

FRESHER than FRESH

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BUTCHER & SEAFOOD



GROCERY & DELI



Pizza Pepperoni \$159







Betty White or Whole Wheat Bread \$265

WHAT'S FOR DINNER?



Ingredients

1/2 cup raw unsalted pistachios 1 large head romaine lettuce, cored and roughly chopped

2 tbsp fresh tarragon, torn into small pieces 1 tbsp fresh mint leaves, torn into

small pieces
11/2 cups strawberries, hulled and

quartered lengthwise
1/4 cup fresh lemon juice

2 tsp minced shallot (about 1

medium)

2 tsp maple syrup sea salt to taste

3 tbsp extra virgin olive oil

6 to 8 ounces mild feta cheese,

Instructions

Preheat oven to 350°. Spread pistachios on a large baking sheet and bake until very lightly toasted (they should still retain some green), 8 to 10 minutes. Remove from oven and cool to room temperature. In a large bowl, toss together lettuce, tarragon, mint, and half of the strawberries. In a small bowl, whisk together lemon juice, shallot, honey, and salt. Drizzle in olive oil, whisking constantly, until mixture is emulsified. Drizzle dressing over lettuce mixture and toss well. Divide lettuce mixture among plates, then top with remaining strawberries, toasted pistachios, and feta triangles. Serves 4.

Enjoy the



Chocolate Milk