

everyday

low prices!

Featured Favorites | July–September 2026

Easy Eats!



**Organic
Peanut Butter**
selected varieties

\$5.99

16 oz



**Organic
Preserves**
selected varieties

\$4.99

13 oz



Veggie Straws
selected varieties

\$2.99

5 oz



**Organic
Unsweetened
Apple Sauce Cups**

\$3.79

16 oz



**Organic
Raisins**

\$5.99

15 oz



Chicken Nuggets
selected varieties

\$8.99

20 oz



Organic Mustard
selected varieties

\$2.49

8 oz



Organic Classic Yellow Mustard

\$2.29

14 oz



Organic Ketchup

\$2.99

20 oz



Organic Mayonnaise

\$8.99

32 oz



Organic Beans
selected varieties

\$1.49

15 oz



Organic Pasta
selected varieties

\$1.99

16 oz



Organic Extra Virgin Olive Oil

\$9.49

500 ml



Garlic Romano Pasta Salad

50 MIN • SERVES 8 • VEGETARIAN

INGREDIENTS

Salad:

- 1 pound CADIA farfalle pasta or other short pasta shape
- 2-3 romaine hearts, chopped
- ¾ pound tomatoes, cored and cut into 1-inch pieces
- 1 15-ounce can CADIA kidney beans, rinsed and drained
- ½ small red onion, thinly sliced
- 1½ cups shaved Romano cheese
- 2 cups garlic croutons

Dressing:

- ¾ cup CADIA olive oil
- 4 cloves garlic
- 1½ cups CADIA mayonnaise
- 3 tablespoons pepperoncini brine, lemon juice or rice wine vinegar
- 1 tablespoon CADIA Dijon mustard
- 1½ teaspoons dried oregano
- 1 teaspoon coarse sea salt (or ½ teaspoon fine sea salt)
- 1 teaspoon cane sugar (optional)
- ¾ teaspoon coarsely ground black pepper

DIRECTIONS

- 1 In a small saucepan, combine olive oil and garlic cloves. Heat over low heat for 20-30 minutes or until cloves are light golden brown. Off the heat, smash garlic cloves with the back of a spoon and let the oil cool.
- 2 Meanwhile, cook pasta according to package instructions. Drain and rinse with cold water to stop cooking. Set aside pasta cool completely.
- 3 In a separate bowl, whisk together all dressing ingredients until smooth. Refrigerate for about 20 minutes to let flavors develop.
- 4 In a large bowl, combine cooled pasta, romaine, tomatoes, kidney beans, red onion, and Romano cheese. If making ahead, stop here and refrigerate. Add half of the dressing to the salad and toss until evenly coated. Add more dressing as needed to taste. Top with croutons just before serving.

