more or until heated through. Keep warm.
- 3. FILL** a 3-qt. saucepan with 1 to 2 in. of water. Bring to a boil; reduce heat to medium-low. Whisk together egg yolk, yogurt, butter, flour, mustard, lemon zest and hot sauce in a medium heatproof bowl. Place bowl on top of saucepan over simmering water. The bowl

should nest in the saucepan without touching the water. Cook and whisk constantly until slightly thickened and mixture reaches 165°F. Remove sauce from heat.

4. TO POACH eggs, fill a 5- to 6-qt. Dutch oven with 3 qt. water; bring to a gentle simmer. Stir in vinegar. Break each of the whole eggs into a separate shallow cup, being careful not to break the yolk. Stir water mixture using a large spoon. While water is still moving, slide each egg into the simmering water. Poach eggs at least 3 minutes, turning occasionally, until the whites are completely set and the yolks reach desired doneness. Remove from water with a slotted spoon. Drain on paper towels.

5. TO ASSEMBLE, place 2 sweet potato slices on each of 2 serving plates; top with poached eggs and sauce. Garnish with parsley, if desired. Season to taste with salt and pepper.

Per serving: 400 calories, 22 g fat, 10 g saturated fat, 0 g trans fat, 505 mg cholesterol, 420 mg sodium, 18 g carbohydrates, 2 g fiber, 7 g sugar (0 g added sugar), 31 g protein. **Daily Values:** Vitamin D 10%, Calcium 25%, Iron 15%, Potassium 15%



SMART SWAPS

Replacing an English muffin with a thick slice of sweet potato adds fiber, potassium, beta-carotene (vitamin A) and vitamins B6 and C.

Source: hsph.harvard.edu/nutritionsource/food-features/sweet-potatoes/

CELESTIAL SUPERNOVA
PRIMING WHIP

feel that glow

XO FLOWER BEAUTY

SPOTLIGHT LIQUID
HIGHLIGHTER



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10
MINUTES
OR LESS

20
MINUTES
OR LESS

30
MINUTES
OR LESS

GF
option
GLUTEN-
FREE

V
option
VEGETARIAN
DISH

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