

**Fresh Produce 3/16 - 3/30 (Prices Subject to Change)**

**Item 30335**



**Romaine Hearts**  
12/3 CT - \$24.00

**Item 30870**



**Cello Lettuce**  
24 CT - \$21.00

**Item 30085**



**Broccoli Crowns**  
20 LBS - \$24.50

**Item 30165**



**Broccoli Florettes**  
6/3 LBS - \$36.00

**Item 30310**



**Celery Stalk**  
30 LBS - \$25.00

**Item 30920**



**Green Leaf Lettuce**  
24 HD - \$19.00

**Item 31550**



**Salad Mix**  
4/5 LBS - \$17.50

**Item 30450**



**Coleslaw Mix**  
4/5 LBS - \$17.50

**Coleslaw Recipe**

- 6 cups shredded green cabbage
- 2 cups shredded red cabbage
- 1 cup shredded carrots
- 3/4 cup mayonnaise
- 3 tbsp apple cider vinegar
- 1 tbsp whole grain mustard optional
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper

Place the cabbage and carrots in a very large mixing bowl.

In a small bowl, whisk to combine the mayonnaise, apple cider vinegar, mustard if using, salt, and pepper.

Pour the dressing all over the cabbage, and toss well to combine.

Let the cole slaw rest in the fridge for at least 30 minutes before serving, then enjoy!