

\*

•

WUNDER

EGGS

NEW



2024



:: 0

× ×

> 0 0

Crafty Counter Wunder Eggs Plant-Based Hard Boiled Eggs

\$6.99



### Prices Effective February 28th Through March 26th, 2024









# CARBONE

### Baked Ziti

Ingredients: 34 oz Carbone Marinara, plus additional for serving 6 oz Freshly grated parmesan 28 oz Ziti

42 oz Fresh mozzarella 2 Tbsp Extra virgin olive oil to grease pan Basil to garnish

#### Directions

- 1. Preheat the oven to 350°F.
- 2. Finely chop the mozzarella or process in batches in a food processor.
- Bring a large pot of water to a boil and season with salt to taste. Blanch the ziti for ½ the time stated on the box. Strain and toss in a bowl with a drizzle of extra virgin olive oil. Over medium heat, combine 1½ jars of Carbone Marinara with the grated parmesan cheese until fully blended; about 5 minutes. Remove from heat. Once cooled, add the pasta to the sauce mixture; mix evenly.
  Oil a 12"x10"x2" baking pan. Line the pan with
- 4. Off a 12"x10"x2" baking pan. Line the pan with parchment paper, and oil again. Lay half of the pasta mixture into the pan. Follow with half of the mozzarella, spread evenly over the pan. Add the remaining pasta mixture and pack tightly. Finish with the remaining mozzarella. Wrap the pan tightly in foil and bake for 25 minutes. Allow the pan to rest for 15 minutes before removing the foil. Finish quickly under the oven's broiler to the desired color. Serve with additional heated sauce and garnish with basil.

CARBONE

CARBONE

BONE

BROTH

200

CARBONE

Feb 28 - March 26

Carbone Pasta Sauce Selected Varieties 24-oz. \$9.99



Peter Rabbit Organics Baby Food Selected Varieties 3.5 or 4.4-oz.

2/\$4

Zoup! Chicken or Beef Bone Broth

\$6.99

Seggiano Organic Selected Varieties 13.25-oz. Pasta

\$6.59 24-oz. Pasta Sauce \$8.49



Spicy Quelle

CARBONE

"GRAD

6

NATURAL ★ MARKET

CARBONE



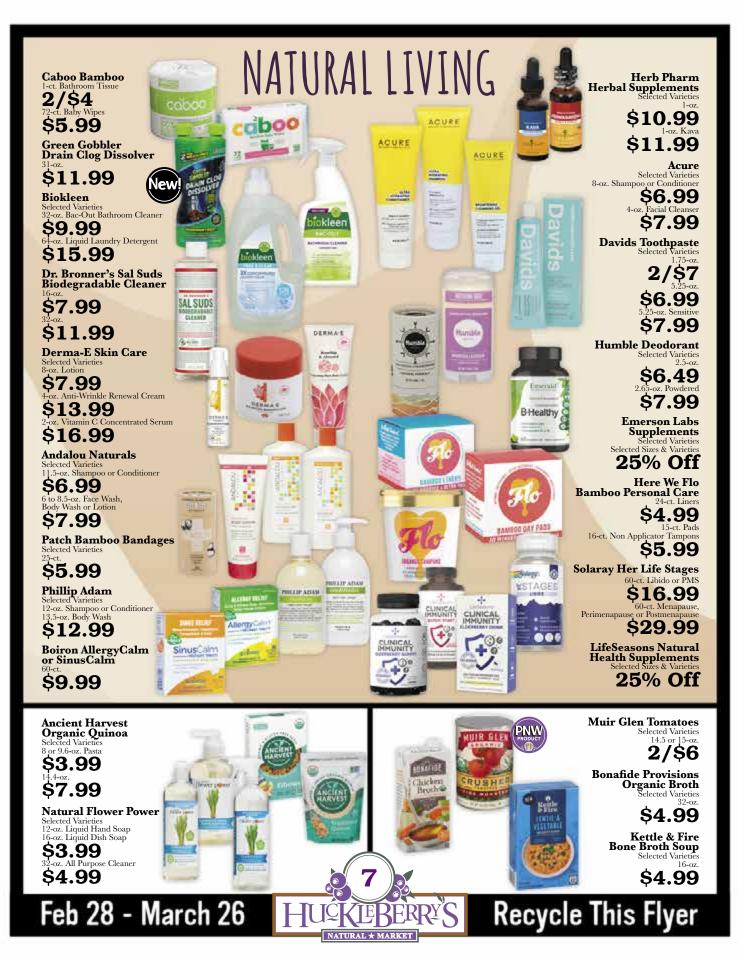
PUMFU

179

Selected Varieties 4-ct. or 16-oz. Organic \$6.99

Recycle This Flyer

Foodies Pumfu Selected Varieties 8-oz. \$6.49



## Namaste foods for everyone!

## Raspberry Lemonade Cookies

112 cup unsalted butter, softened (dairy free is fine) <sup>2</sup>/<sub>3</sub> cup Sugar 1 egg 1 tsp vanilla 1 Tbsp fresh lemon juice (approx. 1 lemon) 2 Tbsp lemon zest 1<sup>1/2</sup> cups Namaste Perfect Flour Blend or Organic Perfect Flour Blend 1/2 tsp baking powder ¼ tsp baking soda <sup>2</sup>/<sub>3</sub> cup fresh raspberries broken into smaller pieces (frozen raspberries may also be used) coarse (turbinado) sugar-optional Namaste 1. In a large bowl, beat together the butter and sugar until creamy. Add the egg, vanilla extract, and lemon juice to the bowl and mix well. Namaste uter 2. Fold the lemon zest, flour, baking powder, and baking soda into the iree Namaste 3. Break fresh or whole frozen raspberries up gently with your hands into smaller pieces and add them to the bowl. Gently fold the raspberries into the dough with only a few folds. Do not overmix dough. Chill for at least Namaste Namaste **Gluten Free** 4. Preheat oven to 350°F. Line cookie sheet with parchment paper. 5. Use large cookie scoop or Tbsp to scoop dough onto cookie sheet. Bake Selected Varieties 16 oz. Muffin Mix gluten free 14-16 minutes or until edges are puffed erfect Flour B **\$4.99** up and golden brown. Allow to cool completely. Sprinkle with turbinado sugar if desired. \$6.49 48-oz. Perfect Flour Blend S10.99 OATS TRULY **Bob's Red Mill Miss Jones Baking Co. Truly Grass-Fed** Natural Creamy Salted Selected Varieties 5-ct. Bob's Bar Selected Varieties 7.4 to 15.87-oz. Silas T or Unsalted Butter \$5.49 **\$6.49** \$4.29 -oz. Organic Chia Seeds CFLOU Schar Gluten-Free Puff Pastry Dough 80-oz. Organic Flour Frontier Co-Op Herbs **\$6.99** Spices & Extracts Selected Varieties Wholesome Organic in notesor **\$7.99** Bulk or .64 to 8.01-oz Fair Trade Sugar **20% Off** 16-oz. Powdered Sugar Green Valley Creamery **\$4.99 Organic Lactose Free Cream Cheese or Butter** Lily's Stevia 24-oz. Dark or Light Baking Chips Selected Varieties Wholeson Brown Sugar \$4.49 \$5.99 ANE SUC **\$6.99** z. Cane Sugar LILYS \$6.99 Feb 28 - March 26 **Recycle This Flyer** VATURAL 🛨 MARKE

from namastefoods.com

www.huckleberrysnaturalmarket.com Facebook.com/HuckleberrysSpokane • Instagram.com/huckleberrysnaturalmarket

f ⊻ (Ơ)

(c)