NetCost market

SPECIAL PRICES

October 23 – November 5, 2025

FRESH MEAT

Tilapia Fillet
$4.49 /LB
SAVE 43%

Whole Chicken
$1.99 /LB
SAVE 42%

Family Tree Boneless Chicken Breast
$4.99 /LB
SAVE 28%

Beef T-Bone Steak
$8.99 /LB
SAVE 40%

Whole Branzino
$8.99 /LB
SAVE 25%

Blade Cut Lamb Chops
$6.99 /LB
SAVE 22%

Whole Duck (Frozen)
$3.49 /LB
SAVE 30%

Rabbit Front Legs
$8.49 /LB
SAVE 29%

D'Artagnan Grass-Fed Beef Filet Mignon 6 oz
$15.99 /EA.
SAVE 27%

Beef Chuck Steak Fillet
$8.49 /LB
SAVE 15%

Beef Chuck Tender
$6.99 /LB
SAVE 22%

Veal Heart
$5.99 /LB
SAVE 25%

Pork Tenderloin
$3.29 /LB
SAVE 34%

Boneless Pork Stew
$2.79 /LB
SAVE 30%

Pork Hocks
$2.29 /LB
SAVE 34%

Whole Veal Breast
$5.99 /LB
SAVE 25%

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Oven Roasted Whole Chicken and Potatoes

1 hours

Ingredients

SEE REVERSE SIDE FOR 42% OFF

- **Whole Chicken**
- Lemon, Onion, Olive Oil or Butter, Chicken Seasoning, Potatoes

Instructions

Step 1: Season the chicken. Place chicken inside your Dutch oven or other large pot. Combine the spices with the olive oil in a small bowl. Season the chicken all over, under the skin and inside the cavity.
Step 2: Place ½ of the onion, lemon, thyme and rosemary into the chicken cavity.
Step 3: Pour in a cup of vegetable broth around the chicken.
Step 4: Satter the potatoes around the chicken. Roast for 20 minutes per pound, uncovered. Check that the chicken has reached at least 165°F internally.
Step 5: After roasting, let the chicken rest for about 10 minutes. This locks in the juices so your meat stays moist and flavorful.
Step 6: Serve with potatoes, onion, and juices from the pan.

Oven Roasted Pork Hocks

3 hours

Ingredients

SEE REVERSE SIDE FOR 34% OFF

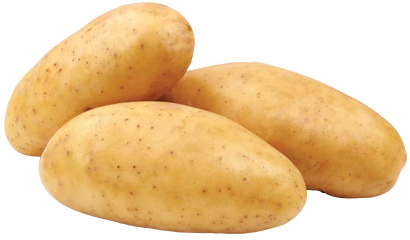
- **Pork hock**
- Onions and Garlic, Bay Leaves, Vegetable Broth, Meat Seasoning

Instructions

Step 1: Season each pork hock to taste with Meat Seasoning.
Step 2: Spread the onion and garlic all over the bottom of a roasting pan.
Step 3: Place the pork hocks on top of the onion-garlic mixture, drizzle some olive oil over them, and pour on the vegetable broth.
Step 4: Preheat your oven to 450°F and place in the oven and roast for about 25 minutes or until the skin is a bit crispy.
Step 5: Remove from oven and lower heat to 350°F.
Step 6: Add bay leaves and place back in the oven, and roast for 2 to 3 hours or until meat is easily removed from the bone.

PERFECT FOR THESE RECIPES

Colavita Extra Virgin Olive Oil 34 fl oz
$17.99
SAVE 33%



Long White Potatoes
49¢/LB
SAVE 37%

Galina Blanca Vegetables Boullion Cubes 8 pcs
$1.69
SAVE 32%

Family Tree
- **Chicken Seasoning** 13 oz
- **Steak Seasoning** 10 oz
- **Large Bay Leaves** 1.5 oz

$2.99
SAVE UP TO 25%

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