

# SIMPLY

MAR / APR 2026



**MORE FLAVOR,  
LESS SPENDING**  
WITH  
WINNING  
APPETIZER  
TRIOS  
p10

fresh savings  
for  
**spring**

**SPRING  
DINNERS**  
FOR UNDER \$1.66  
PER SERVING  
p12

**SIMPLE  
BUDGET-SAVVY  
IDEAS**  
FOR ANY  
CELEBRATION  
p20

free  
[schnucks.com/simplyschnucks](http://schnucks.com/simplyschnucks)



# More Mess-Free Meals

## Less Dinner Drama

Make meal planning easier with fresh entrees and sides from our NEW Deli Bistro Case—ready when you are.



Try our NEW dishes!

©2026 Schnucks

MADE EXCLUSIVELY FOR  
*Schnucks*

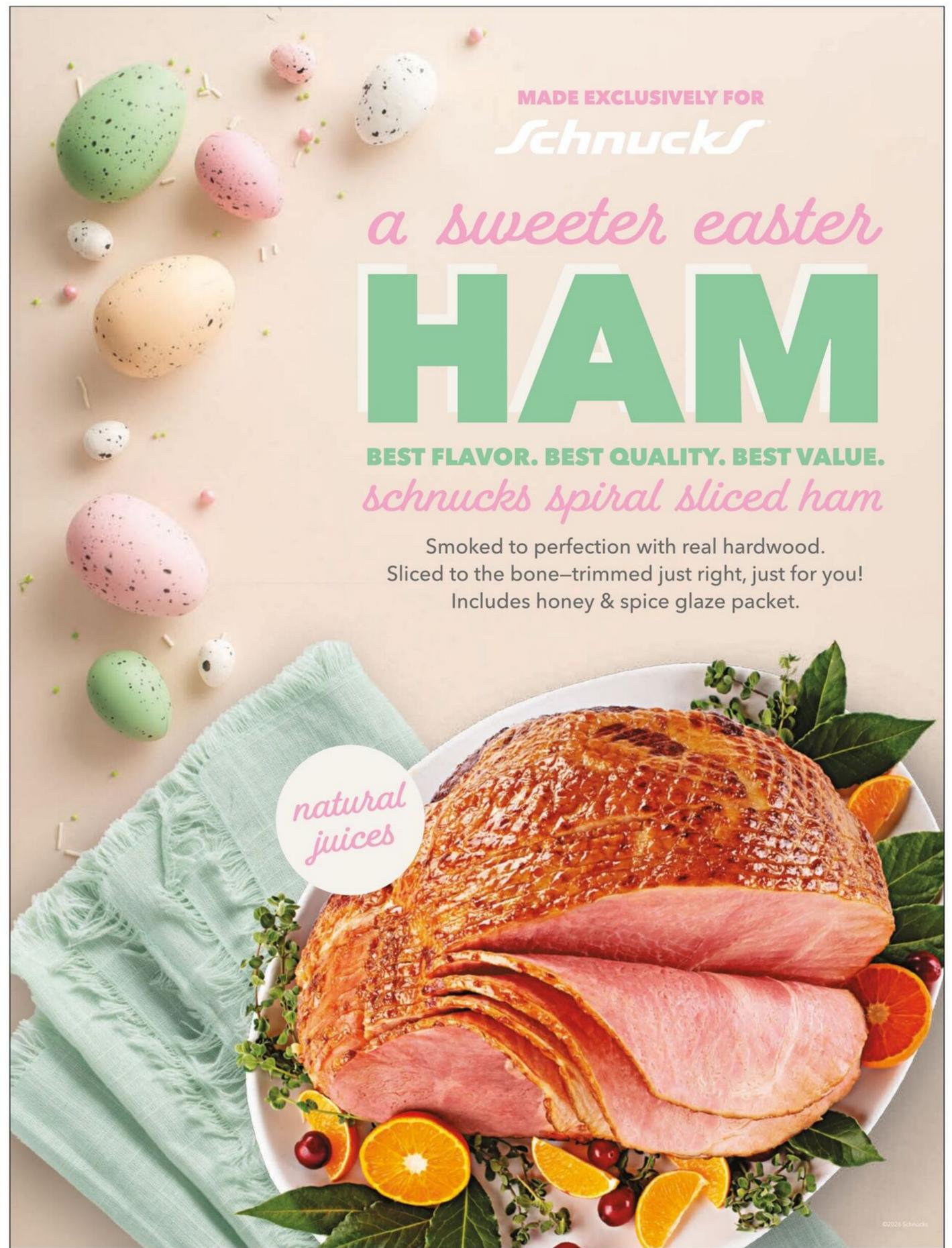
*a sweeter easter*

# HAM

**BEST FLAVOR. BEST QUALITY. BEST VALUE.**

*Schnucks spiral sliced ham*

Smoked to perfection with real hardwood.  
Sliced to the bone—trimmed just right, just for you!  
Includes honey & spice glaze packet.



*natural juices*

©2026 Schnucks



Float away with a new cherry classic

*Coca-Cola*  
cherry float

Cherry vanilla float flavored.  
© 2026 The Coca-Cola Company

# CONTENTS Mar/Apr 2026

## spring on the table



**5**  
**Snack Time, Upgraded**  
These convenience-forward, indulgent snacks span protein bars, playful candy mashups and loaded pizza slices—all packed with crave-worthy flavor.

**6**  
**Healthier Habits**  
Say goodbye to sluggish starts. These spring-ready breakfasts are full of protein and energizing ingredients to power up your morning.

**8**  
**Test Kitchen**  
Click-worthy doesn't always mean delicious. We put the hottest food trends to the test and found the recipes that actually taste as good as they look.

*\*Price per serving based on item cost at time of printing.*

**10**  
**Flight Night**  
Build your own winning spread with playful appetizer flights. From meatball trios to mini sandwiches, these mix-and-match boards are perfect for watch parties or everyday snacking.

**12**  
**Less to Buy, More to Love**  
Spring dinners made simple with Schnucks-brand essentials using eight ingredients or less. Easy shopping, effortless cooking and fresh flavor come together starting at just \$1.66 per serving.\*

**16**  
**Potato Party**  
At under \$1 per pound, Schnucks russet or golden potatoes are a St. Paddy's Day standout. These crowd-pleasing recipes prove the humble potato can steal the show.

**20**  
**Spring Recipes for Every Table**  
With recipes for both Easter and Passover, this menu offers veggie-forward and kosher-friendly dishes that will make hosting easier.

**26**  
**Lovely Lemons**  
Simple, sunny and affordable, these citrusy spring desserts bring fresh flavor with an easy elegance. Made with Schnucks ingredients and simple methods, they're impressive without the splurge.

**28**  
**Beverage Refresh**  
Welcome warmer days with refreshing drink recipes designed to cool and revive. From mocktails to simple add-ins, each glass delivers bright, crisp flavor.



**Blooms & Gifts  
Made to Celebrate**



## RECIPE index

KEY: ● Quick (30 minutes or less) ● Simple ● Dietitian Pick ● Meat-Free

### BREAKFAST



**06** Apple-Ricotta Protein Waffle



**07** Egg, Feta and Spinach Breakfast Wraps



**09** Easy Pesto Eggs



**24** Lemon, Poppy Seed and Blueberry Sweet Rolls



**24** Matzo Brei With Fruit Jam



**24** Potato and Zucchini Latkes With Apple Chutney



**24** Strawberry Crostini With Sweet Cream-Cheese Spread

### DRINKS



**29** Sleepy Girl Mocktail



**29** Sparkling Citrus Spritz



**29** Strawberry-Rosemary Lemonade

### APPETIZERS



**09** Crowd-Pleaser Chicken Chips



**10** Meatball Flight



**11** Dip Flight



**11** Sandwich Flight

### MAINS AND SIDES



**12** Mango Pork Stir-Fry With Rice



**13** Lemon-Garlic Chicken and Peas With Baby Potatoes



**14** Crispy Gnocchi With Spinach and Feta



**15** Cuban-Inspired Black Bean and Rice Skillet



**16** Irish Cheddar Potato Gratin



**17** Shepherd's Pie Potato Skins



**18** Colcannon Boxty



**19** Pesto-Potato Egg Salad and Mozzarella Pearls



**25** Spring Salad-Topped Quiche



**25** Matzo Lasagna



**25** Potato Latkes With Smoked Salmon and Herbed Cream Cheese



**25** Sweet-and-Sour Braised Red Cabbage



**25** Rosemary-Garlic Lamb With Honey Glaze, served alongside Bright and Creamy Roasted Asparagus With Radishes

### DESSERTS



**26** Easy Lemon Squares



**27** Lemon-Basil Sherbet Float



**27** Lemon Pie Mousse Cups

## SIMPLY Schnucks

ADVERTISING SALES  
Shopper Marketing Team  
rewardsoffers@schnucks.com

VICE PRESIDENT OF CREATIVE  
Erin Calvin

CREATIVE DIRECTOR  
Kyli Hassebrock

ART DIRECTOR  
Clint Hansen

ASSISTANT ART DIRECTOR  
Deby Mendonca

PHOTOGRAPHERS  
Rachel Marek, Rebekah Molloy

PHOTO DIRECTORS  
Sophie Babcock, Madison Evison

FOOD STYLING AND RECIPE DEVELOPMENT  
T. Myers, Brandon Shepard

PHOTO RETOUCHING  
Krystal Berger, Ben Dixon, Jill Hundahl, Randy Manning, Brian McGilvra

COPY EDITOR  
Doug Crichton

EDITORIAL SUPPORT  
Alexandra Caspero, Ginny Dorn, Amy Feese, Kerstin Furneisen, Jenn Freeman, Heidi Jost, Maria Michelsen, Maki Shinohara-Palmer, Stephanie Tolle-Crespo

DESIGNED AND PRINTED BY



**1ST PHORM**  
**REFRESH YOUR SNACK ROUTINE**



**2X POINTS**  
 ON PROTEIN BARS & MEAT STICKS  
 OFFER VALID 3/4-3/31



1STPHORM.COM | WE DO THE WORK

INDULGENT SNACKS

**snack time, upgraded**

From protein bars and candy collabs to loaded pizza slices, these convenient and indulgent snacks for spring events deliver crave-worthy bites with bold flavor and grab-and-go appeal.

**NO-BAKE OREO REESE'S CHEESECAKE**

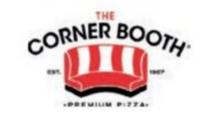
Using your favorite cheesecake recipe as a base, blend **Reese's Oreo** into the cheesecake filling, pour over an Oreo crust and chill. Add extra pieces on top for crunch.



A playful collision of chocolate, peanut butter and cookies. This treat blends creamy **Reese's** with crunchy **Oreo** pieces, delivering a bold, indulgent bite that's nostalgic, fun and seriously hard to put down.

**1ST PHORM**

Treat yourself to a **1st Phorm Chocolate PB Pretzel Protein Bar**—sweet, salty and packed with protein. The perfect balance of flavor and fuel to power your day.



Satisfy your cravings with **Corner Booth Loaded Pepperoni Pub-Style Pizza**. Piled high with zesty pepperoni, melty cheese and bold flavor in every bite. A crowd-pleasing classic that's always game-night ready.



**ONE FAMILY OF BRANDS**

**EVERYDAY VALUE IN EVERY AISLE**



©2026 Schnucks

HEALTHIER HABITS

# good mornings, guaranteed

Say goodbye to sluggish starts. These spring-ready breakfasts feature good sources of protein and energizing ingredients to keep you powered up, satisfied and smiling all morning.

## APPLE-RICOTTA PROTEIN WAFFLE

SERVES: 4 ACTIVE: 15 MIN TOTAL: 20 MIN

- 1/2 cup Schnucks part-skim ricotta cheese
- 1/4 cup Schnucks unsweetened applesauce
- 1 large Schnucks egg
- 2 tbsp. Culinaria pure maple syrup
- 1/2 cup Schnucks skim milk
- 3/4 cup Schnucks flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 2 medium apples, sliced
- 1/4 cup Schnucks nonfat plain Greek yogurt
- Lemon zest and cinnamon, for garnish

9g  
protein

1. In a large bowl, whisk together ricotta, applesauce, egg, maple syrup and milk until well combined.
2. In a medium bowl, stir together flour, baking powder and salt. Stir into bowl with ricotta mixture until just combined.
3. Preheat a waffle iron and coat with cooking spray. Working in batches as needed, pour in 1/4 cup batter. Cook until crisp and firm, 2-3 minutes. Serve immediately, topped with apple slices, yogurt, lemon zest and cinnamon.

PER SERVING: 244 CAL, 5G FAT (2G SAT FAT), 60MG CHOL, 244MG SODIUM, 41G CARBS (3G FIBER, 7G ADDED SUGAR), 9G PRO

## EGG, FETA AND SPINACH BREAKFAST WRAPS

SERVES: 2 ACTIVE: 15 MIN TOTAL: 15 MIN

- 2 tbsp. Schnucks olive oil
- 1 cup fresh spinach
- 1 cup Schnucks egg whites
- 2 8-inch Schnucks whole-wheat fajita-style tortillas
- 1/4 cup crumbled feta cheese
- 2 tbsp. chopped sun-dried tomatoes in oil

1. In a large skillet over medium, heat oil. Stir in spinach and cook until wilted, about 2 minutes. Transfer to a bowl.
2. In same skillet, add egg whites and, if desired, season with salt and pepper. Cook, stirring constantly, until fluffy, 2-3 minutes.
3. Lay tortillas on a flat surface and, slightly off center, layer on egg whites, spinach, feta and sun-dried tomatoes. Tucking in ends of tortillas, roll up tightly and transfer seam side down to skillet; cook until golden brown, about 2 minutes per side.

PER SERVING: 373 CAL, 20G FAT (4G SAT FAT), 10MG CHOL, 660MG SODIUM, 25G CARBS (5G FIBER, 1G ADDED SUGAR), 20G PRO

20g  
protein

Schnucks health & wellness community  
**HEALTHIER  
HABITS**

**JOIN TODAY** →  
for more healthy, delicious recipes like these, plus other benefits!



**Already a member?**  
Pop into the app to check out Healthier Habits features.

KITCHEN-TESTED RECIPES

# worth the hype

Not every viral recipe is a keeper. We tested the hottest food trends and found the ones that taste as good as they look online.

## TRY A NEW TWIST

Swap the pesto for chili crisp sauce, romesco sauce, salsa verde or even sun-dried tomato pesto to give your eggs a fresh burst of flavor with very little effort.

1



## PERFECT PAIRING

Take these chicken chips to the next level with the dip ideas on page 11.

2



## MAKE IT YOUR OWN

Feel free to swap in your favorite protein and seasonings to customize these chips. Try lean ground beef seasoned with 1 tbsp. **smoked paprika** and 1 tsp. **chili powder** for a bold, smoky bite.

## chimichurri eggs

In a skillet over medium-high heat, stir in **2 tbsp. chimichurri sauce** and **2 tbsp. olive oil** until hot. Add **2 eggs** and, if desired, season with salt and pepper. Cook until desired doneness, about 5 minutes, then transfer to serving plates. In same skillet, lightly toast **2 slices sourdough bread** until golden. Serve immediately with eggs and **2 additional tbsp. chimichurri sauce**.



## rice chips

Preheat oven to 350 degrees and coat a 9x13-inch sheet pan with cooking spray. In a blender, add **2 cups cooked and cooled brown rice**, **¼ cup water**, **¼ cup flaxseed meal** and **½ tsp. garlic powder**. Blend until smooth. Spread mixture in a thin layer onto prepared pan. Bake until golden brown, about 45 minutes. Turn off oven but leave sheet pan in for 30 minutes. Break into bite-size pieces and serve immediately, garnished with sea salt.

## 1 EASY PESTO EGGS

SERVES: 2 ACTIVE: 15 MIN TOTAL: 15 MIN

- 4 **tbsp. Full Circle organic pesto, divided**
- 2 **tbsp. Schnucks olive oil**
- 2 **large Schnucks eggs**
- 2 **slices Schnucks sourdough bread**

1. In a skillet over medium-high heat, stir in 2 tbsp. pesto and oil until hot. Add eggs and, if desired, season with salt and pepper. Cook until desired doneness, about 5 minutes, then transfer to serving plates.
2. In same skillet, lightly toast bread until golden, about 2 minutes per side. Serve immediately with eggs and remaining pesto.

PER SERVING: 350 CAL, 29G FAT (6G SAT FAT), 185MG CHOL, 440MG SODIUM, 16G CARBS (1G FIBER, 0G SUGARS), 10G PRO

## 2 CROWD-PLEASER CHICKEN CHIPS

SERVES: 4 ACTIVE: 10 MIN TOTAL: 45 MIN

- 1 **lb. ground chicken**
- 1 **tbsp. Schnucks garlic powder**
- 1 **tsp. chopped fresh cilantro, for garnish**

1. Preheat oven to 375 degrees. Line two 13x18-inch sheet pans with parchment paper.
2. In a large bowl, add chicken and garlic powder. Season with salt and pepper, if desired. Stir until fully combined, then divide among prepared pans. Cover with plastic wrap and press to roll out mixture into an even, thin layer.
3. Discarding plastic wrap, bake until browned and crispy, 35–50 minutes. Break into chips and serve garnished with cilantro.

PER SERVING: 168 CAL, 9G FAT (2G SAT FAT), 105MG CHOL, 107MG SODIUM, 2G CARBS (0G FIBER, 0G SUGARS), 23G PRO

WINNING APPETIZERS

# flight night

Create your own winning lineup with playful appetizer flights. From meatball trios to mini sandwiches, these boards are perfect for watch parties or adding variety to your snacks.



**SWITCH THINGS UP**  
Serve dips alongside the Crowd-Pleaser Chicken Chips (recipe on page 9) for an easy way to add extra protein.

**Schnucks condensed soup** is an easy, dependable base for rich, flavorful dips. It adds creamy texture and the built-in seasonings save prep time. Choose from a variety of flavors!



**SANDWICH FLIGHT** MAKES: 24 MINI SANDWICHES SERVES: 8 ACTIVE: 5 MIN TOTAL: 5 MIN

- 3 tbsp. Schnucks butter, softened
  - 12 slices of your preferred Schnucks bread
  - 1 SMOKED SALMON**  
8 oz. Schnucks whipped cream cheese, softened  
12 oz. thinly sliced smoked salmon
  - 2 EGG SALAD**  
½ cup Schnucks egg salad
  - 3 ROASTED BEEF**  
¼ cup garlic aioli spread  
8 oz. thinly sliced deli beef
1. Spread each bread slice with butter to prevent sogginess. Divide fillings among 6 slices of bread (2 per flavor) and top with remaining slices. If making ahead of time, wrap each sandwich in plastic wrap and refrigerate up to 1 day.  
2. When ready to serve, remove crusts and cut each sandwich into quarters.



**MEATBALL FLIGHT** MAKES: 36 MEATBALLS SERVES: 12 ACTIVE: 15 MIN TOTAL: 1 HR

- 1 TERIYAKI**  
1 tsp. ground ginger  
1 green onion, sliced  
2 12-oz. bottles Schnucks teriyaki 30-minute marinade
  - 2 BUFFALO**  
2 tsp. chili flakes  
1 jalapeño, minced  
2 12-oz. jars Schnucks buffalo wing sauce
  - 3 ITALIAN**  
2 tsp. Italian seasoning  
2 tsp. minced fresh parsley  
1 23-oz. jar Schnucks marinara pasta sauce
1. Preheat oven to 400 degrees and line 3 sheet pans with foil.  
2. In a large bowl, stir together main ingredients (Angus beef through garlic) and, if desired, salt and pepper. Mix gently and divide into thirds.  
3. To each third, add dry ingredients for a flavor variation (teriyaki, buffalo or Italian) and gently mix until well combined.  
4. Using a medium cookie scoop (#40 or 1½ tbsp.), portion mixture into 1½-inch balls. Bake, uncovered, until internal temperature reaches 160 degrees, about 20 minutes.  
5. Toss each flavor's meatballs in its sauce (marinade, buffalo sauce or marinara) and serve immediately.

**DIP FLIGHT** MAKES: 12 CUPS SERVES: 24 ACTIVE: 15 MIN TOTAL: 15 MIN

- 1 CHEESY JALAPEÑO**  
2 10.5-oz. cans Schnucks cream of jalapeño condensed soup  
1 8-oz. pkg. Schnucks shredded pepperjack cheese  
2 tbsp. diced jalapeño, for garnish  
1 2.8-oz. pkg. Schnucks real bacon pieces, for garnish
  - 2 BEEF TACO**  
2 10.5-oz. cans Schnucks beef taco condensed soup  
1 8-oz. pkg. Schnucks shredded Mexican-style four-cheese blend
  - 3 CHICKEN QUESO**  
2 10.5-oz. cans Schnucks chicken queso blanco condensed soup  
1 15-oz. jar Schnucks queso blanco dip  
1 jalapeño, diced  
1 16-oz. pkg. Schnucks pulled rotisserie chicken  
4 tbsp. chopped cilantro, for garnish
1. Divide canned soups among separate saucepans over medium heat. Cook, stirring, until bubbly, 5–10 minutes. Stir remaining ingredients into their respective saucepans.  
2. Garnish and serve immediately with your preferred chips (the Crowd-Pleaser Chicken Chips on page 9 are perfect).

\*Price per flight based on item cost at time of printing.



SPRING INTO SAVINGS

# less to buy, more to love

These spring dinners spotlight affordable Schnucks-branded basics and fewer than eight ingredients per recipe. Simple shopping, easy cooking and plenty of fresh flavor, starting at only \$1.66 per serving\*.



Add a tropical twist to your stir-fry with mango. Sweet, juicy and packed with vitamins A and C, it boosts flavor and nutrition for a vibrant, nourishing meal.

\$2.05 per serving\*

## MANGO PORK STIR-FRY WITH RICE

SERVES: 4 ACTIVE: 20 MIN TOTAL: 25 MIN

- 1 cup Schnucks long-grain white rice
- 2 tbsp. Schnucks vegetable oil
- 1 lb. Schnucks pork tenderloin, thinly sliced
- 2 tsp. minced garlic
- 1 16-oz. bag Schnucks frozen stir-fry vegetables
- 1 cup chopped mango
- ¼ cup Schnucks teriyaki sauce
- Sesame seeds, for garnish

1. Cook rice according to package directions.
2. Meanwhile, in a large skillet over medium-high heat, add oil and pork. Season with salt and pepper, if desired. Cook, stirring occasionally, until browned on both sides, 5–6 minutes.
3. Stir in garlic; cook until fragrant, about 30 seconds. Stir in vegetables; cook until heated through, 4–5 minutes.
4. Stir in mango and teriyaki sauce. Reduce heat to medium and simmer, stirring occasionally, until combined and heated through, 2–3 minutes. Garnish with sesame seeds and serve with hot rice.

PER SERVING: 442 CAL, 11G FAT (2G SAT FAT), 75MG CHOL, 619MG SODIUM, 64G CARBS (10G FIBER, 20G SUGARS), 28G PRO



\$2.78 per serving\*

## LEMON-GARLIC CHICKEN AND PEAS WITH BABY POTATOES

SERVES: 4 ACTIVE: 20 MIN TOTAL: 30 MIN

- 1 tbsp. Schnucks olive oil
- 1½ lbs. Schnucks boneless, skinless chicken thighs
- 1 lb. baby potatoes, halved
- 1 cup Schnucks 33%-less-sodium chicken broth
- 2 tsp. minced garlic
- 1 lemon, zested and juiced (about 1 tsp. zest and 2 tbsp. juice), plus more zest for garnish
- 1 cup Schnucks frozen green peas

1. In a large skillet over medium-high heat, add oil. If desired, season chicken with salt and pepper. Arrange chicken in skillet; cook until lightly browned, 4–5 minutes per side.
2. Add potatoes and broth and bring to a simmer. Stir in garlic, lemon zest and lemon juice. Reduce heat to medium, cover and cook until potatoes are tender and chicken's internal temperature reaches 165 degrees, 12–15 minutes.

3. Stir in peas; cook, uncovered, until warmed through, 2–3 minutes. Serve immediately garnished with additional lemon zest.

PER SERVING: 364 CAL, 10G FAT (2G SAT FAT), 158MG CHOL, 301MG SODIUM, 31G CARBS (5G FIBER, 4G SUGARS), 39G PRO

\*Price per serving based on item cost at time of printing.

\$2.23  
per serving\*



### CRISPY GNOCCHI WITH SPINACH AND FETA

SERVES: 4 ACTIVE: 10 MIN TOTAL: 15 MIN

- 2 tbsp. Schnucks olive oil
- 1 17.6-oz. pkg. potato gnocchi
- 3 tsp. minced garlic
- ½ cup Schnucks heavy whipping cream
- 1 tsp. Schnucks Italian seasoning
- 1 5-oz. container fresh spinach (about 5 cups)
- ½ cup crumbled feta cheese

1. Heat oil in a large skillet over medium-high. Add gnocchi; cook, stirring occasionally, until golden and crisp, 6–8 minutes.
2. Reduce heat to medium. Add garlic and cook, stirring, until fragrant, about 1 minute.
3. Stir in heavy cream and Italian seasoning. Bring to a simmer until sauce has thickened, 1–2 minutes. Stir in spinach until wilted, about 1 minute. Season with salt and pepper, if desired. Serve topped with feta.

PER SERVING: 225 CAL, 14G FAT (5G SAT FAT), 30MG CHOL, 352MG SODIUM, 20G CARBS (1G FIBER, 1G SUGARS), 4G PRO

### CUBAN-INSPIRED BLACK BEAN AND RICE SKILLET

SERVES: 4 ACTIVE: 15 MIN TOTAL: 35 MIN

- 1 cup Schnucks long-grain white rice
- 4 Schnucks 6-inch taco-style flour tortillas
- 1 tbsp. Schnucks olive oil
- 1 12-oz. bag Full Circle frozen organic pepper strips and onions
- 1 15.25-oz. can Schnucks black beans, drained and rinsed
- 1 10-oz. can Schnucks Mexican-style diced tomatoes with green chiles
- 1 cup Schnucks frozen super sweet whole-kernel gold corn
- 1 tsp. Schnucks cumin
- Cilantro leaves, for garnish

1. Cook rice according to package directions.
2. Preheat oven to 375 degrees and coat a 9x9-inch baking dish with cooking spray. Lightly coat tortillas with cooking spray. Turn over a muffin tin and tent tortillas over raised cups.
3. In a large skillet, heat oil over medium. Add pepper-onion blend and cook until softened, 3–4 minutes. Stir in remaining ingredients; cook until heated through, 2–3 minutes more. Fold in cooked rice and, if desired,

1. season with salt and pepper. Spread mixture into prepared baking dish.
4. Transfer both baking dish and inverted muffin tin to oven. Bake tortilla cups until crispy, 8–10 minutes. Remove from oven, then continue baking pepper-onion mixture until slightly golden, 7–8 minutes more.
5. Remove tortillas from muffin tin and serve filled with pepper-onion mixture. Serve garnished with cilantro.

PER SERVING: 496 CAL, 7G FAT (2G SAT FAT), 0MG CHOL, 927MG SODIUM, 88G CARBS (12G FIBER, 9G SUGARS), 15G PRO



### PROTEIN BOOST

Stir in shredded rotisserie chicken, cooked lean ground turkey or cooked chorizo when you add the beans for an easy upgrade. For a plant-based option, fold in sautéed tofu or tempeh for an easy protein boost.

\$1.66  
per serving\*

ST. PADDY'S DAY

# potato party

For less than \$1 per pound\* of Schnucks russet or golden potatoes, the most versatile ingredient in your kitchen can become the star of St. Paddy's Day. These easy potato recipes are perfect for celebrations big or small.

## IRISH CHEDDAR POTATO GRATIN

SERVES: 8 ACTIVE: 25 MIN TOTAL: 1 HR 40 MIN

- 2 tbsp. Schnucks olive oil
- 2 leeks, thoroughly rinsed and thinly sliced
- 1 lb. green cabbage, thinly sliced
- 2 tbsp. dry Irish stout
- 2½ cups Schnucks heavy whipping cream
- 3 lbs. russet potatoes, peeled and cut into ½-inch-thick slices
- 1½ lbs. Irish cheddar cheese, shredded

1. Preheat oven to 375 degrees.
2. Heat oil in a 12-inch cast-iron skillet over medium. Add leeks; cook until just beginning to brown, about 5 minutes. Add cabbage and, if desired, season with salt. Cook, stirring often, until cabbage is wilted and beginning to brown, 8–12 minutes.
3. Reduce heat to low. Add stout; cook, stirring occasionally, until mixture has caramelized, about 5 minutes. Remove from heat.
4. In a saucepan over medium heat, bring heavy cream to a gentle simmer, stirring frequently, 3–4 minutes. Coat 8 ramekins with cooking spray and arrange 2 layers of slightly overlapping potatoes in each, making a circular pattern. Season with salt, if desired. Pour heavy cream over potatoes and scatter with leek mixture and cheddar.
5. Bake, covered, 40 minutes. Uncover and continue baking until bubbly, golden brown and potatoes are easily pierced with a knife, about 30 minutes more. Let cool 5 minutes before serving.

PER SERVING: 820 CAL, 56G FAT (36G SAT FAT), 175MG CHOL, 676MG SODIUM, 51G CARBS (5G FIBER, 4G SUGARS), 27G PRO



Add a little luck to your St. Patrick's Day gathering with a **Coca-Cola Cherry Float**. It's sweet, fizzy and festive straight from the can—no work required—and will have everyone around the table cheering *sláinte!*

## MAKE IT A CASSEROLE

When making this as one large casserole, use a 9×13-inch baking dish and follow the recipe as directed. Cover tightly with foil and bake 40 minutes, then uncover and continue baking until golden and bubbling, 25–30 minutes.

\*Price per serving based on item cost at time of printing.



Keep the energy high with **Red Bull**, your go-to boost for nonstop celebration, lively games and late-night laughs.



**Butterball 85%-Lean Ground Turkey** delivers juicy flavor with less fat, making weeknight meals satisfying, versatile and easy to feel good about.

## CRISPIER SKINS

For crispier potato skins and extra flavor, brush the scooped-out potato shells with olive oil and return them to the oven 5 minutes before filling. This helps them hold their shape and adds a slightly crunchy bite that contrasts perfectly with the creamy mashed potatoes and savory turkey filling.

## SHEPHERD'S PIE POTATO SKINS

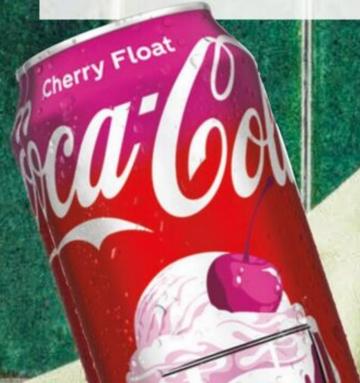
SERVES: 4 ACTIVE: 35 MIN TOTAL: 1 HR 25 MIN

- 4 large russet potatoes (about 2 lbs. total), scrubbed
- 1 tbsp. Schnucks olive oil
- 1 tsp. Schnucks seasoned salt
- 1 lb. Butterball 85%-Lean Ground Turkey
- ½ cup finely diced carrot
- ½ cup Schnucks frozen green peas
- 1 tbsp. minced onion
- 1 cup Schnucks jarred turkey gravy
- ¾ cup Schnucks 2% milk, warmed

1. Preheat oven to 400 degrees. Pierce potatoes all over with a fork, rub with oil and transfer to a sheet pan. Bake until fork-tender, about 1 hour.
2. Meanwhile, in a large skillet over medium-high heat, add ground turkey. Cook, stirring and breaking up lumps, until browned, about 5 minutes. Stir in carrot, peas, onion and gravy; simmer 5 minutes more.
3. When potatoes cool enough to handle, cut in half and scoop out flesh to within

- ½ inch of skin. Transfer flesh to a bowl with warmed milk and mash until fluffy.
4. Add turkey mixture to scooped-out potato skins, then top with mashed potato and sprinkle with seasoned salt. Return potatoes to sheet pan. Broil on top rack until just beginning to brown, about 2 minutes. Serve warm and, if desired, season with pepper.

PER SERVING: 280 CAL, 7G FAT (2G SAT FAT), 9MG CHOL, 668MG SODIUM, 46G CARBS (6G FIBER, 6G SUGARS), 9G PRO



## COLCANNON BOXTY

SERVES: 4 ACTIVE: 25 MIN TOTAL: 30 MIN

- 2 lbs. russet potatoes, peeled and cut into 2-inch pieces
- 4 tbsp. Schnucks unsalted butter, divided
- 2 cups finely chopped green cabbage
- ¼ cup thinly sliced green onion, plus more for garnish
- 1 clove garlic, minced
- ¾ cup Schnucks whole milk
- ½ cup Schnucks flour
- 2 tbsp. Schnucks vegetable oil, divided, plus more as needed

1. In a small saucepan over medium heat, cover half the potatoes with water and bring to a boil. Cook until fork-tender, about 15 minutes. Drain and mash thoroughly.

2. Meanwhile, finely grate remaining potatoes, wrap in a towel or cheese cloth and squeeze out water.

3. In a pan over medium heat, melt 2 tbsp. butter. Add cabbage; cook until tender, 5–7 minutes. Add green onion and garlic; cook, stirring, 1 minute. Stir in milk; cook, stirring, until slightly thickened, 2–3 minutes. Gently fold grated potato, cabbage mixture and

flour into mashed potatoes. Season with salt and pepper, if desired.

4. In a large skillet over medium heat and working in batches as needed, add oil and remaining butter. Add as many quarter-cups of batter that will fit in skillet (don't overcrowd). Cook until golden brown, 4–6 minutes per side. Transfer to a paper towel-lined plate to drain. Serve garnished with green onion and, if desired, kosher salt.

PER SERVING: 458 CAL, 20G FAT (9G SAT FAT), 37MG CHOL, 39MG SODIUM, 61G CARBS (6G FIBER, 5G SUGARS), 9G PRO

### PRO TIP

Squeezing as much liquid as possible from the grated potatoes is key. Drier potatoes create a thicker batter that crisps beautifully in the pan while keeping the boxty tender inside.



Keep your St. Paddy's Day celebration mess-free with **Bounty**. From spills to snack cleanups, its quick-absorbing strength makes party cleanup a breeze.

### PRO TIP

Toss warm potatoes with the pesto and vinegar first, then gently fold in the remaining ingredients. The potatoes absorb the dressing while warm, giving the salad deeper flavor without over-mixing the eggs or mozzarella.



Add a touch of creamy indulgence to your spread with **Galbani Mozzarella Pearls**. They're the perfect complement to this vibrant pesto potato salad.

## PESTO-POTATO EGG SALAD AND MOZZARELLA PEARLS

SERVES: 6 ACTIVE: 10 MIN TOTAL: 40 MIN

- 2 lbs. small gold potatoes, quartered
- 1 lb. asparagus, stems trimmed
- 1 cup Full Circle organic basil pesto
- 2 tbsp. Schnucks distilled white vinegar
- ⅓ cup roughly chopped fresh basil
- 2 small cucumbers, peeled and diced
- 6 hard-boiled eggs, roughly chopped
- 1 8-oz. pkg. Galbani mozzarella pearls

1. In a large pot over medium heat, cover potatoes with water and bring to a boil. Cook until fork-tender, 12–15 minutes. Using a slotted spoon, transfer potatoes to a bowl.

2. Bring water back to a boil; add asparagus and cook until bright green, about 3 minutes. Transfer to a cutting board and let cool enough to be handled. Cut into bite-size pieces.

3. In a large bowl, stir together pesto and vinegar until well combined. Season with salt and pepper, if desired. Add potatoes, asparagus, basil, cucumber, egg and mozzarella. Toss to coat and serve immediately.

PER SERVING: 400 CAL, 26G FAT (8G SAT FAT), 205MG CHOL, 533MG SODIUM, 27G CARBS (4G FIBER, 3G SUGARS), 19G PRO

# Spring recipes for every table

This season's menu is about shared tables and thoughtful choices. With easy recipes that fit both Easter and Passover celebrations, these dishes eliminate the need for separate menus, simplifying spring hosting and saving money along the way.

\*Price per serving based on item cost at time of printing.

**\$1.38** per serving\* **Strawberry Crostini With Sweet Cream-Cheese Spread** p24

YOUR NEW FAVORITE BRUNCH RECIPE!

## LATKES YOUR WAY

Not eating a kosher meal? Substitute regular flour for the matzo meal without affecting texture. Prep ahead by making chutney up to three days in advance and refrigerating it in an airtight container. Its flavor deepens as it sits.

**\$1.25** per serving\* **Matzo Brei With Fruit Jam** p24

## MATZO SUBSTITUTE

Use 12 saltine crackers as a substitute for 1 matzo sheet. Just crush them lightly to mimic the texture, then follow the recipe on page 24 starting with Step 2. Keep in mind this substitution makes the recipe non-kosher.

**\$2.15** per serving\* **Potato and Zucchini Latkes With Apple Chutney** p24

YOUR NEW FAVORITE BRUNCH RECIPE!

## PERFECT SLICES, ZERO EFFORT

Just ask the Schnucks bakery team to slice your bread for you.

## COOKING KOSHER

Need help serving a kosher meal this year? Look for the star symbol to identify kosher-friendly recipes. Always use kosher-certified ingredients, keep meat and dairy separate and make sure all packaged items—like cheese, sauces and oils—carry a trusted kosher symbol.

**\$1.37** per serving\* **Lemon, Poppy Seed and Blueberry Sweet Rolls** p24

Dinner • Dinner



**Sweet-and-Sour Braised Red Cabbage** p25 

**\$1.30**  
per serving\*

**ALL THE WOW, NONE OF THE WORK**

A simple showstopper, this quiche takes only 35 minutes to make.



**Asparagus and Radish-Topped Quiche** p25

**\$1.91**  
per serving\*

**CUT SWAP**

For the closest match to a rack of lamb, choose lamb rib chops or lamb loin chops. They're tender, cook quickly at high heat and take on the rosemary-garlic-honey glaze beautifully.



**Rosemary-Garlic Lamb With Honey Glaze** p25

**\$11.10**  
per serving\*

**MAKE IT ONCE, EAT IT TWICE**

Use the same recipe from brunch for this savory latke variation.



**\$2.71** per serving\* **Potato Latkes With Smoked Salmon and Herbed Cream Cheese** p25 



**Bright and Creamy Roasted Asparagus With Radishes** p25

**\$1.70**  
per serving\*

**\$3.50** per serving\* **Matzo Lasagna** p25



**MAKE AHEAD**

Make potato latkes ahead and still serve them perfectly crisp. Fry them as usual, and cool completely on a wire rack. Transfer to an airtight container in a single layer and freeze up to two months. When ready to serve, reheat at 425 degrees on a wire rack set over a baking sheet 10–12 minutes, flipping once halfway through.

**Dijon Dressing**

p25, Step 3 of Bright and Creamy Roasted Asparagus



Dinner • Dinner

Dinner • Dinner

# Brunch

## MATZO BREI WITH FRUIT JAM

SERVES: 4 ACTIVE: 15 MIN TOTAL: 15 MIN

- 4 sheets matzo
- 4 large Schnucks eggs
- ¼ cup Schnucks 2% milk
- ½ tsp. Schnucks cinnamon
- 1 pinch salt
- 2 tbsp. Schnucks butter
- ¼ cup Schnucks strawberry preserves

1. In a large bowl, break matzo sheets into large bite-size pieces. Carefully and briefly run warm water over pieces. (They should be soft but still hold structure.) Drain immediately and set aside.

2. In a small bowl, whisk together eggs, milk, cinnamon and salt. Add matzo pieces to mixture and gently toss until evenly coated. Let stand 2–3 minutes to absorb flavors.

3. In a large nonstick skillet over medium heat, melt butter. Add matzo mixture and press lightly into an even layer. Cook 3–5 minutes, then turn over in sections and continue cooking until golden and edges are crispy, 3–5 minutes more. Serve topped with strawberry preserves.

PER SERVING: 298 CAL, 11G FAT (5G SAT FAT), 201MG CHOL, 130MG SODIUM, 40G CARBS (1G FIBER, 13G SUGARS), 11G PRO

## LEMON, POPPY SEED AND BLUEBERRY SWEET ROLLS

SERVES: 8 ACTIVE: 25 MIN TOTAL: 1 HR 20 MIN

- 1 13.8-oz. can Schnucks refrigerated pizza dough
- 2 tbsp. Schnucks butter, melted
- ½ cup Schnucks granulated sugar
- 1 tbsp. poppy seeds
- 1 lemon, zested and juiced (1 tsp. zest and 2 tbsp. juice), divided
- 1 cup Schnucks frozen blueberries, thawed
- 1 cup Schnucks powdered sugar
- 2½ cups Schnucks 2% milk

1. Unroll pizza dough onto a lightly floured surface and brush with butter.

2. In a small bowl, stir together granulated sugar, poppy seeds and lemon zest. Sprinkle evenly over dough, leaving a 1-inch border along 1 long edge. Evenly scatter with blueberries.

3. Roll dough tightly into a log, starting on opposite end of border, and pinch seam to seal. Slice log into 8 (1½-inch-thick) pieces and transfer cut side up to a greased 9x9-inch baking dish. Cover loosely with a clean towel and let dough rise at room temperature 20–25 minutes.

4. Preheat oven to 350 degrees. Bake rolls until golden, 20–25 minutes. Let cool slightly.

5. In a small bowl, whisk together powdered sugar, milk and 1 tbsp. lemon juice until smooth. Drizzle over warm rolls and serve immediately.

PER ROLL: 192 CAL, 5G FAT (2G SAT FAT), 8MG CHOL, 37MG SODIUM, 38G CARBS (1G FIBER, 25G SUGARS), 3G PRO

## STRAWBERRY CROSTINI WITH SWEET CREAM-CHEESE SPREAD

SERVES: 8 ACTIVE: 15 MIN TOTAL: 20 MIN

- 1 15-oz. loaf Schnucks French bread, cut into ½-inch slices
- 4 tbsp. Schnucks butter, melted
- 1 8-oz. pkg. Schnucks cream cheese, softened
- 2 tbsp. Schnucks honey
- 1 tsp. Schnucks pure vanilla extract
- 1 pinch salt
- 1 cup thinly sliced fresh strawberries
- 8 tbsp. balsamic glaze
- Mint leaves, for garnish

1. Preheat oven to 400 degrees. Arrange bread on a sheet pan and lightly brush with butter. Bake until golden, 6–8 minutes.

2. In a small bowl, stir together cream cheese, honey, vanilla and salt until smooth. Spread onto toasted bread and top with strawberries. Serve immediately with balsamic glaze and mint leaves.

PER 2 CROSTINI: 279 CAL, 13G FAT (8G SAT FAT), 37MG CHOL, 383MG SODIUM, 31G CARBS (1G FIBER, 14G SUGARS), 5G PRO

## POTATO AND ZUCCHINI LATKES WITH APPLE CHUTNEY

SERVES: 4 ACTIVE: 25 MIN TOTAL: 35 MIN

- 2 medium Gala apples, diced
- 2 tbsp. water
- 2 tbsp. Schnucks honey
- 1 tbsp. lemon juice
- 1 pinch salt
- 2 medium russet potatoes, peeled, grated and squeezed dry
- 1 medium zucchini, grated and squeezed dry
- ½ small yellow onion, grated
- 2 large Schnucks eggs
- ¼ cup matzo meal
- 2 cups Schnucks vegetable oil, for frying

1. In a small saucepan over medium heat, stir in apple, water, honey, lemon juice and salt. Simmer, stirring occasionally, until apples are softened and mixture thickens, 6–8 minutes. Remove from heat.

2. Meanwhile, in a large bowl, stir together potato, zucchini, onion, eggs and matzo meal. Season with salt and pepper, if desired.

3. In a large skillet over medium-high, heat oil to 350 degrees. Working in batches as needed, scoop a heaping tablespoon of potato mixture into skillet and gently flatten with a spatula. Fry until golden and crisp, 3–4 minutes per side. Transfer to a paper towel-lined plate.

4. Serve latkes on a platter, topped with apple chutney.

PER SERVING: 269 CAL, 7G FAT (1G SAT FAT), 93MG CHOL, 50MG SODIUM, 49G CARBS (6G FIBER, 21G SUGARS), 7G PRO

# Dinner

## SWEET-AND-SOUR BRAISED RED CABBAGE

SERVES: 4 ACTIVE: 15 MIN TOTAL: 30 MIN

- 2 tbsp. Schnucks butter
- 1 small yellow onion, thinly sliced (about ¾ cup)
- 1 small red cabbage, thinly sliced (about 6 cups)
- ½ cup Schnucks vegetable stock
- ¼ cup Schnucks apple cider vinegar
- 2 tbsp. Schnucks honey

1. In a large skillet over medium heat, melt butter. Stir in onion; cook until soft, 3–4 minutes. Stir in cabbage; cook until beginning to wilt, about 5 minutes. Stir in stock, cider vinegar and honey. Season with salt and pepper, if desired.

2. Reduce heat to low. Cook, covered and stirring occasionally, 15–20 minutes. Uncover and continue cooking until slightly thickened, 2–3 minutes more. Serve immediately.

PER SERVING: 89 CAL, 6G FAT (4G SAT FAT), 15MG CHOL, 118MG SODIUM, 11G CARBS (0G FIBER, 10G SUGARS), 1G PRO

## POTATO LATKES WITH SMOKED SALMON AND HERBED CREAM CHEESE

SERVES: 4 ACTIVE: 25 MIN TOTAL: 35 MIN

- 8 oz. Schnucks cream cheese, softened
- 2 tbsp. chopped fresh dill
- 3 medium russet potatoes, peeled, grated and squeezed dry
- ½ small yellow onion, grated
- 2 large Schnucks eggs
- ¼ cup matzo meal
- 2 cups Schnucks vegetable oil, for frying
- 6 oz. smoked salmon

1. In a small bowl, stir together cream cheese and dill. Season with salt and pepper, if desired. In a large bowl, stir together potato, onion, eggs and matzo meal until mixture holds together.

2. In a large skillet over medium-high heat, bring oil to 350 degrees. Working in batches as needed, scoop a heaping tablespoon of potato mixture into skillet and gently flatten with a spatula. Fry until golden and crisp, 3–4 minutes per side. Transfer latkes to a paper towel-lined plate.

3. Spread latkes with a dollop of herbed cream cheese, top with smoked salmon and serve immediately.

PER SERVING: 563 CAL, 39G FAT (13G SAT FAT), 165MG CHOL, 745MG SODIUM, 38G CARBS (4G FIBER, 6G SUGARS), 20G PRO

## BRIGHT AND CREAMY ROASTED ASPARAGUS WITH RADISHES

SERVES: 4 ACTIVE: 10 MIN TOTAL: 25 MIN

- ¼ lb. radishes, quartered (about 1 cup)
- 2 tbsp. Schnucks olive oil, divided
- 1 lb. fresh asparagus, trimmed
- 2 tbsp. Schnucks mayonnaise
- 1 tbsp. Schnucks Dijon mustard
- 1 tsp. lemon juice
- 2 tsp. Schnucks honey

1. Preheat oven to 425 degrees. Arrange radishes on a sheet pan and drizzle with 1 tbsp. oil. Roast 5 minutes.

2. Add asparagus and drizzle with remaining oil. Season with salt and pepper, if desired. Toss to coat and continue roasting until asparagus is tender-crisp and radishes are golden and cooked through, 12–15 minutes.

3. In a small bowl, whisk together mayonnaise, Dijon, lemon juice and honey until smooth. Serve with asparagus and radishes.

PER SERVING: 154 CAL, 12G FAT (2G SAT FAT), 5MG CHOL, 126MG SODIUM, 9G CARBS (3G FIBER, 6G SUGARS), 3G PRO

## SPRING SALAD-TOPPED QUICHE

SERVES: 6 ACTIVE: 10 MIN TOTAL: 35 MIN

- 1 11-oz. pkg. Schnucks spinach quiche
- 4 asparagus spears
- 3 radishes, thinly sliced
- 2 tbsp. Schnucks shaved Parmesan cheese
- 1 tbsp. Schnucks olive oil
- 1 tsp. lemon juice

1. Prepare quiche according to package directions. Let cool 5–10 minutes.

2. Using a vegetable peeler, shave asparagus lengthwise into ribbons and transfer to a medium bowl. Toss together with remaining ingredients and, if desired, season with salt and pepper. Spoon over quiche's center and serve.

PER SERVING: 186 CAL, 14G FAT (7G SAT FAT), 72MG CHOL, 190MG SODIUM, 9G CARBS (1G FIBER, 1G SUGARS), 6G PRO

### EFFORTLESS BUT IMPRESSIVE

Schnucks ready-to-bake spinach quiche is an easy option for busy days. With its flaky crust and savory spinach filling, it pairs well with a simple salad or fresh fruit for a complete, fuss-free meal.

## ROSEMARY-GARLIC LAMB WITH HONEY GLAZE

SERVES: 4 ACTIVE: 20 MIN TOTAL: 35 MIN

- 2 lbs. Schnucks rack of lamb
- 2 tbsp. Schnucks olive oil
- 4 tsp. minced garlic
- 2 tsp. chopped fresh rosemary
- 2 tbsp. Schnucks honey
- 1 tsp. Schnucks Dijon mustard

1. Preheat oven to 425 degrees and line a sheet pan with foil. Pat lamb dry with paper towels and, if desired, season with salt and pepper.

2. In a small bowl, stir together remaining ingredients and rub all over lamb. Transfer lamb fat side up to prepared sheet pan. Roast until its internal temperature reaches desired doneness, 135 degrees for medium rare, 20–25 minutes. Remove from oven and let rest 10 minutes.

3. Slice between bones, drizzle with pan juices and serve immediately.

PER SERVING: 609 CAL, 48G FAT (18G SAT FAT), 140MG CHOL, 101MG SODIUM, 9G CARBS (0G FIBER, 9G SUGARS), 45G PRO

## MATZO LASAGNA

SERVES: 4 ACTIVE: 20 MIN TOTAL: 1 HR

- 1 15-oz. container Schnucks part-skim ricotta cheese
- 1 large Schnucks egg
- 1 tsp. Schnucks Italian seasoning
- 4 sheets matzo
- 1 23-oz. jar Schnucks marinara pasta sauce
- 1 cup Schnucks low-moisture part-skim shredded mozzarella cheese
- ½ cup Schnucks grated Parmesan cheese

1. Heat oven to 350 degrees. Coat an 8x8-inch baking dish with cooking spray.

2. In a medium bowl, stir together ricotta, egg and Italian seasoning until smooth. Season with salt and pepper, if desired.

3. Carefully and briefly, run warm water over matzo sheets. (They should be soft but still hold structure.) Drain immediately.

4. Spread a thin layer of marinara, about ¼ cup, in prepared baking dish. Add 1 matzo sheet, one-fourth of ricotta mixture, a tablespoon marinara and one-fourth of cheeses. Repeat 3 times.

5. Bake, covered loosely with foil, 20 minutes. Remove foil and continue baking until cheeses are melted and bubbly, 8–10 minutes more. Let rest 10 minutes before serving.

PER SERVING: 571 CAL, 29G FAT (13G SAT FAT), 200MG CHOL, 1338MG SODIUM, 46G CARBS (4G FIBER, 12G SUGARS), 38G PRO

SPRING DESSERTS

# lovely lemons

Low cost yet effortlessly elegant, lemons are the star of these spring sweets. With simple steps and affordable ingredients from Schnucks, these recipes make it easy to impress and enjoy.

## EASY LEMON SQUARES

SERVES: 8 ACTIVE: 15 MIN TOTAL: 1 HR 45 MIN

- 24 sheets graham crackers, crushed
- ¼ cup Schnucks sugar
- ¼ cup Schnucks unsalted butter, melted
- 4 medium lemons, zested and juiced (1½ tsp. zest and ¼ cup juice)
- 1 12-oz. can Schnucks sweetened condensed milk
- 2 egg yolks

1. Preheat oven to 350 degrees. Line an 8x8-inch baking dish with parchment paper.

2. In a blender or food processor, grind graham crackers until a fine crumb is formed. Transfer to a medium bowl and stir in sugar, butter and 1½ tsp. lemon zest. Firmly press mixture into prepared baking dish. Bake until lightly browned, about 10 minutes.

3. In a medium bowl, whisk together ¼ cup lemon juice, sweetened condensed milk and egg yolks until smooth. Pour into cooled crust and bake until set, 15–20 minutes. Let cool completely, at least 1 hour, before slicing into 8 squares.

PER SERVING: 359 CAL, 13G FAT (6G SAT FAT), 74MG CHOL, 144MG SODIUM, 56G CARBS (2G FIBER, 39G SUGARS), 6G PRO



# Nilla

Add a sweet, crunchy twist to your desserts with **Nilla Wafers**. Perfect for pies, parfaits or crumbles, their classic vanilla flavor elevates treats with effortless texture and nostalgia in every bite.



## LEMON PIE MOUSSE CUPS

SERVES: 4 ACTIVE: 20 MIN TOTAL: 4 HR 20 MIN

- 2 tbsp. Schnucks butter
- ¾ cup crushed Nilla Wafers (about 12 wafers)
- 1½ cups Schnucks heavy whipping cream, divided
- 2 pinches salt, divided
- 3 tbsp. Schnucks powdered sugar, divided
- 1 medium lemon, zested and juiced (about 2 tsp. zest and 2 tbsp. juice), divided
- ½ 10-oz. jar Culinaria lemon curd

1. In a medium skillet over medium heat, melt butter. Stir in crushed wafers; cook until fragrant and toasted, about 2 minutes.

2. In a medium bowl, whisk together ½ cup heavy cream, 1 pinch salt and 1 tbsp. powdered sugar until soft peaks form, about 1 minute.

3. In another medium bowl, stir together 2 tsp. lemon zest, 1 tbsp. lemon juice, ½ cup lemon curd, 2 tbsp. powdered sugar and remaining salt. Whisk in remaining heavy cream until stiff peaks form like a mousse, about 2 minutes.

4. Divide crushed wafers evenly among 4 glasses. Into each glass, layer ¼ cup mousse mixture, then 1 tbsp. jarred lemon curd, then remaining mousse. Top with whipped cream and sprinkle with remaining zest. Refrigerate, covered, at least 4 hours or up to 2 days.

PER SERVING: 530 CAL, 39G FAT (45G SAT FAT), 147MG CHOL, 160MG SODIUM, 46G CARBS (1G FIBER, 34G SUGARS), 1G PRO

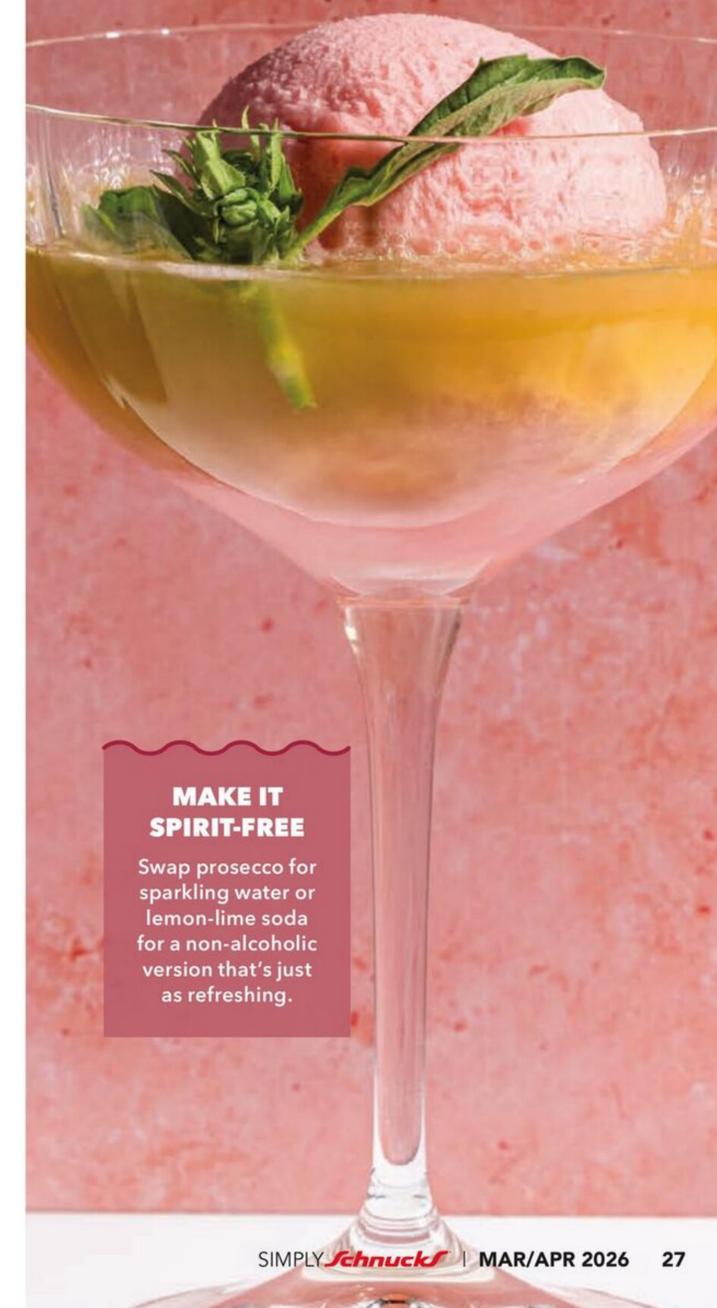
## LEMON-BASIL SHERBET FLOAT

SERVES: 4 ACTIVE: 5 MIN TOTAL: 5 MIN

- 4 tbsp. chopped fresh basil, plus whole leaves for garnish
- 2 tbsp. Schnucks sugar
- 4 cups prosecco
- 4 scoops Schnucks pink lemonade sherbet

1. In a pitcher, muddle together basil and sugar. Gently stir in prosecco; strain and divide among 4 glasses. Top with sherbet and garnish with basil leaves. Serve immediately.

PER SERVING: 276 CAL, 1G FAT (1G SAT FAT), 3MG CHOL, 22MG SODIUM, 33G CARBS (0G FIBER, 31G SUGARS), 1G PRO



### MAKE IT SPIRIT-FREE

Swap prosecco for sparkling water or lemon-lime soda for a non-alcoholic version that's just as refreshing.

FRESH SIPS

# beverage refresh

Welcome warmer days with a collection of refreshing drinks. Whether you're looking to celebrate with a cocktail or relax with a non-alcoholic beverage, these sip-worthy recipes deliver crisp flavor in every glass.

## MAKE IT A MOCKTAIL

Replace the elderflower liqueur and prosecco with 1 1/4 cups elderflower tonic water. Use Schnucks tangerine sparkling water in place of seltzer water. Serve garnished with mint leaves.



sleepy girl mocktail

## SIP YOUR CALM

Adding magnesium to drinks can support hydration and help muscles relax—perfect for a calm, feel-good boost anytime.

sparkling citrus spritz

## SPARKLING CITRUS SPRITZ

SERVES: 2 ACTIVE: 5 MIN  
TOTAL: 5 MIN

Divide 1/3 cup elderflower liqueur and 1/4 cup fresh lemon juice among 2 glasses; stir to combine. Fill glasses with ice, then gently stir in 1 cup prosecco and 1/2 cup seltzer water. Serve garnished with lemon slices.

PER SERVING: 165 CAL, 0G FAT (0G SAT FAT), 0MG CHOL, 5MG SODIUM, 21G CARBS (0G FIBER, 21G SUGARS), 0G PRO

## STRAWBERRY-ROSEMARY LEMONADE

SERVES: 2 ACTIVE: 5 MIN  
TOTAL: 5 MIN

In a blender, add 1 1/2 cups Schnucks strawberry lemonade and 1 tbsp. fresh rosemary leaves. Blend well, divide among 2 ice-filled glasses and top with one 17-oz. bottle Sparkling Ice Lifesavers Strawberry. Serve garnished with rosemary sprigs.

PER SERVING: 165 CAL, 0G FAT (0G SAT FAT), 0MG CHOL, 10MG SODIUM, 27G CARBS (0G FIBER, 27G SUGARS), 0G PRO

## SLEEPY GIRL MOCKTAIL

SERVES: 6 ACTIVE: 15 MIN  
TOTAL: 25 MIN

Stir 2 tsp. magnesium powder into 1/2 cup tart cherry juice until fully dissolved. Pour mixture into 2 ice-filled glasses and gently add 1 1/4 cups sparkling water to each. Serve garnished with mint leaves.

PER SERVING: 70 CAL, 0G FAT (0G SAT FAT), 0MG CHOL, 20MG SODIUM, 17G CARBS (0G FIBER, 17G SUGARS), 0G PRO

strawberry-rosemary lemonade

## SPARKLING ICE

Refresh your spring sipping with Sparkling Ice Lifesavers Strawberry—bubbly, refreshing and perfectly sweet. It's a bright, effervescent twist to keep your sunny days extra cool.



Official Cookies and Crackers of March Madness

# SNACK TIMEOUT

## GRAB YOUR GAME DAY GREATS FOR THE ULTIMATE GAME NIGHT

### Chips Ahoy!

Carmelita Bars



GRAB A PACK  
AND SCAN TO  
DOWNLOAD  
RECIPE

