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*WITH \$10 PURCHASE OF PARTICIPATING

PRODUCTS... (SEE BACK)



FIRE-ROASTED TOMATO QUESADILLAS (SEE BACK) recipe

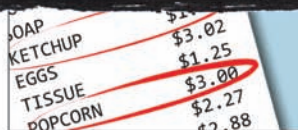


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PETER PAN[®] NEVERLAND COOKIES (SEE BACK) recipe



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**BUY:**

1. Participating ConAgra Foods® products, including: Hunt's® Tomatoes, RO*TEL®, ACT II® Popcorn Balls, Kid Cuisine®, Peter Pan® Peanut Butter, Reddi-wip®, & Snack Pack®

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1. Store-identified cash register receipt dated between 9/2/2009 & 11/8/2009 with date & price of each qualifying ConAgra Foods® product circled.

2. This original certificate completed with your name & address.

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P.O. BOX 1277
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PLEASE SEND MY COUPON TO:

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ingredients

- 2¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1½ cups **Peter Pan**® Creamy Peanut Butter
- 1 cup **Parkay**®-stick (1 cup = 2 sticks)
- 1 cup granulated sugar
- 1 cup firmly packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 pkg (12 oz each) white chocolate morsels
- 1½ cups coarsely chopped macadamia nuts

directions

1. Preheat oven to 350°F.
2. Combine flour, baking powder, baking soda, and salt in small bowl; set aside.
3. Beat peanut butter, **Parkay**®, sugar and brown sugar in large bowl with electric mixer on medium-high speed until creamy. Add eggs, one at a time, beating until well blended after each addition. Add vanilla. Gradually add flour mixture beating on low speed after each addition. Stir in morsels and nuts.
4. Drop dough by rounded tablespoons onto an ungreased cookie sheet, 1½ inches apart. Bake 15 minutes or until lightly browned. Cool 5 minutes on cookie sheet; remove to wire rack and cool completely.

ingredients

- 1 can (14.5 oz.) **Hunt's**® Fire Roasted Diced Tomatoes, drained
- 2/3 cup frozen whole kernel corn, thawed
- 2/3 cup drained, rinsed **Ranch Style**® Black Beans
- 1/2 cup chopped white onion
- 2 tablespoons finely chopped fresh cilantro
- 1/2 teaspoon garlic powder
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground red pepper
- 1 teaspoon lime juice
- 2 cups shredded Chihuahua or Monterey Jack cheese
- 6 flour tortillas (8 inch)
- Lime wedges and sour cream, optional

directions

1. Make 'salsa': place drained tomatoes in large bowl; mash into smaller pieces with fork. Mix in corn, beans, onion, cilantro, garlic powder, salt, cumin, red pepper and lime juice.
2. Assemble quesadillas by sprinkling 1/3 cup cheese over half of each tortilla; top each with 1/4 cup 'salsa' (reserve remaining). Fold each tortilla in half over filling; set aside.
3. Heat large nonstick skillet over medium heat. Cook quesadillas 2 to 3 minutes on each side or until cheese melts and tortilla is lightly browned.
4. Cut each quesadilla into 3 wedges. Serve each with remaining 'salsa'. Add a lime wedge and sour cream, if desired.