



TARGET GROCERY 2012



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Introduction

At Target and SuperTarget

Many of life's most cherished moments and memories are made when meals are shared together around the table with family and friends. From traditional to inspirational, Target offers deliciously unique recipes featuring our own high-quality, affordable food products.

From the heart of Target's very own kitchen, come fresh and fast family mealtime recipes, along with our favorite new must-have foods to stock your pantry.

From fresh produce to Archer Farms, Market Pantry and Wine Cube, guests can always expect to find great value and low prices on premium and everyday food offerings at Target.

So from our table to yours, gather around and enjoy!

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Visit the Target Pressroom at target.com/pressroom.





It's easy to rise and shine with a deliciously sweet aroma of breakfast, so try these tasty twists on classic breakfasts that are sure to get your day started right.





Rise and Shine



Recipe

Archer Farms Corn Pancakes with Praline Bacon and Honeyed Butter

Ingredients

- ½ cup packed brown sugar
- ¼ cup finely chopped pecans
- 2 tsp. Archer Farms Caribbean Jerk Seasoning
- 12 slices Archer Farms Thick Cut Bacon
- ¾ cup softened butter
- ¼ cup Archer Farms Orange Blossom Honey
- 2 cups Archer Farms Golden Corncakes Pancake Mix
- 1 1/3 cups milk
- ¼ cup oil
- 2 eggs

Preparation

Heat oven to 450°F. Line bottom of broiler pan with foil. Mix sugar, pecans and seasoning in wide bowl. Press bacon in mixture to coat. Arrange bacon on pan. Sprinkle remaining pecan mixture on top. Bake 17 to 20 minutes until browned and crispy. Remove from pan and chop into 1/2-inch pieces. Stir butter and honey in small bowl until smooth.

Meanwhile, prepare pancake batter according to package directions with milk, oil and eggs for 12 pancakes. Serve warm topped with honeyed butter and bacon.

Makes 4-6 servings



DOWNLOAD RECIPE

Rise and Shine



Recipe

Market Pantry Blueberry Bagel Strata

Ingredients

- 8 eggs
- 2 ½ cups Market Pantry 2% milk
- 2 tsp. Market Pantry Cinnamon
- 2 tsp. Market Pantry Vanilla
- 1 cup Market Pantry Pancake Syrup, divided
- ¼ cup packed Market Pantry Brown Sugar
- 5 Market Pantry Blueberry Bagels, cut into ½ inch cubes
- 1 bag (12 oz.) Market Pantry Frozen Blueberries (2 ½ cups), divided
- 1 (8-oz.) pkg. Market Pantry Cream Cheese, cut into ½-inch cubes

Preparation

Grease bottom and sides of 13x9-inch pan. Whisk together eggs, milk, cinnamon, vanilla, 1/3 cup syrup and sugar in large bowl until well blended. Place bagel cubes evenly in pan. Top with 2 cups blueberries and cream cheese cubes. Pour egg mixture over top of all. Press bagel cubes down into liquid until moistened. Cover with plastic wrap; refrigerate 12 hours or overnight.

Heat oven to 350°F. Remove plastic wrap. Bake 55 to 65 minutes until center is set and top is browned. Meanwhile, in small saucepan, bring remaining 2/3 cup syrup and remaining blueberries to a simmer over medium-low heat. Simmer 1 minute, stirring constantly. Serve strata warm with syrup.

Makes 8 servings



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Rise and Shine



Recipe

Grilled French Toast Sandwiches with Warm Berry Sauce

Ingredients

- 1½ cups Market Pantry Frozen Triple Berry Blend (from 12-oz. bag)
- ¾ cup Market Pantry Strawberry Preserves
- 2 Tbsp. Market Pantry Butter, melted
- 1 egg
- ¾ cup Market Pantry 2% Milk
- 2 Tbsp. Market Pantry Sugar
- 1 tsp. Market Pantry Vanilla
- 1/3 cup Market Pantry All-Purpose Flour
- 8 slices Archer Farms Sliced Tuscan Loaf
- 12 slices Market Pantry Healthy Honey Ham Deli Slices
- 8 slices Market Pantry Muenster Cheese
- ½ tsp. Market Pantry Powdered Sugar

Preparation

Combine berries and preserves in medium microwave-safe bowl. Microwave on high 1 ½ minutes; stir. Microwave an additional 2 minutes until bubbly and fruit is soft. Stir; set aside to cool slightly while preparing sandwiches. Heat nonstick griddle to 350°F. Whisk together the melted butter and egg in large shallow bowl until well blended. Whisk in milk, sugar and vanilla. Whisk in flour until smooth.

Dip both sides of bread into egg mixture, allowing excess to drip off. Place on griddle. Cook about 3 minutes until golden brown. For each sandwich, flip over one slice of bread. Top cooked side of bread with one slice of cheese, 3 slices ham, and another slice of cheese. Place second slice of French toast cooked side down on top of cheese. Cook about 3 minutes until bottom is golden brown. Flip entire sandwich over to cook last side of sandwich. Cook about 3 minutes until bread is golden brown and cheese is melted. Repeat for remaining 3 sandwiches. Dust top of each sandwich with powdered sugar by placing powdered sugar in fine mesh strainer and gently tapping sides. Serve with fruit sauce for pouring or on the side for dipping.

Makes 4 servings



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Stocking Up!



**Archer Farms Golden Corncakes
Pancake & Waffle Mix**
\$2.99



Archer Farms Organic Teas
Soothing Ginger, Tropical Hibiscus, Chai, Fiery Chai, Calming Chamomile, Fair
Trade Breakfast Blend and Fair Trade Green
\$2.99



**Archer Farms Blueberry
Pomegranate Crisp Cereal;
Archer Farms Pumpkin Spice Cereal**
\$3.29



**Archer Farms Marion Blackberry Preserves;
Archer Farms Strawberry Preserves**
\$3.49



**Market Pantry
Frozen Blueberries, 12oz**
\$2.14





Back to School Lunches

Refresh your kids' – and your own – lunchbox with familiar favorites in fun, new forms.





Back to School Lunches

Recipe

Market Pantry Stuffed “Lun-shell”ables

Ingredients

18 Market Pantry Jumbo Pasta Shells
2 tsp. Market Pantry Canola Oil

Preparation

Prepare shells according to package directions. Rinse with cold water; drain thoroughly. Toss shells with canola oil. Store, tightly covered, in the refrigerator until ready to stuff.

Makes 18 shells, 6 of each flavor



Italian Club Shells

6 jumbo pasta shells, cooked and cooled as directed
1 Tbsp. Market Pantry Italian Dressing
1 Tbsp. Market Pantry Light Mayonnaise
12 Market Pantry Pepperoni Slices, cut into eight pieces each (about ¼ cup)
¼ cup Market Pantry Italian Blend Shredded Cheese
¼ cup chopped grape tomatoes
2 Tbsp. diced green bell pepper
2 tsp. Market Pantry Chopped Black Olives

Combine Italian dressing and mayonnaise in medium bowl; mix well. Add remaining ingredients except shells; mix until all ingredients are coated in dressing. Fill shells with pepperoni mixture. Chill until ready to serve.

Hawaiian Shells

6 jumbo pasta shells, cooked and cooled as directed
½ cup ¼-inch cubes Market Pantry Boneless Ham
¼ cup Market Pantry Pineapple Tidbits, cut into thirds
¼ cup ¼-inch cubes Market Pantry Monterey Jack cheese
2 Tbsp. Market Pantry Honey Mustard Dressing
2 Tbsp. Market Pantry Light Mayonnaise

Combine all ingredients except shells in medium bowl. Spoon ham mixture into shells. Chill until ready to serve.

Broccoli Bacon Shells

6 jumbo pasta shells, cooked and cooled as directed
¼ cup Market Pantry Ranch Dressing
1 ½ tsp. chopped fresh chives
¾ cup broccoli florets, finely cut up
2 slices Market Pantry Bacon, cooked and crumbled
3 Tbsp. chopped grape tomatoes
3 Tbsp. ¼-inch cubes Market Pantry Monterey Jack Cheese
6 whole chives, if desired

Combine dressing and chopped chives. Add broccoli, bacon, tomatoes, and cheese; mix well. Spoon mixture into shells. Tie a chive around each shell. Chill until ready to serve.



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Back to School Lunches

Recipe

Archer Farms Lemon Ginger Sesame Jar Salad

Ingredients

- 1 (3 or 4 cup) wide-mouth clear jar with lid
- ¼ cup Archer Farms Light Lemon Ginger Sesame Dressing
- ½ cup chopped cooked chicken, if desired
- ½ cup Archer Farms Frozen Mukimame (from 16-oz. pkg.), cooked according to pkg. directions, cooled
- ½ cup matchstick carrots
- ½ cup Archer Farms Ready to Heat Wild Rice
- ¼ cup red bell pepper, cut into bite-size strips
- 2 cups bite-size romaine lettuce

Preparation

Layer all ingredients in jar in the order listed (dressing on the bottom).

Gently press down as needed.

Cover.

Makes 1 Salad



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Back to School Lunches



Recipe

Archer Farms Hummus & Sun-dried Tomato Pesto Wraps

Ingredients

- 1 red bell pepper, cut into strips
- 1 zucchini, cut into strips
- 1 Tbsp. Giada Sun-dried Tomato Pesto
- 4 Archer Farms Whole Wheat Tortillas
- ½ cup Archer Farms Hummus (Traditional)
- 2 cups fresh spinach
- 2 Tbsp. crumbled feta cheese

Preparation

- Grill or sauté pepper and zucchini until crisp-tender.
- Toss with pesto.
- Warm tortillas as directed.
- Spread each with 2 Tbsp. hummus.
- Divide pepper, zucchini, feta and spinach between tortillas.
- Fold up or wrap to serve.

Makes 4 Wraps



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Back to School Lunches



Recipe

Market Pantry Sushi-Style Turkey 'n Cheese

Ingredients

- 2 slices Archer Farms Honey Whole Wheat Bread
- 2 Tbsp. Market Pantry Cream Cheese Spread
- Fresh spinach leaves, stems removed
- 2 slices Market Pantry Healthy Oven Roasted Turkey Deli Slices
- 1 slice Market Pantry Colby Cheese, cut into 4 strips
- Market Pantry Low Fat Ranch Dressing

Preparation

Cut crusts off bread; discard. Roll bread with rolling pin or press to flatten slightly. Spread each piece of bread to edges with cream cheese. Arrange spinach leaves on cream cheese leaving about $\frac{3}{4}$ inch cream cheese at one end of each uncovered. Arrange uncovered edges away from you.

Roll up each slice of turkey. At ends closest to you, stack 2 cheese strips and 1 roll of turkey. Roll up tightly, firmly pressing ends to hold closed. Cut each roll into thirds. Place on cut sides in sandwich box, packing snugly to ensure sandwiches stay rolled. Cover; store chilled. Serve with cup of ranch dressing for dipping, if desired.

Makes 1 serving



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Back to School Lunches

Recipe

Archer Farms Bento Box PB&J

Ingredients

Archer Farms Freeze Dried Cinnamon Apple and Banana Slices

Archer Farms Natural Peanut Butter

Archer Farms Strawberry Preserves

Archer Farms Organic Raisins

Whole Grain Crackers

Preparation

Arrange ingredients in individual compartments of Bento Box or similar divided container.

Makes 1 serving



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Stocking Up!



Archer Farms Lemon Ginger Sesame Dressing
\$2.99



Archer Farms Cinnamon Apple Slices Freeze Dried Fruit Multipacks
\$7.99



Archer Farms Banana Slices Freeze Dried Fruit
\$3.49



Archer Farms All Natural Creamy Peanut Butter
\$3.99



Archer Farms Brown Rice Crackers
\$2.49



Market Pantry Macaroni & Cheese Cups Swift Mac; Market Pantry Macaroni & Cheese Whole Grain (4 pack)
\$3.19



Stocking Up!



Archer Farms Sweet Corn Freeze Dried Vegetables; Archer Farms Green Peas & Sweet Corn Freeze Dried Vegetables Multipack
Singles: \$3.49
Multi pack: \$7.99



Market Pantry Tic Tac Toe Fruit-Flavored Snacks
\$1.79



Archer Farms Simply Balanced Raspberry Lemonade Flavored Fruit Ropes
\$2.99



Archer Farms Monster Trail Mix Bars
\$2.69



Market Pantry Nutrition Bars in Chocolate Mint, Fudge Graham, and Chocolate Peanut Butter
\$3.99





Family Dinners

Enjoy mouth-watering meals each night of the week.





Family Dinners



Recipe

Archer Farms Mesquite Chicken Chili

Ingredients

- 1/2 pkg. Archer Farms Mesquite Green Chile Burger Mix
- 1 lb. boneless, skinless chicken breasts
- 1 Tbsp. oil
- 2 cups low-sodium chicken broth or water
- 1 can (15 oz.) fire-roasted diced tomatoes
- 1 pkg. Archer Farms Frozen Southwest-Inspired Corn and Black Bean Seasoned Vegetable Blend
- 1/2 cup sour cream
- 1 avocado, diced
- Archer Farms Corn Tortilla Chips

Preparation

Sprinkle 1 packet seasoning mix onto chicken. Heat oil in large saucepan over medium-high heat. Add chicken. Cook and stir until chicken is no longer pink in center. Stir in broth, tomatoes and vegetables. Heat to boiling. Reduce heat; simmer 3 or 4 minutes. Remove from heat; stir in sour cream. Serve with avocado and chips.

Makes 4 servings

Suggested Side

Serve with Market Pantry Mini Cornbread



DOWNLOAD RECIPE

Family Dinners

Recipe

Market Pantry Tilapia Dinner in Parchment Hearts

Ingredients

- 4 sheets of parchment paper (about 16 X 24 inches each), cut into hearts*
- 1 pkg. (8.8 oz.) Market Pantry Ready To Heat Brown Rice
- 4 Market Pantry Frozen Tilapia Fillets (from 24-oz. pkg.), thawed as directed
- Salt and pepper
- 2 cups assorted matchstick veggies, such as zucchini, bell pepper, carrot, summer squash, onion
- 4 Tbsp. butter, melted
- 2 Tbsp. lemon juice
- ½ tsp. Market Pantry Dried Dill Weed

Preparation

Heat oven to 400°F. Spoon scant ½ cup rice onto half of each heart. Place fillets on rice. Sprinkle with salt and pepper to taste. Top each with about ½ cup veggies. Combine butter, lemon juice, and dill in small bowl. Drizzle evenly over top of veggies (about 1 ½ Tbsp. each). Fold hearts in half. Starting at top, crimp cut edges together tightly, two inches at a time. At the bottom of heart, twist tip to seal.

Arrange packets on large baking sheet. Bake 20 to 25 minutes until fish flakes easily with fork. Let stand 5 minutes. Place packets on dinner plates; open carefully to avoid hot steam.

*Fold parchment in half. For each heart, lightly draw half a heart on one side, about 7 ½ inches across at widest point, using fold as center. Cut along line; unfold to reveal heart.

Makes 4 servings

Suggested Side

Serve with a bed of greens and Market Pantry Baguette



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Family Dinners

Recipe

Archer Farms Mediterranean Quinoa Burgers on Naan

Ingredients

- 1/2 cup Archer Farms Quinoa
- 3/4 cup water
- 1 can (15.5 oz.) chick peas, drained
- 1 cup matchstick carrots (or 1 cup shredded), divided
- 1/4 cup coarsely chopped red onion
- 1 tsp. minced garlic
- 1 1/2 tsp. Archer Farms Dried Oregano
- 1/2 tsp. Archer Farms Cumin
- 1/4 tsp. black pepper
- 1 pkg. (4 oz.) crumbled feta cheese (about 1 cup)
- 2 eggs
- 1 to 2 Tbsp. oil
- 1 pkg. Archer Farms Naan, Original (or Garlic)
- 1 cup fresh spinach leaves
- 1 cup Archer Farms Tzatziki Dressing

Preparation

Prepare quinoa with 3/4 cup water according to package directions; allow to cool. Place chick peas, 1/2 cup carrots, onion, oregano, garlic, cumin and pepper in bowl of food processor fitted with metal blade. Pulse 10 to 15 times until finely chopped. Add cooked quinoa (about 1 1/2 cups) and feta. Pulse 5 to 8 times or just until mixed. Pour mixture into large bowl. Stir in eggs; mix thoroughly.

Meanwhile, heat oven to 375°F. Heat naan as directed on package. Cut each into 6 pieces. Heat oil in large nonstick skillet over medium heat. Form 1/2 cup quinoa mixture into a ball; repeat with remaining mixture. Place 3 balls in skillet and press gently to make 3 1/2-inch patties. Cook, covered, 4 to 5 minutes on each side until golden brown and fully cooked. Repeat with remaining balls, reducing heat if necessary. To assemble burgers; layer spinach leaves on half the naan. Top with quinoa burger, Tzatziki dressing and remaining carrots. Garnish with fresh dill, if desired. Top with remaining naan.

Makes 6 servings



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Family Dinners

Recipe

Market Pantry Quick Orange Chicken

Ingredients

- ½ pkg. Market Pantry Frozen Popcorn Chicken
- ½ cup Market Pantry Orange Marmalade
- 1 Tbsp. Market Pantry Honey
- 2 Tbsp. Market Pantry Apple Cider Vinegar
- 1 Tbsp. water
- ½ tsp. Market Pantry Ground Ginger, if wanted

Preparation

Heat chicken in oven as directed on package. Meanwhile, mix remaining ingredients in large bowl. Add chicken. Toss to coat.

Makes 4 servings

Suggested Side

Serve with Market Pantry Frozen Brown Rice and Market Pantry Frozen Snap Peas



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Stocking Up!



Archer Farms Mesquite Green Chile Burger Mix
\$2.49



Archer Farms Quinoa
\$7.99



Market Pantry Frozen Popcorn Chicken
\$6.99



Archer Farms Margherita Di Bufala Wood-Fired Pizza
\$4.99



Archer Farms Wild Mushroom and Black Truffle Wood-Fired Flatbread
\$3.99



Archer Farms Lemon Chicken with Orzo Family Meal
\$6.99





Easy Entertaining

Target makes entertaining effortless and affordable with easy twists to go-to basics.



Easy Entertaining

Recipe

Pound Cake 2 Ways

Ingredients

Pound Cake Loaf, sliced
Mascarpone or cream cheese
Archer Farms Orange Marmalade
Archer Farms Dried Mangos
Archer Farms Dried Cherries
Wine Cube Moscato Wine

Preparation

Idea 1: Toast slices of pound cake. Spread with mascarpone cheese and marmalade. Drizzle with amaretto, if desired.

Idea 2: Simmer mangos and cherries in wine until slightly thickened. Toast slices of pound cake. Spread with warm compote.



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Easy Entertaining



Recipe

Market Pantry Fudgy Brownie Pops

Ingredients

1 pkg. Market Pantry Fudge Brownie Mix
Oil, eggs, water, for making brownies
¼ cup Market Pantry Chocolate Frosting
36 lollipop sticks
1 pkg. Market Pantry Chocolate Chips
3 Tbsp. shortening
Sprinkles, coconut or chopped nuts

Preparation

Heat oven to 350°F. Prepare and bake brownies as directed. Cool completely.

Place frosting in large microwave-safe bowl. Microwave on high 15 to 30 seconds until it can be stirred smooth. Trim chewy edges from brownies. Coarsely crumble brownies into frosting. Stir to mix. Roll into 1-inch balls. Place on wax paper-lined tray. Insert stick into center of each. Freeze 30 minutes.

Place chocolate chips and shortening in small microwave-safe bowl. Microwave on high 1 minute; stir. Add time in 15-second intervals until chips can be stirred smooth. Dip each brownie pop into chocolate, tilting bowl to coat completely. Allow excess chocolate to drip off. Roll in or top with sprinkles. Return to lined tray. Chill to set chocolate.

Makes 3 dozen pops



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Stocking Up!



**Archer Farms Mild Pineapple Peach
Thick & Chunky Salsa**
\$2.79



**Archer Farms Tortilla Chips in Black Pepper
& Lime, Jalapeno Queso, Spicy 6-Grain**
\$2.99



Wine Cube Moscato, 3 Liter
\$17.99



Archer Farms Lobster & Cheese Bites
\$6.99



Archer Farms Stuffed Olive Trio
\$3.99



**Archer Farms Tiramisu Gelato &
Archer Farms Pistachio Gelato**
\$4.99





Holiday Treats

From our family to yours, spread good cheer all season with these delights perfect for entertaining or gift-giving.



Entertaining Cheer



Hot Chocolate Stirrers in Café Mocha, Orange Chocolate, Chocolate Peppermint, Raspberry Chocolate, Chocolate Marshmallow, Chocolate Peanut Butter, Cookies & Cream and Hazelnut Chocolate
\$1.00



Premium Chocolate Bark
Dark Chocolate Coconut Almond, Milk Chocolate Chardonnay and Fruit, Milk Chocolate Caramel Pretzel M&M, Peppermint, and Orange and Dark Chocolate
\$1.00



Archer Farms Coffee
Caramel Apple, Gingerbread Toffee, and Pumpkin Spice
\$6.99



Gingerbread House Kit
\$9.99



Ornament Mini Mixers
Premium Drink Mixes
\$9.99



Tis' the Season to Give



Godiva Gold Star
\$9.99



Godiva Dark Chocolate Pretzels \$12.99, Godiva Assorted Truffles & Caramels \$24.99, Godiva Truffle Tree Ornament Box \$6.99



Ghirardelli Boxed Chocolate
\$9.99



Double Mug Cocoa & Coffee Gift Sets
\$12.99



Cotton Candy Cones
Blue Raspberry, Cherry
and Green Apple
\$1.99





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