

FRESHER than FRESH

SIGN UP to WIN \$100

Sign up for our eFlyer to be entered in oweekly draw for a \$100 Produce Depot gift card! Details at producedepot.ca







Wild Caught Argentinean Shrimp Pieces
\$1199

25,43kg

Wild Caught
PREVIOUSLY
PROZEN

Wild Caught
Cod Fillets

GROCERY & Deli



Assorted Gustav Gouda Cheeses \$249



Betty Super
Moist Bread
White or Whole Wheat



Hot or Mild Pepperoni Sticks \$379_{100g}



Beatrice Cottage Cheese Assorted Varieties \$349 500mL

WHAT'S FOR DINNER?

Moroccan Green Pepper & Tomato Salad

Ingredients

 $2 \frac{1}{2}$ cups ripe cherry tomatoes, halved

 $1\frac{1}{2}$ fresh green peppers, rinsed well and diced

1 tsp red onion, minced

1 tsp fresh cilantro, finely chopped (optional)

2 to 3 tsp apple cider vinega

½ tsp fresh lemon juice 2 to 3 tbsp extra virgin olive oil

sea salt and freshly ground

pinch of ground cumin (optional)

Instructions

Chop the tomatoes and dice the green pepper. Place the tomatoes and peppers in a glass bowl and add the remaining ingredients (there's no need to mix the vinaigrette separately). Toss ingredients in bowl gently. If desired, adjust the seasonings. Serve immediately or tomatoes will become limp. Makes 4 servings.

