



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

Item 30335



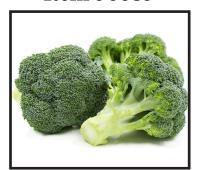
Romaine Hearts 12/3 CT - \$24.00

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!