

Now 2x monthly!

**CALCULS** February 26–March 11, 2025





At Wild Planet, we believe that delicious food and sustainability can go hand-in-hand. That's why we source our seafood from sustainable fisheries and use only the highest quality ingredients. Our canned seafood is packed with flavor, nutrients, and protein.



Wild Planet Wild Skipjack Tuna selected varieties



5 oz



Wild Planet Wild Albacore Tuna selected varieties

5 oz

**Lotus Foods Rice Ramen** selected varieties



2.8 oz



**Organic Tamari Soy Sauce** 



10 oz

San-J



# Tuna Pasta Salad

30 MIN • SERVES 8

#### **INGREDIENTS**

- 1 pound farfalle pasta
- 2 5 oz cans tuna, drained
- 6 ribs celery, sliced
- 1 medium red onion, diced
- 2 cups mayonnaise
- <sup>1</sup>/<sub>3</sub> cup red wine vinegar
- DIRECTIONS
- 1 teaspoon chia seeds 1 teaspoon sea salt 1 <sup>1</sup>/<sub>2</sub> teaspoon ground white pepper 1 – 15 oz can peas, drained

1 tablespoon dried dill

- 1 Cook pasta according to package directions. Drain and set aside to cool.
- 2 Add the tuna to a medium mixing bowl. Using a fork, break apart the tuna. Stir in the celery and red onion.
- 3 Whisk together mayonnaise, vinegar, dill, chia seeds, sea salt, and pepper in a small bowl.
- 4 Add pasta and dressing to the veggie/tuna mixture then toss to combine.
- **5** Fold in peas and adjust seasonings to taste.



### **Penne Rigate with Tomato Sauce**

25 MIN • SERVES 4-6 • VEGETARIAN

#### INGREDIENTS

2 cups strained tomatoes 2 tablespoons extra virgin <sup>1</sup>/<sub>2</sub> cup fresh basil leaves olive oil

1 clove garlic, minced

<sup>1</sup>/<sub>2</sub> teaspoon salt 1 box of penne rigate Grated Parmigiano Reggiano

#### DIRECTIONS

- 1 In a medium saucepan, simmer the strained tomatoes, extra virgin olive oil, garlic, and salt for 15 minutes.
- 2 Turn off the heat and add basil
- **3** Cook penne rigate according to package instructions, stirring frequently.
- **4** Drain and toss the pasta with the tomato sauce.
- **5** Serve with grated cheese.

**Muir Glen Organic Pasta Sauce** selected varieties

23.5 oz









Mi Nina **Organic Tortilla Chips** selected varieties

12 oz

EPIC





For over 40 years, people have trusted Bubbies for premium fermented and pickled products made using family recipes, time-honored methods, and real ingredients. Only the best comes from Bubbies kitchen.



**Bubbies** Sauerkraut selected varieties





**Bubbies Kosher Dill** Pickles

33 oz



0.8 oz





## **Cereal Crunch Bars**

30 MIN • MAKES 12

#### INGREDIENTS

- 10 oz honey graham cereal
- 10 oz chocolate graham cereal
- 1 5 oz package milk chocolate pieces 20 oz mini vanilla marshmallows
- <sup>1</sup>/<sub>2</sub> cup roasted and salted peanuts,
- roughly chopped

#### DIRECTIONS

- 1 Prepare a 9x13 inch pan by lining with parchment paper. Set aside.
- 2 In a large mixing bowl, stir together cereals, chocolate pieces, peanuts, and half of the mini marshmallows.
- **3** Melt butter in a heavy bottomed pot over medium-low heat. Once butter has melted add in remaining marshmallows. Gently heat marshmallows while stirring until they puff and melt together, approximately 5-8 minutes. Quickly pour over cereal mix and toss to
- coat. Press into prepared pan and set aside to cool.
- 4 Once cool, remove from pan and cut into 12 even bars.



#### Newman's Own Sandwich Cremes

selected varieties



13 oz

**Choice Organics Organic Tea** selected varieties





16 ct

Yogi **Organic Tea** selected varieties

8 tablespoons plant-based butter,

unsalted



16 ct





selected varieties









8.5 oz

6 oz

## Potato Leek Soup

30 MIN • SERVES 6 • GLUTEN-FREE, GRAIN-FREE, VEGETARIAN

#### INGREDIENTS

- 6 cups russet potatoes, peeled and chopped
- 6 cups leeks, chopped, white and green parts only
- 3 quarts vegetable stock
- 2 cups cream
- 4 teaspoons sea salt

#### DIRECTIONS

- 1 Place potatoes, leeks, and stock
- in a large stockpot and bring to a gentle simmer. Cook until potatoes are tender, stirring occasionally.
- **2** Using an immersion blender, blend soup until smooth.
- **3** Turn off heat and add cream and salt.
- 4 Serve with crusty bread.



### **Proud member of INFRA.**

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**INFRA Deals** are available at participating Independent Natural Food Retailers Association member store locations.

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