

**40 DAYS**  
**40 WAYS**



\*contents may vary

**ENTER DAILY FOR A CHANCE TO WIN A CUSTOM GIFT BASKET AND A \$1000 GRAND PRIZE**

NO PURCHASE NECESSARY. PURCHASE WILL NOT INCREASE YOUR CHANCES OF WINNING. Open to residents of the 50 United States and the District of Columbia, who are 18 years of age or older (or the age of majority in your state whichever is older). Sweepstakes begins at 12:01 a.m. ET on 2/17/21 and ends at 11:59 p.m. ET on 4/3/21. Sponsored by: FUEL Partnerships, 6111 Broken Sound Parkway NW, Suite #265, Boca Raton, FL 33487. Void where prohibited.

**SAVE \$1**  
on any ONE (1)  
LILA® 4-pack or  
10-pack Yogurt  
Smoothie



MANUFACTURER'S COUPON  
Expiration Date 6/15/2021

Consumer: Limit one (1) coupon per purchase of specified product and quantity stated. Not to be combined with any other coupon(s). Retailer: LILA® Branded Products will reimburse you for the face value of this coupon plus 8¢ handling if submitted in accordance with LILA® Branded Products Coupon Redemption policy. Mail coupons to: Inmar Dept #83038, LILA® U.S., 1 Fawcett Drive, Del Rio, TX 78840. No cash back if coupon value exceeds selling price. Consumer pays sales tax. Void where prohibited or restricted by law. ©2021 LILA® Branded Products, Inc.

**HERBY RED BELL PEPPER BAKED FRITTATA**

- 1 tablespoon TABASCO® Original Red Sauce
- 1 tablespoon canola oil
- 1 red onion diced
- 2 small red bell peppers seeded and diced
- 1 pint cherry tomatoes halved
- kosher salt to taste
- cracked pepper to taste
- 8 large eggs
- 1/3 cup milk
- 4 oz fresh mozzarella torn into chunks
- 1/4 cup fresh cilantro chopped
- 1/4 cup fresh curly parsley chopped
- 1/4 cup fresh chives chopped

Preheat oven to 400°F. Heat a 12-inch oven-safe skillet over medium-high heat and add the canola oil. Add the red onion and bell pepper and cook until softened, around 5 minutes.

Add the tomatoes, sprinkle with salt and pepper and briefly toss with the onions and peppers, then let sit and cook for an additional 5 minutes. Remove skillet from heat.

In a large bowl, add the eggs, milk, mozzarella, herbs, and TABASCO® Original Red Sauce. Whisk vigorously until mixture is frothy, then pour into the skillet and gently stir to distribute evenly over the vegetables.

Sprinkle once more with salt and pepper and place in the oven to bake for 23-25 minutes, or until golden on top and set in the center. Remove from oven and let sit for 5 minutes before cutting and serving. Enjoy!



Buy ONE (1) LILA®  
4-pack Yogurt Smoothie,  
**GET \$1 OFF**  
Crema 24 oz.



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glass bottles  
**SAVE \$1**



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**SAVE \$1.00**



ANY ONE (1) LILY'S PRODUCT  
MANUFACTURER'S COUPON EXPIRES 4/30/2021

Consumer and Retailer: LIMIT ONE (1) COUPON PER PURCHASE OF SPECIFIED PRODUCT AND QUANTITY STATED. NOT TO BE COMBINED WITH ANY OTHER COUPON(S). LIMIT OF TWO (2) IDENTICAL COUPONS IN SAME SHOPPING TRIP. Void if expired, reproduced, altered, copied, sold, purchased, exchanged or transferred to any person, firm, or group prior to store redemption, or where prohibited or restricted by law. Any other use constitutes fraud. Consumer: You pay any sales tax. Retailer: Lily's Sweets will reimburse you for the face value of this coupon plus 8¢ handling if submitted in accordance with Lily's Sweets, LLC Coupon Redemption Policy (available upon request). Mail coupons to: Lily's Sweets, LLC, Inmar Dept. #56481, One Fawcett Drive, Del Rio, TX 78840. Cash value 1/100¢. No cash back if coupon value exceeds selling price. Valid only in the USA.



**ALL OF THE TASTE,  
NONE OF THE SUGAR**  
LILY'S CLASSIC CHOCOLATE CHIP COOKIES



**YOU WILL NEED** 1 cup of your favorite Lily's Baking Chips | 1 1/4 cup all purpose flour | 1/2 tsp baking powder | 1/4 tsp baking soda | 1 1/4 tsp sea salt | 2 sticks of unsalted butter at room temperature | 1 cup of sugar OR granular erythritol sweetener | 1 egg | 2 tsp vanilla extract | pinch of flaky sea salt (for finishing, optional)

**STEP 1** Preheat the oven to 375°F. Line two sheet pans with parchment paper. Set aside.

**STEP 2** In a medium bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.

**STEP 3** Use a stand mixer with the paddle attachment or an electric hand mixer to cream the butter and erythritol until light and thick. Add the egg and vanilla extract. Beat on medium speed until creamy.

**STEP 4** Add the premixed dry ingredients and chocolate chips to the butter and erythritol. Mix on low speed until a nice dough forms.

**STEP 5** Scoop 2 tablespoons of the dough onto the prepared cookie sheet, leaving 2 inches of space in between them (they'll spread!) Press down the mounds of dough to flatten slightly. Chill the shaped cookies in the refrigerator for 20 minutes, until cool to the touch.

**STEP 6** Bake for 10-12 minutes, rotating the pans halfway through baking. Cookies are done when the edges are golden and the centers of the cookies are no longer glossy. Sprinkle with flaky sea salt if desired. Allow the cookies to cool completely on the cookie sheet. Cookies will keep in an airtight container for up to a week.