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Offers Good Apr. 30 to May 13, 2025



pg.40



Mom's Penne Pasta with Bacon & Peas pg.4 Pork Chops with Mushroom Gravy pg.10 Mom's Penne Pasta with Bacon & Peas pg.4



Jeff Ganzagan KTA Puainako Store Director

Aloha KTA 'ohana, originally called Boys' Day, Children's Day, or Kodomo no Hi, is right around the corner on May 5. A traditional Japanese celebration, families eat mochi, gift children with snacks and treats and fly koinobori (carp-shaped windsocks) outside their homes.

You and your kids can have fun by making koinobori yourself. Save a leftover toilet paper or paper towel tube. Decorate it with markers or cut-out construction paper to create "fish scales." Add a googly eye or draw eyes for the fish. Attach colorful tissue paper strips to one end as a tail. Punch a hole in the other end of the tube, thread string through for hanging and display your koinobori outside to fly in the wind.

Do you and your family celebrate Children's Day? Share with us on our social media and visit KTA for all your Children's Day essentials.



Pork Chops with Mushroom Gravy pg.10

Fresh Ahi Crispy Tostada _{pg.40}

Coupons

Grocery	4
Perishables	38
Health & Beauty	46
Household	50
Wines & Spirits	58
Coupon Index	

Featured Chef



Malcolm "Maka" Kwon

Growing up, Chef Malcolm "Maka" Kwon never imagined a career as a Chef, but his passion for food has taken him from culinary school on Oahu to becoming Executive Chef at many restaurants including Sarento's, Pint & Cork on Maui. Chef Maka is currently the Executive Chef at Nick's Fishmarket in Kihei.



Sign up to receive our Coupon Book with Quick & 'Ono recipes and \$150 in savings at ktasuperstores.com/stay-in-touch or scan the code!

The recipes within are provided as suggestions only as part of our service to customers and are intended for use by persons having appropriate technical skill, at their own discretion and risk. KTA Super Stores cannot guarantee that favorable results will be obtained from their use, and assumes no obligation or liability and makes no warranties with respect to these recipes.

Mom's Penne Pasta with Bacon & Peas

Created by Chef Maka Kwon



Visit ktasuperstores.com/recipes or scan the code for recipe videos and more!



Mom's Penne Pasta with Bacon & Peas

1/2 lb. penne pasta (about half a box) pg.5

1 tbsp. olive oil

3 tbsp. or 5 strips of thick-cut bacon, chopped pg.43

2 tbsp. onion, chopped

1 tbsp. garlic, sliced

½ cup heavy cream pg.442 tbsp. butter pg.45salt & pepper, to taste½ cup frozen peas1 tbsp. parsley, chopped½ cup grated Parmesan cheese

Cook the pasta according to package instructions. Drain and set aside. In a large pan over medium heat, sauté the bacon in olive oil until golden brown. Add the onions and garlic, cooking for about three minutes until softened, then drizzle in the heavy cream until the mixture begins to thicken. Add the butter and stir until melted then fold in the cooked pasta and season with salt and pepper to taste.

Stir in the peas and parsley, adding a splash of water if the pan begins to dry out. Toss until the pasta is evenly coated. Sprinkle with grated Parmesan cheese and serve warm.

Pair with a glass of white wine and enjoy!

Servings: Serves 2 Total Time: 15 minutes Pair With: Decoy Chardonnay pg.62



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T29 ea. Without coupon 1.59, limit 8 per coupon











Pork Chops with Mushroom Gravy

Created by Chef Maka Kwon



10

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Pork Chops with Mushroom Gravy

4 (6 oz.) thick-cut bone-in pork chops salt and pepper, to taste oil, as needed pg.15 1 onion, sliced 1 tsp. sliced garlic 6 oz. mushrooms, sliced 1 to 2 cans cream of mushroom soup pg.10 parsley, chopped for garnish

Season the pork chops with salt and pepper. Heat oil in a large pan over medium-high heat. Sear the pork chops for three to four minutes per side until browned, then remove them from the pan and set aside.

In the same pan, sauté the onions and garlic until softened, adding more oil if needed. Stir in the mushrooms and cook until tender. Pour in the cream of mushroom soup, mixing well to combine. Add a splash of water if the sauce is too thick. Return the pork chops to the pan, coating them in the sauce. Simmer on low heat until the pork chops are fully cooked and tender. Serve warm with your favorite side dishes and top with parsley to garnish.

Servings: 4 servings

Total Time: 25 minutes Pair With: Half Day Iced

Tea pg.16









14









18





Stash teas are made with healthful, premium plant-based ingredients that will leave you feeling your best. Sip your way to happiness.



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Berries &





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497 ea.

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299

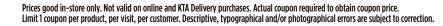
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Fill with ice cream! Essential Everyday Sugar Cones 5 oz., 12 count

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Belgian



Buttermilk





1310-40







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Without coupon 4.39, limit 5 per coupon





Coupon price good on set purchase only.







1347-50





Fresh Ahi Crispy Tost<u>ada</u>

Created by Chef Maka Kwon



Visit ktasuperstores.com/recipes or scan the code for recipe videos and more!



Fresh Ahi Crispy Tostada

1 pink grapefruit (segments) 1 tbsp. dill, chopped 1 tbsp. cilantro, chopped 1 tbsp. red onion, minced 1 tbsp. green onion, minced 1 lime (juice only) 1 tomato, small dice pg.9 salt and pepper, to taste 1 tbsp. olive oil 4 tortillas pg.9 1 avocado, sliced 1 lb. ahi, sliced pg.40

In a mixing bowl, combine the grapefruit segments, dill, cilantro, red onion, green onion, lime juice and tomato to create a salsa. Season with salt and pepper to taste.

In a pan over medium heat, add olive oil and fry the tortillas until crispy. Remove and set aside to cool. Drain any excess oil onto a paper towel. To serve, place your sliced avocado and ahi over the tortillas and then spoon the salsa over top. Enjoy with your favorite beer.

Servings: 4 servings Total Time: 15 minutes Pair With: Corona Familiar Beer pg.60



















BioAstin Hawaiian Astaxanthin 12 mg - 25 ct., 4mg - 60 ct. or Pure Hawaiian Spirulina 500mg - 200 ct.

1199 ...



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Size 1 to 6 Huggies Snug & Dry Diapers 19 to 38 count

















BEER STEAMED MUSSELS & BIG WAVE



KONA

PREWING CO.

2 tbsp. butter 2 tbsp. chopped garlic 2 tbsp. minced shallots 1 tsp. chili flakes 12 oz. Kona Brewing Hawaii Big Wave Golden Ale 14 cup heavy cream 2 lbs. mussels (preferably New Zealand Greenshell)

Heat butter in a pan over medium heat, then add garlic, shallots and chili flakes, stirring until fragrant.

Pour in one can of Kona Brewing Hawaii Big Wave Golden Ale and let it reduce by half. Stir in the cream and bring to a simmer.

Add the mussels, cover and steam for 4–5 minutes until they open. Remove the mussels from the pot and serve with the broth. Enjoy with crusty bread for dipping.

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Grocery

Best Foods Mayonnaise	13
Betty Crocker Cake Mix	
Bumble Bee Chunk Light Tuna	7
Bush's Best Beans	7
Cadia Organic Coconut Water	
Capri Sun Drinks or Country Time Lemonade	19
Coca-Cola, Sprite or Dr. Pepper Soda	19
Crisco Pure Oil	15
Dynasty Jasmine Rice	37
Embasa Salsa	9
Essential Everyday Pasta	5
Essential Everyday Sugar Cones	23
Essential Everyday Tomato Sauce	11
Fisher Peanuts	
Ghirardelli Baking Chips or Cocoa	
Ghirardelli, Chocolove, Lindt Bars or Adams & Brooks Candy .	31
Glenwood Beef Jerky or Meat Sticks	
Hawaiian Mountain Fresh Water	17
Hawaiian Sun Natural Drinks	19
Heinz Apple Cider Flavored Vinegar	
Hershey's Candies	31
Hormel Spam	
Hunt's Diced or Stewed Tomatoes	
Hunt's Snack Pack Pudding	29
J-Basket Noodles	
Kaimana Jerky Variety Pack	
Kellogg's Pop•Tarts	
King Arthur Baking Co. Flour	
King's Hawaiian Bread Rolls	
Kitchen Basics Stock	
Lee Kum Kee Sriracha Sauce	
Lindsay Large Black Olives	9
Mariani Dried Fruits	
Mauna Loa Macadamias	35
Milton's Crackers	
Nabisco Snack Crackers or Chips Ahoy! Cookies	31
Nature's Charm Coconut Milk or Cream	27
NOH Foods of Hawaii Mixes	
Oroweat Bread	
Pam No-Stick Cooking Spray	
Planters Cocktail Peanuts	
Pulmuone Ramen	
Quaker or Post Cereal	
Stash Tea	
Wild Harvest Organic Peanut Butter	
Wish-Bone Dressing	
Woodstock Organic Banana Water	
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Perishables

Banquet Crispy Fried Chicken	45
Challenge Butter	45
Hormel Black Label Original Bacon	43
Kraft Singles or Velveeta Slices	45
Meadow Gold Ice Cream or Sherbet	47
Mikawaya Mochi Ice Cream	47
Mountain Apple Brand Orange Juice	45
Oscar Mayer Deli Fresh Meats	43
Our Specialty Treat Shop Donuts	47
Sea Flavours White Shrimp	4
Wel•Pac Vegetables	39

Health & Beauty

Alcon Opti-Free Disinfecting Solution	51
Axe 12H Body Wash	51
Banana Boat Mineral Sunscreen	51
Nasacort or Allegra Allergy Relief	49
Nutrex Supplements	49
Ricola Cough Drops	49

Non-Foods

Ajax Ultra Dish Liquid	55
Duracell Batteries	57
Essential Everyday Coffee Filters	53
Essential Everyday Ridge Charcoal	57
Kleenex Family Size Tissues	53
Lysol Disinfecting Wipes	55
Pup-Peroni Dog Snacks	55
Zevo Flying Insect Trap	57



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50 East Puainako St	
Pharmacy	959-8700

WAIMEA

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