



# everyday low prices!

Featured Favorites | January-March 2026

## Get cooking for less!



Organic  
Wood Fire Pizza  
selected varieties

# \$899

12-13oz



Organic  
Popcorn  
selected varieties

# \$299

4-5 oz



Organic  
Pasta Sauce  
selected varieties

# \$349

24oz



Canned  
Vegetables  
selected varieties

# \$249

14.5-15oz

Brown Rice  
Pasta  
selected varieties



# \$299

16oz

Organic  
Extra Virgin Olive Oil



# \$899

500 ML

**Organic Canned Tomatoes**  
selected varieties

**\$1.79**

14.5oz



**Organic Canned Tomatoes**  
selected varieties

**\$2.79**

28oz



**Organic Pasta**  
selected varieties

**\$1.99**

16 oz

**Organic Tomato Sauce**

**\$1.79**

15oz



**Organic Tomato Paste**

**\$1.29**

6oz



**Refined Avocado Oil**

**\$10.49**

16.9oz



**Spicy Charred Spaghetti**

15 MIN • SERVES 4 • PLANT-BASED

**INGREDIENTS**

- |                                     |                           |
|-------------------------------------|---------------------------|
| 4 cups water                        | 16 ounces tomato sauce    |
| ¼ cup tomato paste                  | 1 cup water               |
| ¼ cup olive oil                     | 16 ounces spaghetti pasta |
| ½ teaspoon crushed red chili flakes | Shaved parmesan, optional |
| 2 large garlic cloves               | Fresh basil, optional     |

**DIRECTIONS**

- 1 Bring water and tomato paste to a simmer in small saucepan over medium-low heat to create a tomato broth.
- 2 In a large skillet or cast iron pan, wide enough to hold spaghetti flat on the bottom, heat olive oil over medium heat. Add crushed chilies and garlic, cook until fragrant.
- 3 Stir in tomato sauce, 1 cup water, and salt. Bring sauce to a simmer and cook for 5 minutes.
- 4 Place spaghetti flat in the pan, spooning sauce over the top of the spaghetti until coated. Simmer undisturbed for 3–5 minutes. While continuing to cook, add a ladle of tomato broth when the pasta looks dry. Repeat until half of the broth has been used, turn pasta over and continue adding the remaining broth. Scrape the bottom of the pan to loosen the pasta and any stuck bits.
- 5 Serve promptly, garnished with optional shaved parmesan and fresh basil.

