



\$2.99
/Lb

Asparagus
Product of Canada



\$3.99
1L

Strawberry Basket
Product of Canada



79¢
/ea

Green & Red Leaf Lettuce
Product of Canada



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

\$1.49
/ea

Bunched Spinach
Product of Canada



79¢
/ea

Ataulfo Mangoes
Product of Mexico

\$1.29
/Lb

Green Peppers
Product of U.S.A.



\$6.99
/ea

Seedless Watermelons
Product of U.S.A.

BUTCHER & Seafood



\$5.99
/Lb
13.21kg

Pepper Steak



\$3.49
/Lb
7.69kg

Fresh Medium Ground Beef



\$1.49
120g

Ilios Sardines
Assorted varieties



\$4.99
/Lb
11.00kg

Fresh Canadian Atlantic Salmon

GROCERY & Deli



Jarlsberg Cheese

\$2.29
100g



Wally Parr Pepperettes

\$2.99
100g



Liberté Greek Yogurt
Assorted varieties

\$4.99
750g



Dempster's Bagels
Assorted varieties

2/\$5
6 pack

WHAT'S FOR DINNER?

Spinach Pesto Pasta

Ingredients

- 4 cups of fresh spinach leaves washed, torn and stems removed
- 2 garlic cloves, halved
- 3 Tbsp pine nuts or sesame seeds
- 1/2 Tsp dried leaf basil, crumbled
- 1/4 cup extra virgin olive oil
- 1/3 cup grated Parmesan cheese
- 1/8 Tsp sea salt
- Hot, cooked spaghetti or linguine (about 450 grams)
- Black pepper to taste

Instructions

- Place a few spinach leaves, garlic, pine nuts or sesame seeds, basil and a little oil in blender or food processor container. Cover and puree until leaves begin to look crushed. Continue adding spinach leaves a few at a time with small amounts of oil to blender, using a rubber spatula to help to combine pureed mixture. Add Parmesan cheese and sea salt. Cover and process until spinach pesto mixture is smooth. Meanwhile, cook pasta according to package directions; drain in colander. Serve with the spinach pesto sauce. Serves 4.

