

A hand holding a chocolate cookie decorated with almonds, surrounded by autumn leaves and coffee beans.

FOOD GALORE CATALOG

# FOOD RECIPE CATALOG

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A Catalog of Our Food Recipes

**Jalapeno Popper Stuffed Chicken Wrapped with Bacon**  
Enjoy this stuffed chicken with 6 ingredients only

**Coconut Shrimp with Sweet Chili Sauce**  
Enjoy this coconut shrimp with sweet chili sauce with 6 ingredients only

**Volume No. 4**  
**September 2035**

A background image showing a hand placing blueberries on a cake. The cake is on a white stand and has white frosting and blueberries on top. The entire image is overlaid with a semi-transparent orange rectangle.

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# LETTER FROM THE EDITOR

September 1, 2035

Dear reader,

Welcome to Food Galore! At Food Galore, we are committed to providing you easy-to-prepare foods with six ingredients only. This way, you can prepare and eat your food within a short period of time.

Our 6-ingredient food preparation is ideal if you are cooking in a hurry. You need not to look for complicated ingredients just to prepare a simple meal. Happy meal preparation!

Sincerely,

Monica Floyd

# JALAPENO POPPER STUFFED CHICKEN WRAPPED WITH BACON

By Lexi Kent



This recipe is good for people who enjoy their chicken spicy with lots of cheese and bacon. All you need to do is season the outside of the chicken with salt and pepper and spread the mixture of jalapenos and cheeses on the chicken breasts. Wrap the chicken breasts with two slices of bacon and roll them up.

Grill until the chicken and bacon are cooked. Easy peasy! Take a look at their ingredients and their individual prices below.





**4 (6 OZ.) CHICKEN BREASTS**

**\$ 20.00**

Pounded thin



**FRESH JALAPENOS**

**\$ 3.48**

Oil Painting



**CHEDDAR CHEESE**

**\$ 5.54**

1 lb. cheddar cheese



## **BACON**

**\$ 5.83**

1 lb. bacon



## **CREAM CHEESE**

**\$ 1.99**

8 oz.



## **SALT AND PEPPER**

**\$ 3.58**

Salt (26 oz.), Pepper (3 oz.)

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# COCONUT SHRIMP WITH SWEET CHILI SAUCE

By Ava May Simon



Love your coconut shrimp spicy? Why not try this new recipe? First step is to season the shrimp with salt and pepper then sprinkle it with flour. Second is to coat them with shredded coconut and breadcrumbs.

Third is to heat the oil in a large frying pan and cook the shrimp until golden brown. Easy peasy! Take a look at the ingredients and their individual prices below.





## **SHRIMP**

**\$ 16.99**

1 lb; peeled and deveined



## **COOKING OIL**

**\$ 16.89**

1.25 gal; vegetable oil



## **EGGS**

**\$ 19.95**

Set of 12



## **FLOUR**

**\$ 24.90**

2.2 lbs; all purpose flour



## **PANKO BREADCRUMBS**

**\$ 18.50**

1.31 lbs; pack of one



## **SHREDDED COCONUT**

**\$ 27.99**

5 lbs; pack of one

## **Glenn's Dairy**

### **Dairy products**

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222 555 7777  
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**5212 SE 113th St. Belleview, Florida, 34420**

**Contact Us**

**222 555 7777**

**foodgalorecatalog.com**

**email@foodgalorecatalog.com**

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