

FROM HOME

WE'VE GOT YOU ALL COVERED

PRESENTED BY  KONICA MINOLTA

Join Konica Minolta for this “We’ve got you all covered” virtual series that demonstrates, discusses, and addresses business professionals’ questions surrounding the coronavirus pandemic. The tools provided in the series help to embrace our “new normal” and keep businesses top of mind for their customers. Events are taking place every Tuesday and Thursday, so check out the schedule [here!](#)



WEEK IN REVIEW

Q&A WITH GEORGE BRETT
 PRESENTED BY PRICE CHOPPER
 ALWAYS ROYAL
 RYAN LEFEBVRE
 GEORGE BRETT



For this week’s recipe, Royals Nutritionist Erika Sharp shows you how to make Tortellini Soup.

Bonus: It’s getting warm out, which means it’s time for cool drinks! You can mix your own Peachy Palmer at home with our recipe from The K.



On Monday, Royals associates volunteered with Harvesters – The Community Food Network to help pack and hand out food to families within Jackson County. Each family received around 80 pounds of food, including frozen, perishable and non-perishable items. By the end of the day, Harvesters had served more than 8,500 people, including nearly 3,800 children.

ROYALS SOCIAL

Fans can find something new on the Royals social media channels every day:

MONDAY
 Kids Activities

VISIT

TUESDAY
 Trivia

VISIT

WEDNESDAY
 Phone Wallpapers

VISIT

THURSDAY
 YouTube content

VISIT

And don't forget to tag us in your photos!

TUNE-IN

ROYALS KC PLAYBACK SCHEDULE

Classic Royals games will air on Royals Radio Network partners across the six-state region. As we wait for the 2020 season, relive the following games listed below.

SUNDAY 5/17	MONDAY 5/18	TUESDAY 5/19	WEDNESDAY 5/20	THURSDAY 5/14	FRIDAY 5/15	SATURDAY 5/16
2014 ALCS Game 2 12:00 pm CT	2015 World Series Game 1 7:00 pm CT	Game 9 or 10 Game Win Streak (6/17/14) 7:00 pm CT 2015 World Series Game 2 7:00 pm CT	2015 World Series Game 4 7:00 pm CT	Pivotal Game in 2014 (6/22/14) 7:00 pm CT 2015 World Series Game 5 7:00 pm CT	1980 ALCS Game 3 Royals 12:00 pm CT 2015 ALCS Game 6 7:00 pm CT	2014 ALCS Game 1 6:00 pm CT 2014 ALCS Game 1 6:00 pm CT
					1985 ALCS Game 7 Royals 12:00 pm CT	2014 ALCS Game 3 6:00 pm CT

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IN THE BALLPARK

Though we're not playing games, we still want to take a moment to honor those who are helping the community through two programs that are staples of the in-game experience at The K. Each Friday, we'll honor individuals on our social media channels until we can put them in the respective seats.



LIEUTENANT
COLONEL
ADAM
SYMANSKI



BRIAN
FRY

PRESENTED BY  



WHIT
MERRIFIELD

WATCH

DIFFICULTY: ★ ★ ★ ★

NUMBER OF SERVINGS: 6 TO 8

PREP TIME: 5 MINUTES

COOK TIME: 15 MINUTES

TOOLS & UTENSILS: CUTTING BOARD, CHEF KNIFE,
STOCK POT, STIRRING SPOON



INGREDIENTS

- **1 lb** Meat of Choice (ground meat, sausage, shrimp, rotisserie chicken, meatballs, etc.)
- **1 package** Tortellini, fresh
- **1** large yellow onion, chopped
- **3-4 cloves** garlic, diced
- **1** zucchini, chopped
- **3 cups** spinach, raw or frozen
- **14.5 oz** can tomatoes, diced/crushed/sauce
- **1 quart** Chicken or vegetable broth, low sodium
- **3 cups** water
- **1/2 teaspoon** red pepper flakes, optional

PROCEDURE

- Cut all produce prior to starting the cooking process.
- Add the meat to the stock pot and cook until no pink remains.
- Add the onions and garlic. Cook until softened and onions are translucent. Season with salt, pepper and red pepper flakes (optional).
- Add the remaining vegetables and can of tomatoes. Cook until soft, stirring frequently.
- Add in the spinach and cook until wilted (if fresh) or heated through (if frozen).
- Pour in the broth and additional water to desired amount of soup. Bring to a boil.
- Add the tortellini to the mixture and cook to package instructions.
- Serve hot. Top with parmesan cheese.

NOTES

- Any of the vegetables can be substituted for what you have or prefer. These can be canned, frozen or fresh. The more ingredients you add, the more water you will need to add for this to remain as a soup.
- Make sure meat and tortellini are defrosted.
- When reheating, you can add additional water to increase the broth base of the soup. The tortellini soak this up when stored.



PEACHY PALMER

DIFFICULTY: ★ ★ ★ ★

TOOLS & UTENSILS: CHEF'S KNIFE, CUTTING BOARD

INGREDIENTS

- **1-1/2 parts** Jim Beam Peach Bourbon® Whiskey
- **2 parts** Lemonade
- **2 parts** unsweetened Iced Tea
- Lemon for garnish

PROCEDURE

- Build over ice in a highball glass
- Garnish with a lemon wedge