

Product of USA

Extra Large

Tomatoes

Fresh Express

Product of USA

Tender 'N Fresh

Cubanelle

Peppers

Garden

Salad

Field

Rapini and Garlic

5 cloves garlic, minced

3 tablespoons extra-virgin olive oil

3 bunches rapini, about 3 pounds, bottom 3 or 4 inches of stems trimmed away

1-1/2 cup low sodium, chicken broth

Heat garlic in oil over medium heat in a large skillet until garlic sizzles in oil. Add the rapini, as much as you can fit in pan at a time (as rapini cooks, it will wilt down to 1/3 in volume). Turn and coat with oil as you wilt the greens. Add broth once rapini starts to wilt. Bring to a boil. Cover and reduce heat to low. Simmer 10 to 12 minutes to soften the bitterness of the greens.

Product of USA or Mex.

3.26kg

Product of USA

Tender 'N Fresh

Organic

Jumbo

Broccoli

Bch.

Product of USA or Mex.

Super Sweet

Grape

Cherry

Organic

SAVE .50

Fresh 'N Sweet

Red _

SAVE

.50

Garden

Peppers



GAX. BASIK Putting Quality & Freelows into yo Prices in effect Thursday, January 8

Aged for 28 Days,

Cut from Canada AA, AAA Beef \$2.00/LB Boneless Sirloin Tip **Oven Roasts** 6.57kg







Roasted

Cashews

Beaver

Roasted Salted

ashews

255g Can





Fresh

Soups