THE GENNY

Weekly Sales through 5/21



7 Deadly Zins
Old Vine Zinfandel
\$14.99
Both Stores



Jiant
Hard Kombucha Pints
\$4.99
Both Stores



Perfect Bar All Flavors, Singles \$2.29 Craftsbury



Lightlife Smokey Tempeh \$4.99 Craftsbury



Jasper Hill Alpha Tolman \$8.99 Craftsbury



Conventional
Cluster Tomatoes
\$0.99/lb.
Both Stores



Alfresco Chicken Sausages \$4.99 Both Stores



G. Mtn. Creamery
Greek Yogurts
\$4.49
Both Stores

Ingredients:

1 pkg. Roasted Garlic Chicken Sausage, sliced
1 yellow pepper, sliced
1 red pepper, sliced
1 red onion, thinly sliced
2 cups mushrooms, quartered
1 zucchini, sliced
3 cloves garlic, minced
2 tablespoons fresh chives, minced
1 tablespoon fresh oregano, minced
Olive oil
Salt and pepper
Prepared couscous, for serving



Blue Diamond
Nut Thins
2 for \$6
Both Stores



Honey Maid Graham Crackers \$3.99 Craftsbury



Old El Paso Taco Dinner Kits 2 for \$5 Both Stores



Prince
Pastas, excl. lasagna
4 for \$5
Both Stores



v8 V-Fusion Straw. Banana \$2.99 Albany



Food Club Salsas \$1.59 Albany

Grilled Sausage & Veggie Couscous Bowls

Recipe and photo by domestikaedlife.com

Preparation:

Preheat grill to medium-high heat.

Drizzle the sausage and vegetables with olive oil, season with salt and pepper, and sprinkle with minced garlic, chives, and oregano in a grill basket.

Grill sausage and veggies for 10-12 minutes, tossing halfway through to make sure it grills evenly.

Divide couscous, grilled sausage and veggies into bowls and serve.

