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APR 22- MAY 5











Gold Leaf® Chicken Leg Quarters 10 lb.



All Natural Reduced Fat Ground Pork



Tyson® All Natural Chicken **Breast Tenderloins**



Fresh Center Cut Pork Loin Chops



Select Varieties Fresh Flank Steak



Flank Steak with Arepas Corn, and Chimichurri Sauce!



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\$300

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4 Days Only Every Thurs - Sun

MAY 2 - MAY 5





Chi-Chi's® 24 oz. Mild or Medium **Thick & Chunky Salsa**



EFFECTIVE FOR CONUS STORES ONLY



Chi-Chi's® 8 ct. Flour or **Whole Wheat Tortillas**





2fer Xtra Value From Your Commissary!



General Mills® Multi-Grain Cheerios™ Cereal 12 oz.

SALE **2/\$3**



Oscar Mayer[®] 16 oz. Turkey or Chicken Delifresh[®] Lunchmeat



Michelina's® 11 oz. Meatball or Chicken Alfredo Bowl

2/**\$3**



Ore Ida®
Bagel
Bites®
Pizza
Snacks
18 ct.

SALE **2/\$5**



Gorton's® Grilled Tilapia Fillets 6.3 oz.



Gorton's® Grilled Salmon 6.3 oz.



Gorton's[®] Lemon & Pepporcorn Fillets 11 oz.



Gorton's® Crunchy Fish Sticks 11.4 oz.



Oscar Mayer® 7 - 8 oz. Turkey or Ham Natural^ Lunchmeat



Oscar Mayer® 16 oz. Select Varieties Wieners



Nabisco[®] 11 oz. Original or Reduced Fat Nilla Wafers[®]



Weber® Sriracha Barbecue Rub 4.5 oz.



Dove® Ice Cream Bars 3 ct.

2/**\$4**





Playtex[®]Lil' Gripper[™] Spill Proof Cup



Dial®
Spring
Water®
Body
Wash
16 fl. oz.



Dial® 8 ct. Select Varieties Deodorant Soap Bars



Dial® Hand Soap Refill 32 fl. oz.

2/\$6





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El Monterey® 21 ct. Chicken or Beef Taquitos



Herdoz[®] 15.7 oz. Guacamole or Roasted Roja Salsa



Herdoz[®] 16 oz. Select Varieties Salsa



José Olé[®] 20 ct. Chicken or Steak Taquitos



LaPreferida[®] Mild Jalapeños 11.5 oz.



Oscar Mayer® Mexican Style Chicken Lunchables® 4.2 oz.



Michelina's® Fajita
Chicken
Bowl
11 oz.

SALE



Old El Paso[®] 10 -12 ct. Crunchy or Stand 'n Stuff™ Taco Shells



Old El Paso[®] Soft Tortilla Bowl Flour Tortillas 6.7 oz.



Old El Paso[®] 6 -10 ct. Select Varieties Taco Dinner Kit



Old El Paso® 1 oz. Select Varieties Taco Seasoning



Old El Paso[®] Original Taco Seasoning 6.25 oz.

SALE **\$1**²⁵



Old El Paso® 8 - 10 ct. Select Varieties Flour Tortillas



Old El Paso® 10 oz. Red or Green Chili Enchilada Sauce



Old El Paso[®] 16 oz. Select Varieties Refried Beans



Old El Paso® Jalapeños Slices 12 oz.



Mild Taco Sauce 16 oz.

Ortega®

\$ALE **\$2**¹⁹





Ortega® 1.25 oz. Original or Low-Salt Taco Seasoning



Ortega® Diced Green Chiles 4 oz.



Ortega® 16 oz. Select Varieties Refried Beans



Weber® Chili Lime Rub 4.5 oz.



Armour® Nachos Lunchmakers® 2.9 oz.



Smart Made[®] 9 - 10 oz. Chicken or Pork Mexican Smartones[®]

General

Mills®

Cocoa

Puffs™

Cereal

11.8 oz.

ALE



Taco Bell® Original Taco Seasoning 1 oz.







Nabisco® 21.12 oz. Oat or Blueberry Belvita® Breakfast Biscuits



Jones® 5 - 7 oz. Select Varieties Cooked Sausage



Banquet® 6.4 oz. Original or Maple Sausage Links



Banquet® 6.4 oz. Original or Turkey Sausage Patties



Johnsonville® 12 oz. Select Varieties Sausage



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Ensure® 6 ct. Vanilla or Chocolate Nutrition Shakes



Tang[®] Orange Flavored Drink Mix 20 oz.



Country Time[®] 20 oz. Select Varieties Drink Mix



Kool-Aid® 19 oz. Select Varieties Drink Mix





Yoohoo® Chocolate Flavored Drink 10 ct.







Lipton® 20 ct. Regular or Decaffeinated Green Tea Bags



Coleson's Catch® Tilapia Fillets 32 oz.



Gorton's® Cajun Grilled Fillets 7.1 oz.



Birdseye[®] 21 oz. Garlic Chicken or 3-Cheese Chicken Voila![®] Skillet Dinner



Oscar Mayer® 15 oz. Select Varieties Beef Franks



Nathan's® 12 - 14 oz. Select Varieties Beef Franks



Ball Park[®] 15 oz. Select Varieties Franks



Smithfield® Hickory Smoked Boneless Sliced Ham 12 oz.



Philly Gourmet® Beef Patties 32 oz.













SELECTION:

Use touch and feel to guide your selection of the perfectly ripe avocado because color is not a consistent indicator.

Cup it in the palm of your hand and squeeze it gently. It's ready when it's still rather firm but gives in to gentle pressure.

Avoid applying pressure with your fingers to test for ripeness, as this will

cause bruising.

STORAGE:

- Avocados should be stored at room temperature and away from direct sunlight.
- Ripe avocados should be used within 1 to 2 days.
- It may take up to 7 days to ripen an avocado on the counter. To speed this up, place the avocado in a paper bag with a banana.

NUTRITION/HEALTH/WELLNESS:

- Avocados are packed with monounsaturated fat, which is the good fat that helps reduce bad cholesterol to lower the risk
 of stroke and heart disease. Use avocados in place of butter when you're baking; they'll help keep baked goods moist for
 a longer period of time and you'll use fats that are great for your heart.
- Because avocados have nearly 20 different vitamins, minerals, and phytonutrients, many health and wellness champions refer to them as a super food.

FUN FACTS:

- Only after a mature avocado is picked from the tree can it begin to ripen. Mature avocados can stay on a tree for as long as 18 months, so it is like the tree preserves them until they are needed for use.
- The large seed can be easily removed by cutting the avocado in half and then twisting to separate the halves. Place the half with the seed on the counter; spear the seed gently with a knife and then twist. The seed should come out attached to the knife.





Smart Made® 9 oz. Turkey or Sesame Beef Smartones®



Screamin' Sicilian® Italian Combination Pizza 23. 5 oz.



SALE 99¢

LeSueur® Sweet Kernel Corn 11 oz.



Kraft® 5.5 oz. Select **Varieties** Macaroni & Cheese Dinner

SALE



Oscar Mayer® 3.4 - 4.2 oz. Turkey or Pizza Lunchables®



Armour® 2.9 oz. Pizza or Nachos Lunchmakers®



Until 4/30/19

Cracker Barrel® 10 ct. Select **Varieties** Snack Cheese

SALE



Breyers® 48 fl. oz. Coffee or Vanilla Ice Cream



Klondike® 4 - 6 ct. Vanilla or Oreo® Ice Cream Bars



Mars® Vanilla M&Ms® Ice Cream Sandwiches 6 ct.



Jolly Time® 32 oz. Select Varieties Pop Corn



Jolly Time® 3 ct. Select Varieties Microwave Pop Corn







Keebler® 12.7 - 13.7 oz. Select Varieties Club® Crackers

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Meat Case

Slow Cooker Pork Carnitas



Ingredients: 4 - 6 servings

- 3 lbs. pork loin
- 1 orange
- ½ red onion, medium
- ¾ cup of salsa verde
- 2 garlic cloves, minced
- 1 tsp. cumin
- 1 tsp. salt
- 1 tsp. pepper
- 1 tbsp. honey
- 12 corn or flour tortillas
- 2 fresh avocados
- ¼ cup fresh cilantro, chopped
- 1 cup of shredded cabbage (green or purple)
- Sliced radishes (optional)

Directions:

- 1. Cut the pork loin into 3 large pieces and sprinkle with the salt, pepper, and cumin. Slice the orange and red onion into many thin slices.
- 2. Place the seasoned pork into the slow cooker along with the orange slices, onion, salsa, ¼ cup water and honey.
- 3. Cover and cook on low for 7 hours or high for 4 hours.
- 4. Remove the orange slices from the slow cooker and discard.
- 5. Remove the pork and gently shred. Place the shredded pork on a foil lined baking sheet. Pour the sauce from the slow cooker over the meat and gently mix.
- 6. Broil the meat in the oven until it begins to brown, turning once and the juice begins to caramelize. Watch the meat closely to prevent overcooking and drying out the meat. Total broil time should be about 4 minutes turning the meat after two minutes. Immediately remove the tray from the oven.
- 7. Serve immediately by dividing the pork equally between 12 tortillas and then topping with equal amounts of avocado, cilantro, cabbage and radish (optional).



Source:
Defense Commissary Agency

Tips:

- If you want juicer pork, skip step 6 and use the juice to drizzle over finished product in step 7.
- Prepare the pork as described but serve it over a bed of mixed greens along with the avocado and cilantro. Add some diced mango.



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Produce Stand

Avocado Pudding



Ingredients: 4 servings

- 2 large, very ripe avocados
- ½ cup + 1 tsp. unsweetened dark cocoa powder
- 2 packets of Stevia sweetener

- Pinch of cinnamon or nutmeg (optional)
- ½ cup milk (cow milk or nut milk)
- 2 tsp. vanilla extra

Directions:

- 1. Peel, pit and cube the avocado. Place the cubes in a blender.
- 2. Add the remaining ingredients and blend until smooth.
- 3. Place the pudding in the refrigerator and chill for at least an hour.

Tips:

- Serve with a sprinkle of crushed almonds, walnuts, or peanuts.
- Add ½ cup Greek vanilla yogurt to the recipe and then make frozen "pudding pops."



Source: Defense Commissary Agency



Keebler[®] 11 oz. Select Varieties Sandwich Crackers



Totino's® 7 - 7.5 oz. Select Varieties Pizza Rolls



Totino's® 90 ct. Cheese or Pepperoni Pizza Rolls



Ore-Ida[®] 9 ct. Pepperoni or 3-Cheese Bagel Bites[®]



Keebler® Scooby-Doo® Graham Cracker Sticks 12 ct.



Mars® Chocolate Favorites 40 oz.

SALE \$750

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Nabisco® 8 oz. Select Varieties Snak Saks™



Pepperidge Farm® 6 oz. Milk or Dark Chocolate Milanos®





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Nature Valley[™]5.3 oz. Butter or Coconut Chocolate Granola Bites



Nature Valley[™] 7.4 - oz. Select Varieties Granola Bars



Mars® Snickers® Chocolate Minis 40 oz.

SALE **\$7**50



Sunshine® Original® Cracker Packs 12 ct.

\$ALE **\$3**40



Nabisco® 16 ct. Select Varieties Ritz® Cracker Sandwiches



SueBee® Clover Honey 40 oz.

SALE













Huggies® Snug & Dry® Disposable Diapers 140 ct.





Carefree® 54 - 60 ct. Select Varieties Pantiliners



Stay Free® Super Maxi Pads 48 ct.

SALE **\$2**71





















Cascade® 32 ct. Select Varieties Dishwasher Actionpacs™ Until 4/30/19



Snuggle[®] Blue Sparkle[®] Fabric Softener 40 ct.



Gain® Fabric Softener Sheets 120 ct.



Snuggle® Liquid Fabric Softener 64 fl. oz.

\$196











Bounty® Paper Towels 280 sq. ft.



SWEEPERWET

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\$549

Swiffer® Sweeper Wet Cloths 24 ct.



Febreeze® Select Varieties Air Freshener





Beneful® Dog Food Variety Pack 60 oz.



Beneful® Dog Food Medleys 36 oz.



Beneful® Original Dry Dog Food 31.1 lb.





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THINKING OUTSIDE THE BOX

APR 22 - MAY 5

Save a Healthy 20%

The "Thinking Outside the Box" meals offer quick solutions for your busy lifestyle that you can feel confident in knowing they are healthy and economical. You'll also see tips and suggestions on how to use the leftover items after preparing your meal. They feature a key nutrient and align with the Dietary Guidelines for Americans and may even be a tastier and healthier version of a high-fat or high-calorie dish. Find the ingredients for the latest "Thinking Outside the Box" recipe, *Chicken Enchilada Casserole*, at special savings at your commissary now!



LaVictoria[®] 28 oz. Green or Red Enchilada Sauce





\$ALE \$1⁷²

Eden® Organic No Salt Pinto Beans 15 oz.



\$1⁷²

Eden[®] Organic No Salt Black Beans 15 oz.



SALE **\$2**⁸²

Southwestern[®] 505 Organic Hot Salsa 16 oz.



La Banderita® Corn Tortillas 30 ct.

SAVE **20 %**

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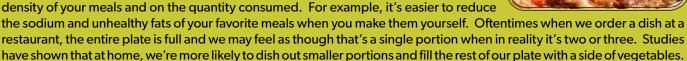


THINKING OUTSIDE THE BOX

Chicken Enchilada Casserole

Building a healthy eating pattern that can be maintained throughout your life means developing cooking habits that help you make more meals at home. Studies have shown that eating the majority of meals prepared away from home can lead to weight gain. In part, this is because you are releasing your control of what you're eating to someone else. You get the end product but don't see what goes in or is used to make it. When you're making your own food, you have control over what you put in it and how much of it goes on your plate. For example, using whole wheat pasta instead of regular or baking your vegetables instead of frying them in butter.

The large majority of dietitians and other licensed health professionals will advise making your meals at home because it will give you greater control on the nutrient density of your meals and on the quantity consumed. For example, it's easier to reduce



If you're looking to make a change with your eating pattern that can maximize impact, cook one more meal a week at home. Play around with making your favorite restaurant dish and see how easy it is to reduce the calories simply by making it at home with minor adjustments.

For special occasions we often like to go out to eat to mark them as special. But restaurants can also be loud and there's a definite start and stop to your time there. Consider making those memories at home where you can take your time and make part of the celebration together as a family making the meal. This dish is the Dietitian Approved version of a restaurant classic. At eight to twelve servings, it's a great dish for lunch the next day or save it for another week and freeze it.

Ingredients: 8 - 10 servings

- 2 tbsp. canola oil
- ½ medium onion, diced
- 1 large red bell pepper, cored and diced
- 115 oz. can pinto or black beans, rinsed and drained
- ½ cup of frozen sweet corn
- 1 lb. boneless skinless chicken breasts or thighs
- 12 oz. red enchilada sauce
- 12 8-12 in. corn or flour tortillas
- 12 oz. Mexican blend or

- Colby shredded cheese
- 6-8 oz. green enchilada sauce
- 8 oz. mixed field greens or fresh baby spinach
- ½ cup plain Greek yogurt
- ½ cup salsa

Directions: Preheat oven to 375 degrees F.

- 1. Lightly spray a 9×13-inch baking dish with cooking spray. Cut the tortillas in half. Set aside.
- Cut the chicken into ½ inch strips. Add oil to large skillet and heat over medium-high heat. Add the diced onion and sauté for about 3 minutes and then add the chicken. Continue cooking until the chicken turns white.
- Add 1 cup of the red enchilada sauce to the pan along with the corn and turn the heat down to medium. Cook for an additional 7 minutes, stirring occasionally. Add the beans and cook for about 3 more minutes or until the beans have come to temperature. Remove from the heat.
- 4. Pour the green enchilada sauce in the baking dish, and spread until the bottom of the dish is evenly coated. Top with a layer of about 8 tortilla halves, so that the entire dish is covered. Top evenly with 1/3 of the chicken mixture, followed by 1/3 of the cheese. Repeat with another layer of tortillas, chicken mixture, and cheese. Followed by a final

- layer of tortillas, chicken mixture, the remaining red enchilada sauce, and cheese.
- 5. Cover the pan with aluminum foil, then bake for 20 minutes.
- 6. Remove aluminum foil and bake uncovered until the cheese is melted (about 7-10 minutes)
- Remove from the oven and divide into 8-10 equal portions.
 Serve a portion on each plate and then top with greens or spinach, a dollop each of plain Greek yogurt and salsa.

Notes

- Any boneless lean meat can be used in place of chicken.
- To make this a one skillet meal and forgo the baking, cut the
 tortillas into strips and add them to the skillet along with
 the beans in step three. When the beans and tortillas are
 heated through, add the cheese and cover. Serve by adding
 a drizzling a little of the green enchilada sauce on the dish,
 topping with a serving of the "casserole" from the skillet. Top
 as instructed in step number 7.

DISCLAIMER

THIS RECIPE DOES NOT CONSTITUTE AN ENDORSEMENT BY DOD OF ANY INDIVIDUAL VENDOR. ANY PRODUCT OF SIMILAR SPECIFICATION MAY BE USED TO MAKE THIS HEALTHY CHOICE MEAL