



Monthly



Woodside • Portola Valley

March 2020

From Our Meat Department

Celebrate St. Patrick's Day

Corned Beef

\$7.99 lb. Reg. \$8.99

SINCE 1889
ROBERTS
MARKET

Late July Restaurant Style Tortilla Chips



\$3.49
Reg. \$4.49

Mezzetta Pasta Sauces



\$4.99
Reg. \$5.99

Asst. Varieties

Sweet Earth, Veggie Lover's Pizza



\$8.99
Reg. \$10.99

SINCE 1889
ROBERTS
MARKET

March 1-31

R Grocery

lillie q's barbecue sauces

Assorted Varieties / Regularly \$7.99 \$6.79

justin's maple almond butter

Also, plain / Regularly \$15.49 \$12.49

feel good foods pinto bean taquitos

Also, Chicken / Regularly \$6.49 \$5.49

blue moose organic hummus

Asst. Varieties / Regularly \$4.79 \$4.09

daily crave lentil chips himalayan salt

Regularly \$4.09 \$3.49

lakanto monkfruit sweetener classic

8.29 oz / Regularly \$5.99 \$5.09

tres latin black bean & corn pupusas

Also Chicken & Cheese / Regularly \$7.19 \$6.19

five mountain teas

Assorted Varieties / Regularly \$9.99 \$8.49

zuppa rustica

Assorted Varieties / Regularly \$6.49 \$5.49

olea green olives stuffed with almonds

Also, Red Pepper & Garlic / Regularly \$5.99 \$5.09

real foods organic corn thins

Regularly \$3.19 \$2.69



For tips or ideas on wine & fresh cooking, visit our website!

R Natural & Organic

shady maple organic dark robust maple syrup

16.9 oz. / Regularly \$17.99 14.99

nature's path organic hot cereal packets

Asst. Varieties / Regularly \$4.79 ... \$4.09

lakewood organic lemon juice 12.5 oz

Also, Lime/ Regularly \$4.79\$4.09

gt's cocoyo pure

Also, Vanilla / Regularly \$4.99 \$4.29

honest ready to drink teas

Asst. Varieties / Regularly \$1.99..... \$1.69

organic valley cream cheese bar

Regularly \$4.59 \$3.89

made in nature organic dried fruits

Regularly \$5.99 \$5.09

annie's organic fruit snacks bees & bugs

Regularly \$5.69..... \$4.69

cappello's gluten free fettuccine

Regularly \$11.99 \$10.49

happy baby organic stage 2 baby foods

Regularly \$1.89\$1.59

biokleen sports liquid detergent

64 oz. / Regularly \$12.99 \$10.99

Chobani Less Sugar Yogurt



\$1.79

Reg. \$2.19

Mad Minis



\$5.59

Reg. \$6.79

Teapigs



\$7.99

Reg. \$9.99

Asst.
Varieties

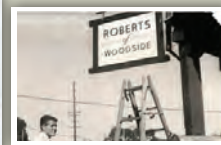
Sheet-Pan Chicken With Potatoes, Olives & Herbs

Ingredients

- 1/4 cup kosher salt, plus more for the chicken
- 2 pounds (about 4 large) bone-in, skin-on chicken thighs
- 2 tablespoons extra-virgin olive oil
- 2 pounds golfball-size potatoes, yellow or a mix of colors, halved
- 1/3 cup torn (or roughly chopped) kalamata olives
- 1/2 cup torn (or roughly chopped) Castelvetrano olives
- 1 1/2 tablespoons thyme leaves
- 1 1/2 cups flat-leaf parsley leaves
- 1 1/2 cups roughly chopped dill
- 3/4 teaspoon chile flakes, plus more to taste
- 1/2 lemon, for squeezing on top, plus wedges for serving



1. Set a large pot of water (figure about 4 quarts) on the stove over high heat to come to a boil, add the 1/4 cup kosher salt, and cover with a lid. Heat the oven to 450°F and immediately add a sheet pan to warm up. Pat the chicken thighs completely dry, then sprinkle very generously with salt.
2. When the water reaches a boil, add the potatoes and cook until they're just pierce-able with a knife, about 8 minutes. Drain the potatoes and pat dry, then add to another rimmed sheet pan, along with the kalamata olives and thyme leaves. Drizzle with the olive oil, sprinkle with a pinch of salt, and toss, making sure all the potatoes are cut side-down.
3. Carefully remove the hot sheet pan from the oven, add the chicken thighs skin side-down, and swiftly get back in the oven (on a rack toward the bottom of the oven), along with the other sheet pan above on another shelf. Roast both for 30 minutes until the chicken thighs are crisp-skinned and cooked through (165°F at a minimum, but you can take this further to get the skin where you want it). If you want extra-crispy skin, you can use a spatula to flip the chicken thighs over and broil them for a couple minutes (just make sure you remove the potatoes from the oven before doing so).
4. When both sheet pans are out of the oven, distribute the potatoes around the chicken, then top with the Castelvetrano olives, parsley, dill, and chile flakes, and stir here and there to combine the potatoes and herbs. Squeeze lemon on top and serve



1889

Roberts was established as a butcher shop in the San Francisco Tenderloin District in 1889 by W.F. Roberts. It was at this location that the famous Cambridge sausage recipe, that we still use today, was developed. Shortly, Roberts moved to 2817 California St. and was called the Alta Plaza Market. It was still primarily a meat, fish and poultry store, where almost everything was delivered by horse and buggy. The family lived above the market in a small apartment. William F. Roberts Jr. lived and grew up here with his two younger brothers, Percy and Raymond, and his sister, Blanch. All worked in the business. W.F. Roberts even had his own horse, named Mertile, and buggy for deliveries.

