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Red Raspberry Lemonade Punch

2 cups Santa Cruz Organic Lemonade1 jar Seedless Red Raspberry Fruit Spread1 (2 liter) HT lemon-lime flavored soda, chilled

1 (14 oz.) container lemon sorbet

Combine lemonade, spreadable fruit and soda in punch bowl until blended. Scoop sorbet into punch. Stir and serve.

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Kick-Up

the heat in your favorite summer dishes.

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Mia's Kitchen

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Rao's

Pasta Sauce Selected Varieties 24 O7

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Organic Pasta Selected Varieties 8 to 9.6 OZ

\$3.49



California Fresh Ingredients

EGGPLANT PARMESAN

INGREDIENTS

1½ pounds eggplant, unpeeled and cut into ½ inch slices Salt and freshly cracked black pepper to taste Flour

1/4 cup HT Trader Extra Virgin Olive Oil

2 cups of your favorite flavor Mia's Kitchen Pasta Sauce ½ lb. HT mozzarella or Monterey Jack cheese, sliced thinly ½ cup grated Parmesan cheese 2 teaspoons chopped basil

mia's kitchen

DIRECTIONS

- 1. Sprinkle eggplant slices with salt and spread out on a platter. After 30 minutes, pat slices dry with paper towels. Dip each slice into flour and shake off excess.
- 2. Heat oil in a heavy skillet and brown slices a few at a time in a skillet on medium high heat. (It may be necessary to add more oil as eggplant is browned.) After each browning, transfer slices to paper towels so they drain well.
- 3. Grease a 2-quart baking dish and pour in ½ cup tomato sauce. Spread eggplant slices over the sauce, top with a layer of cheese, and a sprinkling of Parmesan and basil. Top with a thin layer or pasta sauce. Repeat layers in this order until all ingredients are used, being sure to finish with a top layer of tomato sauce over the cheeses and basil. 4. Bake for 30 minutes at 350°F, or until eggplant

is tender when pricked with a fork. Serve hot.



Purely Elizabeth

Grain-Free Granola Selected Varieties 8 OZ

\$5.99







Swerve

Granular Sweetener 12 OZ

\$7.49



Sweeter Cards

Card and Chocolate in One Selected Varieties 3.5 OZ

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Cool Summer **Treat**



Coolhaus

Ice Cream Sandwich Selected Varieties 5.8 FL OZ

\$3,49



purely elizabeth.



gluten-free, grain-free, dairy-free

2 small peaches, sliced 1 tbsp coconut oil 1 tbsp HT maple syrup sea salt, to taste HT cinnamon, to taste 1/2 cup Purely Elizabeth Grain-Free Granola 2-4 tbsp coconut chips (optional) 10-12oz HT greek or dairy-free yogurt

In a skillet over medium heat, sauté the peach slices with coconut oil until soft, about 4 minutes. Stir in the maple syrup, sea salt, and cinnamon. Layer yogurt, cooked peaches, granola and coconut chips in two small jars (I use mason jars). Serve immediately or store in the refrigerator until ready to eat!





- Irresistible Grain-Free Granola Clusters
- Certified Keto, Paleo + Non-GMO
- 4g added sugar (per serving)

Snack Time!



Gaea

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