



**Asparagus**  
Product of Mexico

**SUPER DEAL!**

**\$1.99**  
/lb

**CHECK IT OUT!**  
MAKE IT  
TONIGHT!  
RECIPE  
BELOW  
producepot.ca

**Eggplant**  
Product of Mexico

**\$1.79**  
/lb

**Pink Lady Apples**  
Product of USA

**\$1.29**  
/lb

**\$1.79**  
/lb

**Bosc Pears**  
Product of USA

**\$1.49**  
/lb

**Large California Seedless Navel Oranges**  
Product of USA

**\$1.49**  
/lb

**Cluster Tomatoes**  
Product of Canada

**English Cucumbers**  
Product of Canada

**99¢**  
/ea

**BUTCHER & SEAFOOD**



**\$5.49**  
/lb  
\$12.10/kg

**Fresh Lean Ground Beef**

**Fresh Whole Chickens**

**\$2.69**  
/lb  
\$5.93/kg



**\$9.99**  
/lb  
\$22.02/kg

**Wild Caught Sole Fillets**

**Wild Caught Whole Mackerel**

**\$3.99**  
/lb  
\$8.80/kg



**PREVIOUSLY FROZEN**

**GROCERY & DELI**

**WHAT'S FOR DINNER?**



*Enjoy the recipe online!*

**Roast Asparagus & Feta Salad**

**Ingredients**

- 2 bunches of fresh asparagus spears, *washed and trimmed*
- ½ cup almonds, *chopped (optional)*
- ¼ cup extra virgin olive oil
- sea salt and freshly ground black pepper
- juice of 1 lemon
- mixed salad greens (enough for four)
- 1½ cups feta cheese, *crumbled*
- ¾ cup pitted kalamata olives
- 2 red bell peppers, *roasted and sliced into thin lengths*
- 1 tbsp red onion, *finely chopped*

**Instructions**

Toss the asparagus and almonds in 2 tablespoons of the olive oil. Lightly sprinkle with salt and place on a baking tray. Cook in a preheated oven at 400 F for 12 – 15 minutes. Remove from the oven and allow to cool. In a mixing bowl, combine the lemon juice, pepper and remaining olive oil and red onion. Add the mixed salad greens, olives, roasted peppers and cooled asparagus and gently toss together. Transfer to a serving dish, sprinkle with the feta cheese. Makes 4 servings.



**St. Alberts Extra Old Cheddar Cheese** **\$2.39**  
/100g



**Lester's All Beef Salami** **\$1.89**  
/100g



**Betty Homestyle Bread** **\$2.99**  
White or Whole Wheat /600g



**Astro Yogurt Assorted Varieties** **\$4.99**  
/12x100g



**SPECIALS IN EFFECT APR. 24 - APR. 30, 2024**  
We reserve the right to limit quantities. Products not exactly as shown. While quantities last.

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