

URM FOODSERVICE



PRICES EFFECTIVE JULY 27TH THRU AUGUST 9TH 2020

53522-9 (50 lb.)

#2 Baker Potatoes

\$12⁶⁹

53480-0 (50 lb.)

Jumbo Yellow Onions

\$17⁵⁹

58984-6 (15 lb.)

Peaches

\$28³²

53823-1 (20 lb.)

Nectarines

\$35⁸⁰



53792-8 (20 lb.)

6-7 Count Pineapples

\$19⁸⁰

URMFOODSERVICE.COM

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Prices, products and printing errors are subject to change without notice. Some products are an average portion or case price. Quantities are subject to stock on hand.

Center of the Plate *Specials*



91392-1 (8/3 lb.)
**Oceanway Buffet 110/140
Popcorn Shrimp**

\$68¹⁹

98369-2 (2/5 lb.)
**Tyson Chicken Breast
Fritter with Pepper**

\$23⁷⁹

98089-6 (4/10 lb.)
**Raeford Chicken
Thigh Meat**

\$58⁵⁹

98315-5 (2/5 lb.)
**Perdue Homestyle Raw
Chicken Tender Fritter**

\$10⁴⁹

TOMATO BASIL CHICKEN THIGHS

Ingredients:

- 4 chicken thighs (URM Item # 98089-6)
- 2 tbsp butter (URM Item # 89853-6)
- 1 cup grape tomatoes, sliced (URM Item # 53626-8)
- 4 large basil leaves, sliced (URM Item # 53672-2)
- 2 garlic cloves, minced (URM Item # 53391-9)



Directions:

- Heat butter over medium heat until melted.
- Add sliced grape tomatoes to the pan for about two minutes or until they begin to soften.
- Add chicken, making sure it's touching the pan.
- Cook the chicken for about 3 minutes on both sides depending on thickness.
- During the last minute or so of cooking, add sliced basil and minced garlic cloves, giving it a toss to mix.
- Pair with your favorite rice and serve.