# Hylee E-Newsletter

Omaha/Papillion Edition

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## HyVee.

## **Attention Hy-Vee Shoppers!**

Comfort and convenience; two words that come to mind when winter shows up, and boy did it show up this past week! No worries, we have you covered. This week's e-newsletter focuses on Hy-Vee conveniences. When you utilize the resources Hy-Vee provides, you will find yourself saving time and money. You also may find yourself cuddled up on your couch in a big fluffy blanket, sipping hot chocolate and shopping for your groceries. What? Is this real life? Yes. It's very real. Check it out here, in your Omaha/Papillion area Hy-Vee e-newsletter!

PICK B PROMOTION

BUY ANY 4 "PICK 5" ITEMS BELOW & GET ONE FREE Mix and match any of the following packages:



5.00 Skinless Bratwurst Our Own Special 6 count + 3.75 oz each



5.00

00 Ground Chuck Patties 5 oz each + 85% Lean, 15% Fat



Matlaws Stuffed Scallops, Crab or Clams 2 count • 4 to 5 oz each



SUNDAY MONDAY & TUESDAY

**Our Own Stuffed** Chicken Breast 2 count • 8 oz each



5.00 Beef Stew Meat



5.00 **Bulk Sliced Bacon** 





5 packs for <sup>\$</sup>20 SUNDAY, HyVee MONDAY & TUESDAY Buy One, Get One Buy One, Get One Buy One, Get One Buy One, Get One **Bakery Fresh Baking Stone Fresh Bakery Fresh Bakery Fresh** Garlic Chips **Baguette Bread** Banana Nut Bread Hamburger Buns 10 oz loaf Il oz pkg 24 oz loaf 8 court



# check out the convenience of Repeat Refills

Your helpful Hy-Vee pharmacists can help you stay on top of your medication therapy, because not taking it as directed by your doctor can be costly to both you and your health.

It's easy, and it's a free service to you from your Hy-Vee Pharmacy.

Get prescriptions automatically filled ahead of time and ready when • you are.

Receive a call when your order is ready - never worry about running out again!

Ask your Hy-Vee pharmacist about Repeat Refills today.

Just sign up for 'Repeat Refills' and your maintenance medications will automatically be refilled for you.\*

\*State Medicaid and Medicare Part B prescriptions are not eligible, other restrictions may apply.





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To get started, we encourage you to go to Hy-Vee.com and create an account. Also, if you don't already have a Fuel Saver + Perks card, you may pick one up at your local Hy-Vee store and activate it at Hy-VeePerks.com.



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### LAST YEAR LOCAL HY-VEE SHOPPERS SAVED tiyVee. FUEL SAVER +PERKS



#### cook once, eat 3 times!

This savory beef starter is great to keep on hand for a quick meal that tastes like it's been cooking all day.

Skip a step and substitiute the chuck roast with beef stew meat, that happenes to be in our local ad above for \$5.00/lb. 1-24-16 through 1-26-16

## **Savory Beef Starter**

Prep: 15 minutes Cook time: 5 hours Serves: Makes 3 (3 cups) portions, 18 (1/2 cup each) servings Source: Hy-Vee Seasons Holiday 2014

#### All You Need:

- 4 1/2 pounds beef chuck boneless arm pot roast
- 1 tbsp. Hy-Vee Select olive oil
- 1 (14.5 oz) can Hy-Vee beef broth
- 1 tbsp. Hy-Vee Worcestershire sauce
- 1 tsp Hy-Vee garlic powder
- 1 tsp Hy-Vee Black pepper

#### All You Do:

1. Trim fat from meat; cut meat into large chunks

2. In a Dutch oven, heat oil over medium-high heat. Add one-forth of the meat; cook until brown, stirring occasionally. Remove meat from Dutch oven; transfer to a 3-1/2- or 4-quart slow cooker. Add more oil, if needed, to Dutch oven and repeat, cooking remaining meat in batches.

3. Pour broth over meat in slow cooker. Stir in Worcestershire sauce, garlic powder and pepper.

4. Cover and cook on HIGH for 4 hours or until meat is tender.

5. Divide meat mixture among three (3-cup) freezer containers.

Freeze for up to 3 months. Thaw overnight in the refrigerator be-

fore using.

6. Use in these recipes: Hearty Beef Stew, Garlicky Hoisin Beef and Barbecue Beef Sandwiches

Nutrition facts per serving:

250 calories, 9 g fat, 3.5 g saturated fat, 0 g trans fat, 120 mg cholesterol, 150 mg sodium, 0 g carbohydrates, 0 g fiber, 0 g sugar, 40 g protein. Daily values: 0% vitamin A, 0% vitamin C, 2% calcium, 20% iron.

### Like the idea of freezer-friendly, make-ahead meals?

From soup to lasagna, the prep work simply involves a little know-how and some freezer space.

Freezing meals in large batches is a great make-ahead strategy. It puts you in control of your schedule. Carve some time out this weekend, and use it to prepare several dinners for freezing. Whether thawed and heated a week or a month later, you'll be rewarded with delicious home-cooked meals. All you need are a few good containers and a freezer compartment.

Now this is the perfect combination of convenience and comfort. You will enjoy the convenience of prep-free weeknight meals, and your family will enjoy comforting and nutritious homemade food.

Read more here: https://www.hy-vee.com/helpful-ideas/freeze-frame.aspx



## Shop the way you want to shop. From anywhere, at any time.

Hy-Vee makes it easy to shop for your groceries online.

- Shop by department
- Shop by the weekly ad

To simplify your shopping experience, you can create a favorites list of frequently purchased items.

https://www.hy-vee.com/grocery/

