

# Food Advocate

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## Things are Heating up...

Summer is now here and the warm weather is a great excuse to enjoy your favorite meal outside. You can also appreciate the outdoors by grilling the recipes featured below. If you do not own a grill these recipes can also be prepared indoors, using a stovetop or oven. Most of the recipes can be stored in the fridge for about 3-4 days, allowing for plenty of leftovers to enjoy throughout the week.



## Summer Deals

Visit the following websites to find weekly deals this season!

[aldi.us/weekly](https://aldi.us/weekly)  
[foodlion.com/savings](https://foodlion.com/savings)  
[target.com](https://target.com)

# SUMMER RECIPES

## ON THE GRILL



### Elote

Also known as Mexican street corn, elote is a Mexican preparation of corn on the cob and is so delicious.

You can begin by grilling your corn, rotating the corn every so often to ensure all sides are grilled. Let the corn cool down, then spread a thin layer of mayo or crema. Top with lime, chile, and Cotija cheese.

Elote can be eaten on or off the cob. It makes for a great snack or side dish.



### Beef Sliders

Begin by rolling ground beef into small spheres. Press down slightly to flatten the center of the sphere. Grill ground beef until the internal temperature reaches around 160 degrees F. Add your favorite toppings and place between a bun or lettuce.

### Sausage & Veggies

Grill sausage until the internal temperature reaches around 165 degrees F. Vegetables can be grilled until slightly brown on the outside. Slice the sausage and vegetables and add to a skewer or enjoy over rice.

### Pineapple Chicken

Grill chicken breasts until the internal temperature reaches around 165 degrees F. Grill pineapple until both sides are slightly brown. Chicken and pineapple can be paired on a bun or cut up and paired with rice.

