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low prices!

Featured Favorites | January-March 2026

Get cooking for less!



Organic
Wood Fire Pizza
selected varieties

\$8.99

12-13 oz



Organic
Popcorn
selected varieties

\$2.99

4-5 oz



Organic
Pasta Sauce
selected varieties

\$3.49

24 oz



Canned
Vegetables
selected varieties

\$2.49

14.5-15 oz

Brown Rice
Pasta
selected varieties



Organic
Extra Virgin Olive Oil



\$8.99

500 ML

\$2.99

16 oz

**Organic
Canned Tomatoes**
selected varieties

\$1.79

14.5 oz



**Organic
Canned Tomatoes**
selected varieties

\$2.79

28 oz



**Organic
Pasta**
selected varieties

\$1.99

16 oz

**Organic
Tomato Sauce**

\$1.79

15 oz



**Organic
Tomato Paste**

\$1.29

6 oz



**Refined
Avocado Oil**

\$10.49

16.9 oz



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.

