

Stand

arrangements and bouquets! FUN FACTS ABOUT

AVOCADOS

Avocados contain four grams of protein, making them the fruit with the highest protein content!

We also know that avocados are among the best foods to help fight stress due to their abundance of B vitamins. Ahhh...

How can you can tell that an avocado is ripe? When they feel heavy for their size and are dark in color. To quicken the ripening, simply put in brown paper bag for 2-4 days. Speed up ripening even more by adding a banana to the bag! Olé!

Our Head Cashier Anna (mother of five) says...

Don't forget to eat your vegetables!



OUR MONTHLY NEWSLETTER

Open Mon-Fri 8a-9p, Sat & Sun 8a-8p

Collid Free

Moms are the heart of the home and we love our County Fair Moms! Let us take over for you this Mother's Day! We have Kreative Ka-bobs, Pub Burgers, and Marinated Chicken Breasts, as well



www.countyfairfoods.net

as a deli full of made-to-eat treats for your Mother's Day Celebration! To all the Moms out there, we appreciate all you do! *The Baffes Family*

🌞 FROM OUR COUNTY FAIR KITCHEN 🌞

Bacon-Wrapped Spinach-Stuffed Chicken Breasts

1/2 cup mayonnaise 1 (10 oz.) package frozen chopped spinach, thawed and drained 1/2 cup crumbled

2 cloves garlic, chopped 4 skinless, boneless chicken breasts 4 slíces bacon



DIRECTIONS

feta cheese

- 1. Preheat oven to 375 degrees.
- 2. In a medium bowl, mix mayonnaise, spinach, feta cheese, and garlic until well blended. Set aside.
- 3. Carefully butterfly chicken breasts by spitting them almost in half, making sure not to cut all the way through.
- 4. Spoon spinach mixture into chicken breasts. Wrap each with a piece of bacon, and secure with a toothpick. Place in shallow baking dish. Cover.
- 5. Bake in the preheated oven for 1 hour. Delicions!



10800 South Western Ave.

Our first bounty of beautiful bedding plants, geraniums, hanging baskets and patio planters will be arriving the first week of May, so be on the lookout – the neighborhood is about to bloom!

773-238-5576