

# FRESHER than FRESH

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CLOSED CANADA DAY: FRIDAY, JULY 1st



## BUTCHER & Seafood



# GROCERY & Deli



St. Albert White Cheese Curds \$229 100g



Beatrice Lemonade \$199



Schneider's Jumbo Summer Sausage \$159



Dempster's Bagels Assorted Varieties \$329 6 Pack

### **WHAT'S FOR DINNER?**

#### **Curried Spinach & Shrimp**

#### Ingredients

3 cups spinach, trimmed 4 tbsp extra virgin olive oil

4 medium onions, thinly sliced

2 small cloves garlic, minced

1 fresh green chili, finely chopped

1 tsp fresh ginger, grated 1 tbsp curry powder

(according to your taste)
1 tsp cumin, ground

¼ tsp coriander, ground 3 pounds medium shrimp, shelled and de-veined

1 ¾ cups coconut milk hot steamed rice enough for 4 people

#### instructions

Bring a large pot of salted water to a boil. Add the spinach and cook for about 30 seconds. Drain well and roughly chop. Heat the oil over medium-low heat in a large saucepan. Add the onions, garlic. chili, and all of the spices. Sauté until the onions are golden, about 10 minutes. Do not let the mixture burn or get too brown. Stir in the shrimp, increase the heat to medium-high and cook until the shrimp are just white and firm, about 6 minutes. Reduce the heat to low. Stir in the coconut milk and spinach. Season with salt and pepper. Toss and cook over low heat until the spinach is heated through. Serve over hot steamed rice. Makes 4 servings.

