

SALE FLYER | DECEMBER 25 TO DECEMBER 31, 2024

FRESH PRODUCE

Your only Southern Oregon Certified Organic Grocer



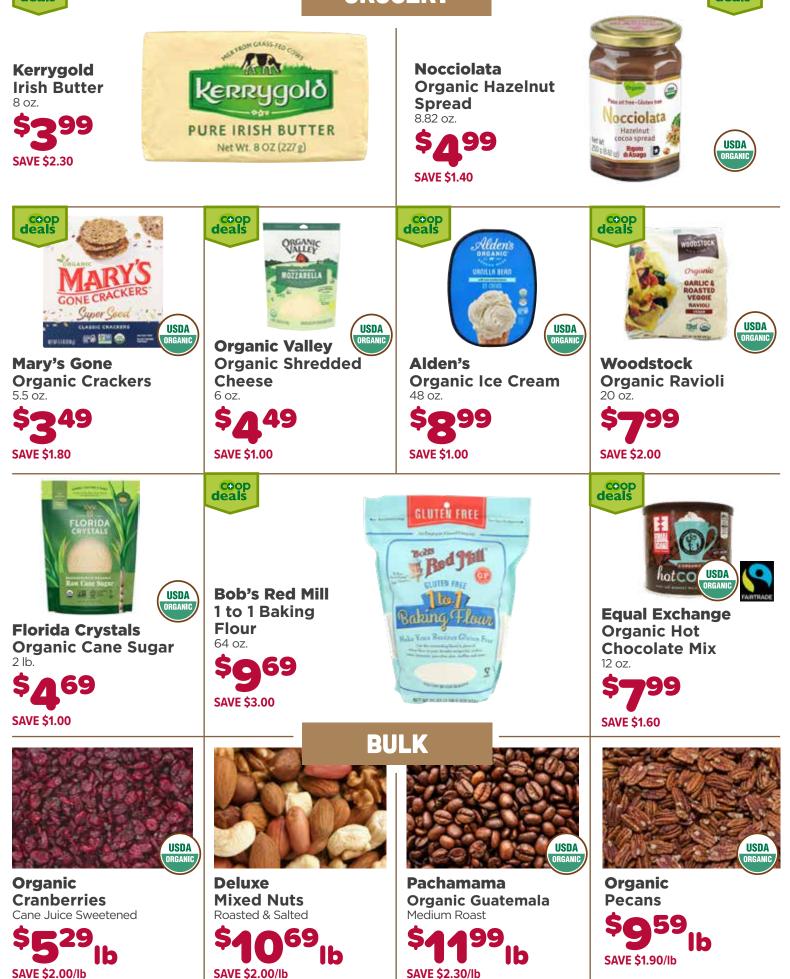
ASHLAND FOOD CO-OP | OPEN EVERY DAY 7AM TO 9PM

WWW.ASHLANDFOOD.COOP



GROCERY





RING IN THE NEW YEAR WITH delicious deals AT ASHLAND FOOD CO-OP

WILD SHELL-ON SHRIMP 21/25 CT **\$9.99/LB - SAVE \$5/LB!**





COOKED PEELED & CLEANED SHRIMP 31/40 CT \$10.99/LB - SAVE \$4/LB! FARM RAISED

WILD BAY SCALLOPS \$10.99/LB - SAVE \$3/LB! PREVIOUSLY FROZEN

INGREDIENTS

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 1 teaspoon red pepper flakes (optional)
- 1 can (28 ounces) crushed tomatoes
- 2 cups seafood or fish stock
- 1 cup dry white wine
- 1 bay leaf
- Salt and pepper to taste
- 1 pound shrimp, peeled and deveined
- 1/2 pound white fish fillets
- (such as cod or halibut), cut into chunks
- Fresh parsley, chopped, for garnish

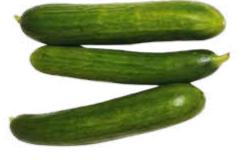
INSTRUCTIONS

- 1.In a large pot, heat the olive oil over medium heat. Add the onion and sauté until translucent, about 5 minutes. Stir in the garlic and red pepper flakes, cooking for another minute.
- 2.Pour in the crushed tomatoes, seafood stock, and white wine, stirring to combine. Add the bay leaf and season with salt and pepper. Bring the mixture to a simmer and let it cook for about 20 minutes to allow the flavors to meld.
- 3.Add the shrimp and white fish to the pot, gently stirring to incorporate. Cook for about 5-7 minutes, or until the shrimp are pink and firm and the fish is opaque and flakes easily with a fork.
- 4. Remove the bay leaf, taste, and adjust seasoning as needed. Garnish with fresh parsley before serving.
- 5. Serve hot with crusty bread for dipping.





ORGANIC PERSIAN CUCUMBERS Mexico \$2.88/Ib SAVE \$1.11/Ib





ORGANIC BABY CARROTS 1 lb bag California \$1.86 each SAVE \$0.63 each

ORGANIC RAINBOW BABY CARROTS 12 oz bag California \$2.49 each SAVE \$0.80 each





ORGANIC BLUEBERRIES Dry Pint Peru \$4.45 each SAVE \$1.11 each



Organic Smart Chicken **Tenderloins**

RGAN

SO99 lb SAVE \$2.50/lb



Coho Salmon Fillet Previously Frozen



⊙op[™] basi¢s

CO+OP Basics

Co-op Kitchen Grab-n-Go

Garbanzo Salad

lb

Turkish

S**Q**95

SAVE \$2.00/lb



⊙op basi¢s

WHAT IS **CO+OP BASICS?**

Co+op Basics includes over 300 pantry and household staples. From beef to milk to cereal, we've lowered the price on all these items to make organic, healthy food accessible to every shopper.

LOOK FOR THE PURPLE TAGS TO SAVE!

ϥop basi¢s





Sparkling Wine SALE 10% OFF December 28 & 29

28 & 29 cheers!





Himalaya PartySmart 1 Capsule For a Better Morning • 1 vcap

\$219 SAVE \$0.60

> Wiley's Finest All Products 20%





Shepard Moon All Products



Valley View Tempranillo 750 ml Tannic, but balanced, shows both red and dark fruits.







VALUE VITY

Bissey Cremant de Bourgogogne 750 ml

Natural Factors

Pharma Gaba

SAVE \$5.70

Lively and fresh French bubbly with a touch of richness. Mainly Aligote, with Pinot Noir and Chard.







Auromere Freshmint Ayurvedic Herbal Toothpaste • 4.16 oz.

> geni feto Iental Calm

Relaxation & Mental Focus • 60 tab

\$**6**79 SAVE \$1.70

WELLNESS