

FRESHER than FRESH



WHAT'S FOR DINNER?



Sweet Potato Chowder

Ingredients 1 pound fresh parsnips

2 medium to large sweet potatoe

2 medium to large sweet potatoes 1 medium head of fresh broccoli

1 large onion, finely chopped

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sea salt and freshly ground black pepper to taste

1 cup partly-skimmed ricotta cheese

2 cups low-fat (1%) milk

1/2 cup instant potato flake

1/4 tsp ground cinnamon

2 tbsp fresh parmesan cheese, grated

Instructions

Peel parsnips; halve lengthwise and cut crosswise into 1/2-inch-thick slices. Peel sweet potatoes; cut into 1/2-inch cubes. Cut broccoli head from stem and separate into small florets, rinse well. In a large saucepan, bring water and salt to boiling. Add parsnips, sweet potato, and onion. Lower heat and simmer 6 minutes. Add broccoli flowerets; simmer 3 minutes or until all the vegetables are tender. Meanwhile, combine ricotta cheese, milk, potato flakes, pepper and nutmeg in a blender. Whirl until pureed. Stir ricotta mixture into soup until well blended. Gently heat through. Ladle into soup bowls and sprinkle with Parmesan cheese. Makes 4 servings.







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BUTCHER



SEAFOOD



DELI



Smoke Flavoured Applewood Cheddar Cheese

\$449



Maple Dale Naturally Aged Old Cheddar Cheese

\$269



San Daniele Mortadella Regular, Light or Hot

\$219

GROCERY





Dempster's English Muffins White or Whole Wheat \$279 /6 pack



Astro Yogurt Selected Varieties \$369