

Ashland Food Co-op | Open Everyday 7AM to 9PM | www.ashlandfood.coop



#### **CO+OP Basics: High integrity, low price**



EST. 1972

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# Earthbound Farm Organic Baby Spinach







**ORGANIC BULK** Short Grain Brown Rice

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## Field Day Organic Broth All Varieties • 32 oz.







# pear & Blue Cheese **FLATBREA**

The classic combination of pears, walnuts and blue cheese shine in this delightfully easy flatbread. Try it with the newly arrived **Bartlett pears!** 

#### Ingredients

4 small flatbreads or 2 lavash, cut in quarters or halves 1 tablespoon olive oil

- 1 pear, cored and thinly sliced 8 ounces blue cheese, crumbled
- 2 teaspoons minced fresh sage
- 2 tablespoons coarsely chopped walnuts

2 cups arugula, washed 1 tablespoon balsamic vinegar Black pepper

#### Directions

1) Heat the oven to 450°F.

- 2) Place the flatbread or lavash pieces on a large sheet pan and drizzle with olive oil. Spread the pear slices evenly on top, sprinkle with blue cheese, sage and walnuts.
- 3) Bake for 6 to 8 minutes until the cheese is bubbly. Remove from the oven.
- 4) While the flatbreads are baking, toss the arugula with the balsamic vinegar.
- 5) Top the hot flatbreads with the dressed greens, sprinkle with black pepper and serve.

Enjoy!



Andalou Naturals Shampoo & Conditioner All Varieties 11.5 oz. • Reg. \$9.95





Mineral Fusion Nail Polish Selected Varieties

0.33 oz. • Reg. \$8.99

ceop deals

Bach



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Wellness

Jarrow

N-A-C Sustain

100 tab • Reg. \$22.99

Supports Liver & Lung Function

RESCUE REMEDY **Rescue Remedy** 10 ml. • Reg. \$14.49 STRESS RELIEF

**Everyone** Soap 3-in-1 Selected Varieties 32 oz. • Reg. \$9.99

ceop deals



#### **Fort George 3-Wav IPA**

A new summer classic. A collaboration between Astoria's Ft. George and a rotating roster of great IPA making breweries. 4 Pack • 16 oz. Cans

### Bruce's Picks

SAVE

#### Charavin **Cotes du Rhone Cuvee Laure**

Mother/Daughter winemakers/owners. 85% Grenache and 15% Cinsault, unfiltered. no oak, whole cluster fermentation gives both juicy fruit and a tannic bite.



