



79¢
/ea

English Cucumbers
Product of Canada



CHECK IT OUT!
MAKE IT TONIGHT!
RECIPE BELOW
producedepot.ca



\$1.29
/Lb

Roma Tomatoes
Product of Mexico

\$1.69
/Lb

Red Seedless Grapes
Product of Chile



Peaches
Product of U.S.A.

\$1.79
/Lb



\$2.99
/pkg 3

Andy Boy Romaine Hearts
Product of U.S.A.



99¢
/Lb

Pink Lady Apples
Product of U.S.A.



\$1.49
/ea

Celery
Product of U.S.A.

BUTCHER & Seafood



\$3.99
/Lb
8.80/kg

Breaded Pork Loin Schnitzel

New York Striploin Steak

\$11.99
/Lb
26.43/kg



\$4.99
/Lb
11.00/kg

Fresh Whole Atlantic Salmon
5 LB AVERAGE

Fresh Atlantic Salmon Steaks

\$7.99
/Lb
17.61/kg



GROCERY & Deli



Granarolo Grana Padano or Parmigiano Reggiano Cheese **\$6.99**
170g



Off the Bone Ham **\$1.29**
100g



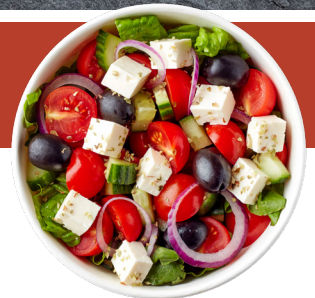
\$1.99
432g



Black Diamond Natural Cheese Slices **\$3.99**
Assorted Varieties 220-260g

WHAT'S FOR DINNER?

Greek Romaine Salad



Ingredients

- 4 cups romaine lettuce torn into bite size pieces, washed and dried
- 1 cup diced cucumber
- 1 pint cherry tomatoes, washed and halved
- ¼ of a medium red onion thinly sliced
- ¾ cup Kalamata olives, pitted
- ¼ cup extra virgin olive oil
- 1 tbsp freshly squeezed lemon juice
- ½ tsp dried oregano
- 1½ tsp brown sugar or honey
- 1 clove of garlic, minced
- sea salt and freshly ground black pepper to taste
- 1¼ cup crumbled feta cheese

Instructions

In a large salad bowl, combine the romaine, cucumber, halved tomatoes, onion and olives. In a jar with a tight-fitting lid, combine the olive oil, lemon juice, oregano, sugar, garlic, sea salt and pepper; shake well. Drizzle over salad. Sprinkle with feta cheese; toss gently. Makes 4 servings.

