



Martin Bros. FOOD MARKET

711 South Federal Avenue, Mason City
641-423-2325 | martinbrosfoodmarket.com



▶ **COOKIE OF THE MONTH** ◀

**SALTED CARAMEL CHOCOLATE CHUNK
COOKIE DOUGH**



BEST MAID
COOKIE COMPANY

WAS 6⁹⁹

NOW 5⁹⁹

954051 | 20 CT



TORTILLA CRUSTED TILAPIA

HIGH LINER FOODS
WAS 15⁹⁹
NOW 14⁹⁹
925051 | 2 LB



COD SCROD LOINS

HIGH LINER FOODS
WAS 17⁹⁹
NOW 15⁹⁹
921951 | 2.5 LB



APPLEWOOD SMOKED CARVEMASTER HAM

**Smithfield
Farmland**
WAS 3⁹⁹/LB
NOW 3⁵⁹/LB
933721 | 9-10 LB



AU GRATIN OR SCALLOPED POTATOES

BASIC AMERICAN FOODS
WAS 10⁹⁹
NOW 9⁹⁹
602731 & 602691 | 36 OZ



CHICKEN FAJITA STRIPS

**Hormel
Foods**
WAS 12⁹⁹
NOW 10⁹⁹
93782 | 2.5 LB



BEEF STEAK-EZE®

**AdvancePierre
Foods**
WAS 11⁹⁹
NOW 9⁹⁹
911211 | 6 CT



FROZEN WHOLE STRAWBERRIES

**Sunrise
FRESH PRODUCE**
WAS 7⁹⁹
NOW 6⁹⁹
965251 | 3 LB



FROZEN RED RASPBERRIES

**Sunrise
FRESH PRODUCE**
WAS 11⁹⁹
NOW 9⁹⁹
965271 | 3 LB

▶ Prices valid through 4/30/19.



OPEN TO THE PUBLIC. NEVER A MEMBERSHIP FEE.

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Hot Pepper Breakfast Burrito

FEATURED
MONTHLY RECIPE

SKILL



TOTAL

30 min.

MAKES

4 servings

Ingredients

- ▶ 1 Tablespoon. olive oil
- ▶ 8 each large eggs
- ▶ 1 clove garlic, minced
- ▶ 2 small tomatoes, roughly chopped
- ▶ 1 jar Stonewall Kitchen Hot Pepper Jelly | 201505
- ▶ 4 ounces Cheddar cheese, shredded
- ▶ 1 Tablespoon cilantro, minced
- ▶ 4 each large tortilla wraps
- ▶ Salt and Pepper, to taste



Directions

- 1 Whisk eggs in a stainless steel bowl.
- 2 Heat sauté pan over medium-high heat. Add oil. Heat for 30 seconds more.
- 3 Lower heat to medium, and pour eggs into pan. Mix with a spatula until eggs begin to cook.
- 4 When the eggs are most of the way cooked, add garlic and jelly, stirring until well combined. The mixture will become a bit soupy. Allow it to cook, stirring occasionally, until it thickens.
- 5 Add the tomatoes and cheese, cooking until the tomatoes are heated and the cheese has melted.
- 6 When everything has cooked completely, add the cilantro, salt, and pepper, stirring until well combined, and then remove from the heat.
- 7 Distribute egg mixture between the four tortillas.
- 8 Roll like a burrito and serve.



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