

VIVIEN'S
east coast
market

RECIPE BOOK

No Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage

\$1.50

a head

Fresh
Radish

\$1.50

a lb

french toast

INGREDIENTS

4 eggs
2/3 cup milk
2 tsp of cinnamon
8 thick slices of bread
Butter
Maple syrup

PREP
TIME

5 min

TOTAL
TIME

15 min

RECIPE
SERVES 4

INSTRUCTIONS

Beat eggs, milk, and cinnamon together. Pour into a shallow bowl. Dip each slice of bread into the egg mixture. Melt some butter over a large skillet on medium high heat. Fry until brown on both sides, flipping the bread when necessary. Serve hot with butter, maple syrup, and fresh berries.

BREAKFAST

A delicious and well rounded breakfast to fuel your day. Can be eaten for any meal of the day!

pasta salad

PREP
TIME 10 min

TOTAL
TIME 30 min

RECIPE
SERVES 4

INSTRUCTIONS

Bring water to a boil in a pot, then add pasta. Let boil for approximately 15 minutes or until soft. In the meantime, chop grape tomatoes in halves, and slice bell pepper, olives and corn to desired sizes. Chop green onion into small pieces. Combine pasta and vegetables in large bowl, sprinkle with feta cheese and toss with Italian dressing.

INGREDIENTS

3 cups whole grain pasta
1 pint grape tomatoes
1 yellow bell pepper
1 cup baby corns
1 cup chopped green onion
1/2 cup black olives
Italian Dressing



LUNCH

A fun and easy lunch to prepare on a warm day. This is the perfect mixture of carbs and veggies to keep your day going strong!

hummus dip

INGREDIENTS

1 can chickpeas
4 tbs lemon juice
2 tbs tahini
2 cloves garlic, crushed
1/2 tsp salt
2 tbs olive oil

PREP
TIME

10 min

TOTAL
TIME

10 min

RECIPE
SERVES

4

INSTRUCTIONS

Combine all ingredients except olive oil. Blend in a food processor for 3-5 min. Place in bowl and garnish with olive oil.

SNACK

A yummy, low carb afternoon snack.
Serve with carrot and celery sticks.

garlic and tomato baked chicken

PREP
TIME

05 min

TOTAL
TIME

60 min

RECIPE
SERVES

4

INGREDIENTS

1 1/2 lb chicken
1 cup cherry tomatoes
4 cloves of garlic, chopped
olive oil
salt & pepper

INSTRUCTIONS

Preheat the oven to 325°. Place chicken in dish. Sprinkle halved cherry tomatoes and chopped garlic around chicken. Sprinkle with salt and pepper. Drizzle with olive oil. Bake for 45-60 minutes. If browning occurs too much, cover with foil to prevent burning.



DINNER

A simple delicious dinner that everyone will love.
Serve with mashed potatoes or steamed veggies.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN VIRGINIA FOR THE SPRING!

Asparagus
Blueberries
Cucumbers
Spinach
Strawberries



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

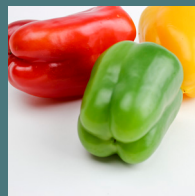


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

433 Palmview Rd
Richmond, NC 23220

PAID
POSTAGE

Vivien Lara
7951 47th Ave
Virginia Beach, VA 10711



Hey Vivien,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

433 Palmview Rd
Richmond, NC 23220

PAID
POSTAGE

Vivien Lara
7951 47th Ave
Virginia Beach, VA 10711



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California Polytechnic State University, San Luis Obispo



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LEANDRA'S
east coast
market

RECIPE BOOK

No Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage

\$1.50

a head

Fresh
Radish

\$1.50

a lb

spinach and cheese omelet

INGREDIENTS

2 large egg whites
1 cup chopped spinach
1/2 cup chopped bell peppers
1/2 cup mushrooms
1/3 cup chopped tomatoes

PREP
TIME

5 min

TOTAL
TIME

10 min

RECIPE
SERVES

2

INSTRUCTIONS

Whisk eggs. Add spinach, mushrooms, peppers, and tomatoes to skillet, saute, and add egg mixture. As egg mixture cooks, gently flip pan, and cook until spinach begins to wilt.

BREAKFAST

Kickstart your morning with a well balanced, protein packed breakfast that will keep you feeling full, focused and energized!

blt salad

PREP
TIME **25** min

TOTAL
TIME **25** min

RECIPE
SERVES **4**

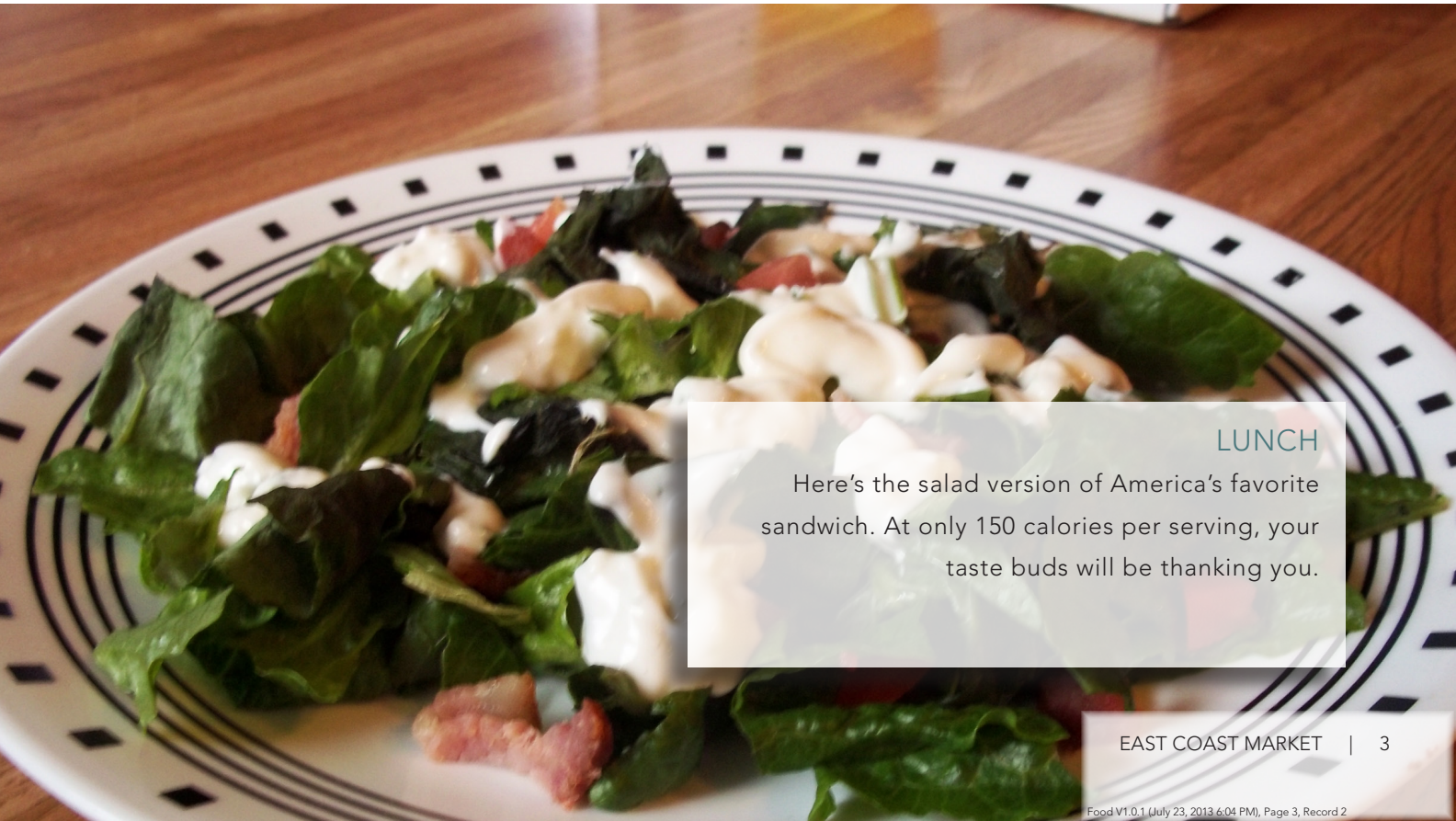
INSTRUCTIONS

Shred one tomato using grater. Discard the skin. Add mayonnaise, chives, vinegar, garlic powder and pepper; whisk together.

Chop the remaining 3 tomatoes. Combine the tomatoes, bacon, and romaine with the dressing.

INGREDIENTS

4 tomatoes
3 tbs low-fat mayonnaise
2 tbs chives
2 tsp white vinegar
ground black pepper
5 cups romaine lettuce
3 slices bacon



LUNCH

Here's the salad version of America's favorite sandwich. At only 150 calories per serving, your taste buds will be thanking you.

fresh applesauce

INGREDIENTS

4 apples peeled, cored, and
chopped
3/4 cup water
1/4 cup white sugar
1/2 tsp ground cinnamon

PREP
TIME

10 min

TOTAL
TIME

30 min

RECIPE
SERVES

4

INSTRUCTIONS

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

SNACK

Better than your grandma's applesauce!
Perfect for anytime you need a quick pick-me-up.

smoky corn and black bean pizza

PREP
TIME 30 min

TOTAL
TIME 30 min

RECIPE
SERVES 6

INSTRUCTIONS

Combine tomato, beans and corn in a medium bowl. Sprinkle cornmeal on grill and bake dough. Flip. Add bbq sauce, tomato mixture, and cheese. Grill until cheese is melted.

INGREDIENTS

- 1 plum tomato, diced
- 1 cup black beans
- 1 cup fresh corn
- 2 tbs cornmeal
- 1 pound pizza dough
- 1/3 cup barbecue sauce
- 1 cup shredded mozzarella



DINNER

This delicious dinner is only 316 calories.
Serve with avocado or a garden salad
to make a full meal.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN CONNECTICUT FOR THE FALL!

Apples
Carrots
Garlic
Pears
Potatoes



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

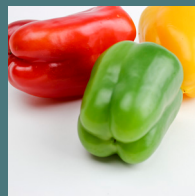


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

444 Shiver St
Portland, ME 04019

PAID
POSTAGE

Leandra Gilbert
3994 Bay Avenue
Waterbury, CT 61622



Hey Leandra,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

444 Shiver St
Portland, ME 04019

PAID
POSTAGE

Leandra Gilbert
3994 Bay Avenue
Waterbury, CT 61622



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STEWART'S
west coast
market
RECIPE BOOK

CAUTION
KEEP DOOR
CLOSED AND
LOCKED
WHEN VEHICLE
IS MOVING

NO Pesticides
Swiss
Chard
\$2.00

Sweet
Carrot
\$2.00

Fresh
Cabbage
\$1.50
a head

Fresh
Radish
\$1.50
a lb

french toast

INGREDIENTS

4 eggs
2/3 cup milk
2 tsp of cinnamon
8 thick slices of bread
Butter
Maple syrup

PREP
TIME

5 min

TOTAL
TIME

15 min

RECIPE
SERVES 4

INSTRUCTIONS

Beat eggs, milk, and cinnamon together. Pour into a shallow bowl. Dip each slice of bread into the egg mixture. Melt some butter over a large skillet on medium high heat. Fry until brown on both sides, flipping the bread when necessary. Serve hot with butter, maple syrup, and fresh berries.

BREAKFAST

A delicious and well rounded breakfast to fuel your day. Can be eaten for any meal of the day!

blt salad

PREP
TIME **25** min

TOTAL
TIME **25** min

RECIPE
SERVES **4**

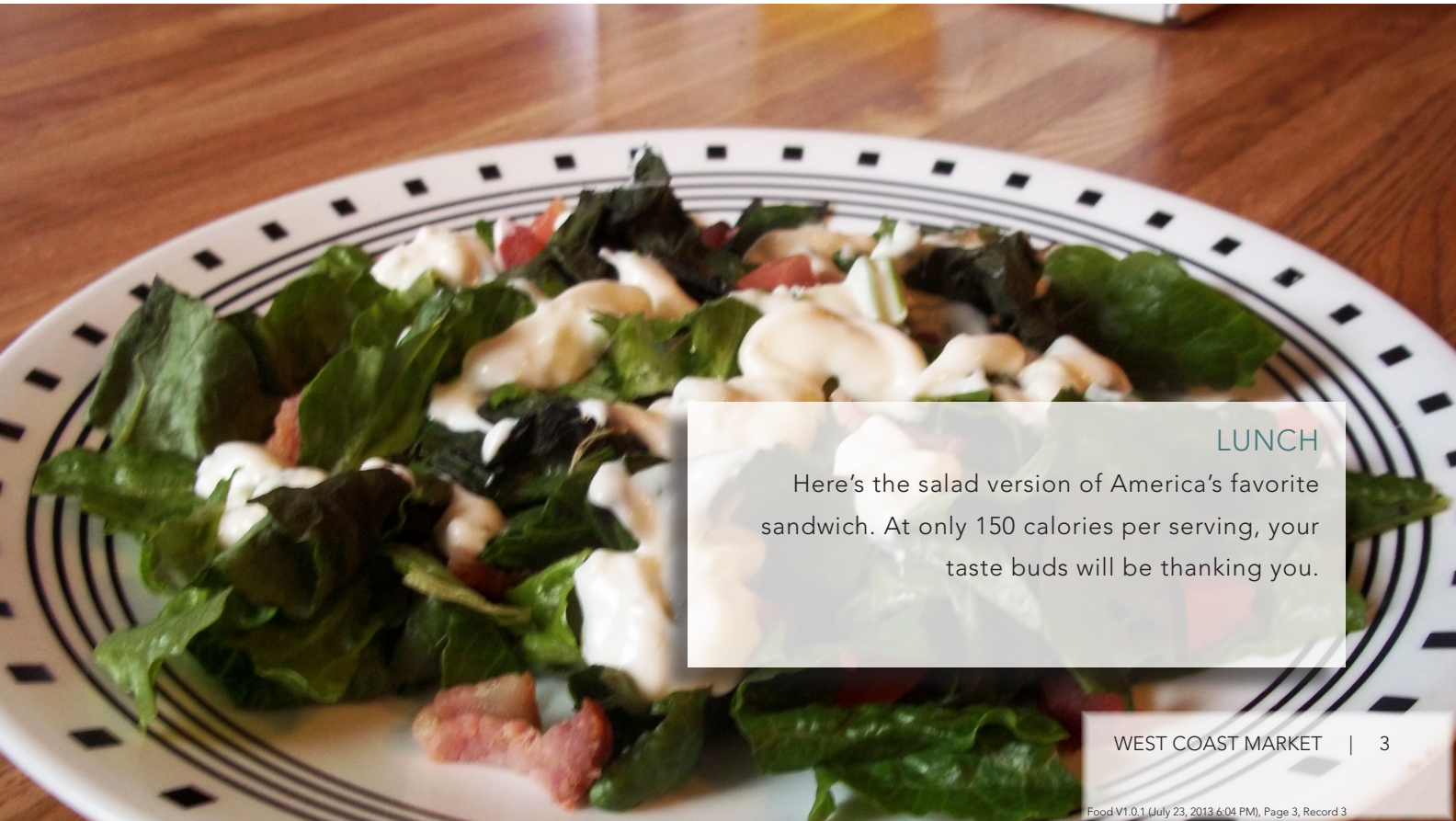
INSTRUCTIONS

Shred one tomato using grater. Discard the skin. Add mayonnaise, chives, vinegar, garlic powder and pepper; whisk together.

Chop the remaining 3 tomatoes. Combine the tomatoes, bacon, and romaine with the dressing.

INGREDIENTS

4 tomatoes
3 tbs low-fat mayonnaise
2 tbs chives
2 tsp white vinegar
ground black pepper
5 cups romaine lettuce
3 slices bacon



LUNCH

Here's the salad version of America's favorite sandwich. At only 150 calories per serving, your taste buds will be thanking you.

hummus dip

INGREDIENTS

1 can chickpeas
4 tbs lemon juice
2 tbs tahini
2 cloves garlic, crushed
1/2 tsp salt
2 tbs olive oil

PREP
TIME

10 min

TOTAL
TIME

10 min

RECIPE
SERVES 4

INSTRUCTIONS

Combine all ingredients except olive oil. Blend in a food processor for 3-5 min. Place in bowl and garnish with olive oil.

SNACK

A yummy, low carb afternoon snack.
Serve with carrot and celery sticks.

pan seared salmon

PREP
TIME

5 min

TOTAL
TIME

60 min

RECIPE
SERVES

4

INSTRUCTIONS

Heat the oil in a large skillet. Season the salmon with salt and pepper. Cook the salmon 4 to 5 minutes per side. Meanwhile, cut away the orange into segments. In a large bowl, combine the segments with the tomatoes, cilantro, olives, remaining oil, salt, and pepper.

INGREDIENTS

2 tbs olive oil
4 salmon fillets
kosher salt and black pepper
1 orange
2 small beefsteak tomatoes
1/2 cup cilantro sprigs
1/4 cup pitted green olives



DINNER

Salmon is rich in fatty acids and proteins, which give your body the nutrients that it needs.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
WEST COAST MARKET. THEY'RE IN SEASON
IN CALIFORNIA FOR THE FALL!

Apples
Broccoli
Brussel sprouts
Peppers
Pomegranates



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL WEST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

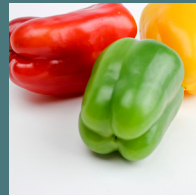


offer valid at any west coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any west coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any west coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any west coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any west coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any west coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any west coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any west coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any west coast market location



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west coast
market

226 Apple St.
Los Angeles, CA 90210

PAID
POSTAGE

Stewart Weiss
225 Taaffe Road
San Jose, CA 36448



Hey Stewart,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-West Coast Market



west coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

west coast
market

226 Apple St.
Los Angeles, CA 90210

PAID
POSTAGE

Stewart Weiss
225 Taaffe Road
San Jose, CA 36448



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DARRYL'S
east coast
market

RECIPE BOOK

No Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage

\$1.50

a head

Fresh
Radish

\$1.50

a lb

spinach and cheese omelet

INGREDIENTS

2 large egg whites
1 cup chopped spinach
1/2 cup chopped bell peppers
1/2 cup mushrooms
1/3 cup chopped tomatoes

PREP
TIME

5 min

TOTAL
TIME

10 min

RECIPE
SERVES

2

INSTRUCTIONS

Whisk eggs. Add spinach, mushrooms, peppers, and tomatoes to skillet, saute, and add egg mixture. As egg mixture cooks, gently flip pan, and cook until spinach begins to wilt.

BREAKFAST

Kickstart your morning with a well balanced, protein packed breakfast that will keep you feeling full, focused and energized!

blt salad

PREP
TIME **25** min

TOTAL
TIME **25** min

RECIPE
SERVES **4**

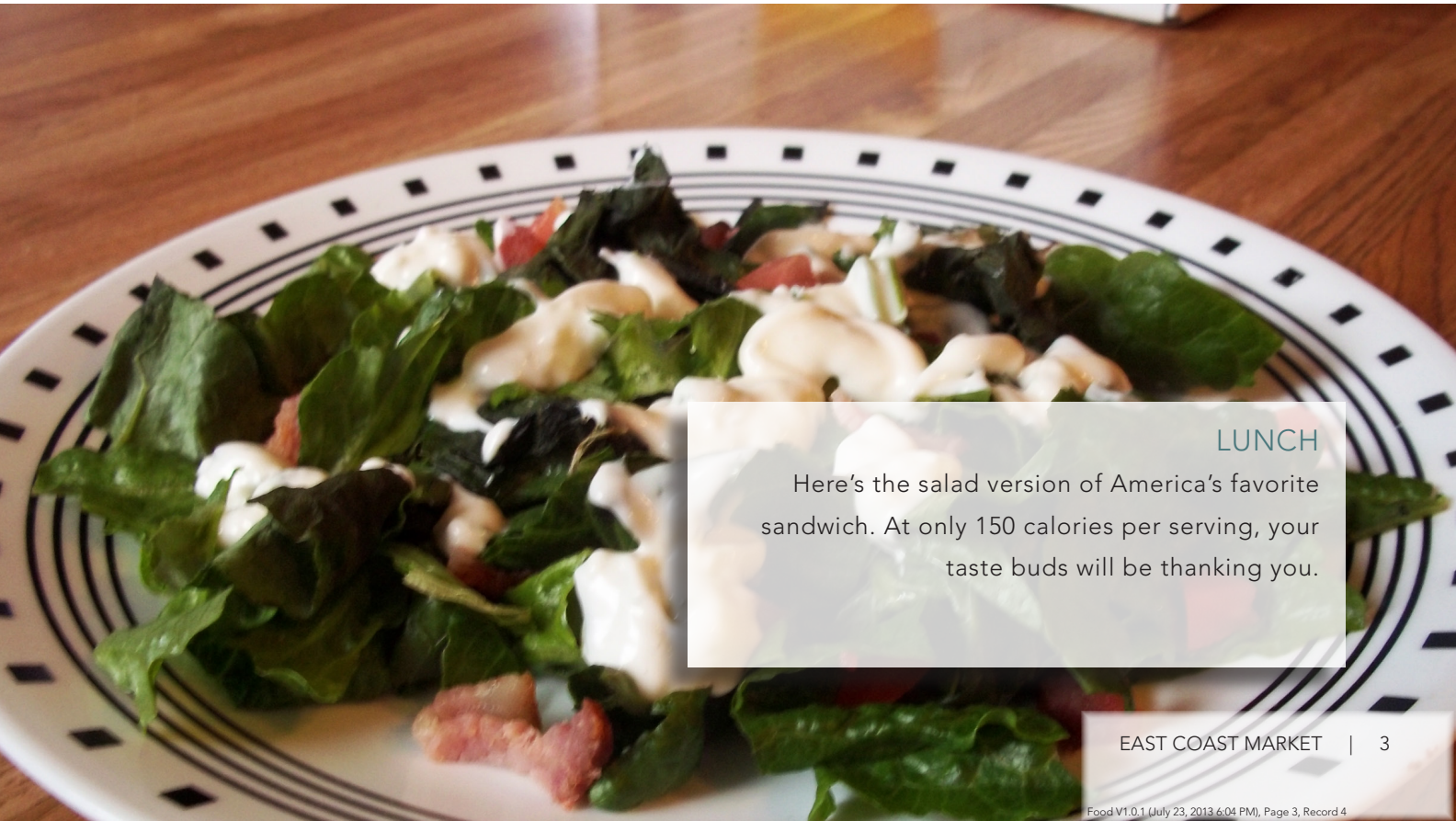
INSTRUCTIONS

Shred one tomato using grater. Discard the skin. Add mayonnaise, chives, vinegar, garlic powder and pepper; whisk together.

Chop the remaining 3 tomatoes. Combine the tomatoes, bacon, and romaine with the dressing.

INGREDIENTS

4 tomatoes
3 tbs low-fat mayonnaise
2 tbs chives
2 tsp white vinegar
ground black pepper
5 cups romaine lettuce
3 slices bacon



LUNCH

Here's the salad version of America's favorite sandwich. At only 150 calories per serving, your taste buds will be thanking you.

fresh applesauce

INGREDIENTS

4 apples peeled, cored, and
chopped
3/4 cup water
1/4 cup white sugar
1/2 tsp ground cinnamon

PREP
TIME

10 min

TOTAL
TIME

30 min

RECIPE
SERVES

4

INSTRUCTIONS

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

SNACK

Better than your grandma's applesauce!
Perfect for anytime you need a quick pick-me-up.

smoky corn and black bean pizza

PREP
TIME 30 min

TOTAL
TIME 30 min

RECIPE
SERVES 6

INSTRUCTIONS

Combine tomato, beans and corn in a medium bowl. Sprinkle cornmeal on grill and bake dough. Flip. Add bbq sauce, tomato mixture, and cheese. Grill until cheese is melted.

INGREDIENTS

- 1 plum tomato, diced
- 1 cup black beans
- 1 cup fresh corn
- 2 tbs cornmeal
- 1 pound pizza dough
- 1/3 cup barbecue sauce
- 1 cup shredded mozzarella



DINNER

This delicious dinner is only 316 calories.
Serve with avocado or a garden salad
to make a full meal.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN CONNECTICUT FOR THE FALL!

Apples
Carrots
Garlic
Pears
Potatoes



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

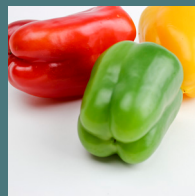


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

444 Shiver St
Portland, ME 04019

PAID
POSTAGE

Darryl Salazar
P.O. Box 625
Hartford, CT 85105



Hey Darryl,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

444 Shiver St
Portland, ME 04019

PAID
POSTAGE

Darryl Salazar
P.O. Box 625
Hartford, CT 85105



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CAIRO'S
east coast
market

RECIPE BOOK

No Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage

\$1.50

a head

Fresh
Radish

\$1.50

a lb

delicious gluten free pancakes

INGREDIENTS

1 cup rice flour
3 tbs tapioca flour
4 tbs dry buttermilk powder
1 packet sugar substitute
1 1/2 tsp baking powder
2 eggs
3 tbs canola oil

PREP
TIME 10 min

TOTAL
TIME 20 min

RECIPE
SERVES 4

INSTRUCTIONS

In a bowl, sift together the rice flour, tapioca flour, dry buttermilk powder, sugar substitute, and baking powder. Stir in eggs, water, and oil until. Cook pancakes.

BREAKFAST

Makes fluffy pancakes with a consistency and taste comparable to those made with wheat flour.



vietnamese rice noodle salad

PREP
TIME 15 min

TOTAL
TIME 15 min

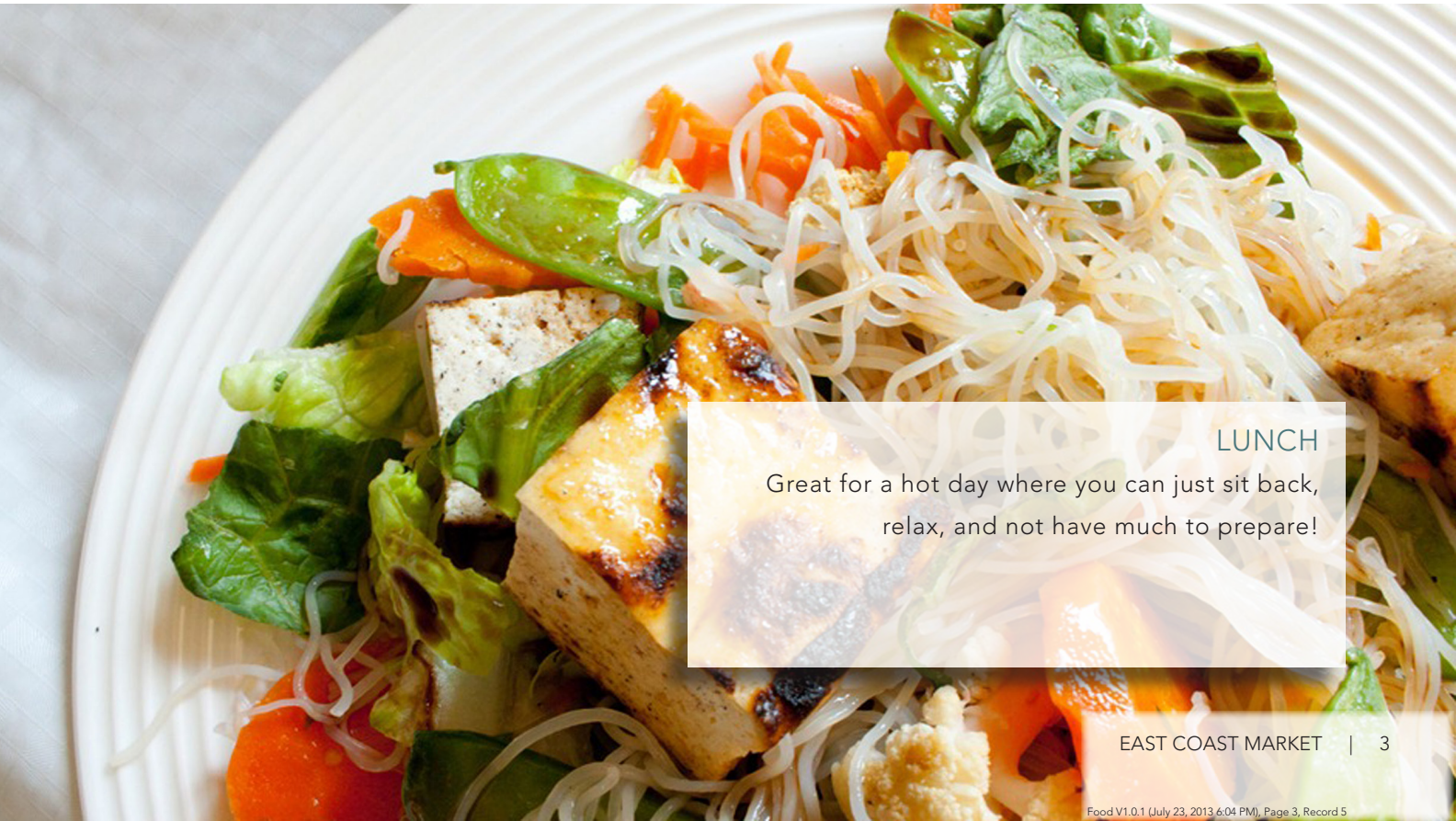
RECIPE
SERVES 4

INSTRUCTIONS

Mince the garlic, add the lime juice. Let the sauce sit for 5 minutes. Cook rice noodles. Combine the sauce, noodles, carrots, cucumber, and mint. Toss well and serve.

INGREDIENTS

5 cloves garlic
3 tbs sugar
1/4 cup fresh lime juice
1 package dried rice noodles
1 cucumber
2 carrots
1/4 cup fresh mint



LUNCH

Great for a hot day where you can just sit back, relax, and not have much to prepare!

fresh applesauce

INGREDIENTS

4 apples peeled, cored, and
chopped
3/4 cup water
1/4 cup white sugar
1/2 tsp ground cinnamon

PREP
TIME

10 min

TOTAL
TIME

30 min

RECIPE
SERVES

4

INSTRUCTIONS

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

SNACK

Better than your grandma's applesauce!
Perfect for anytime you need a quick pick-me-up.

spaghetti squash and meatballs

PREP
TIME 20 min

TOTAL
TIME 60 min

RECIPE
SERVES 4

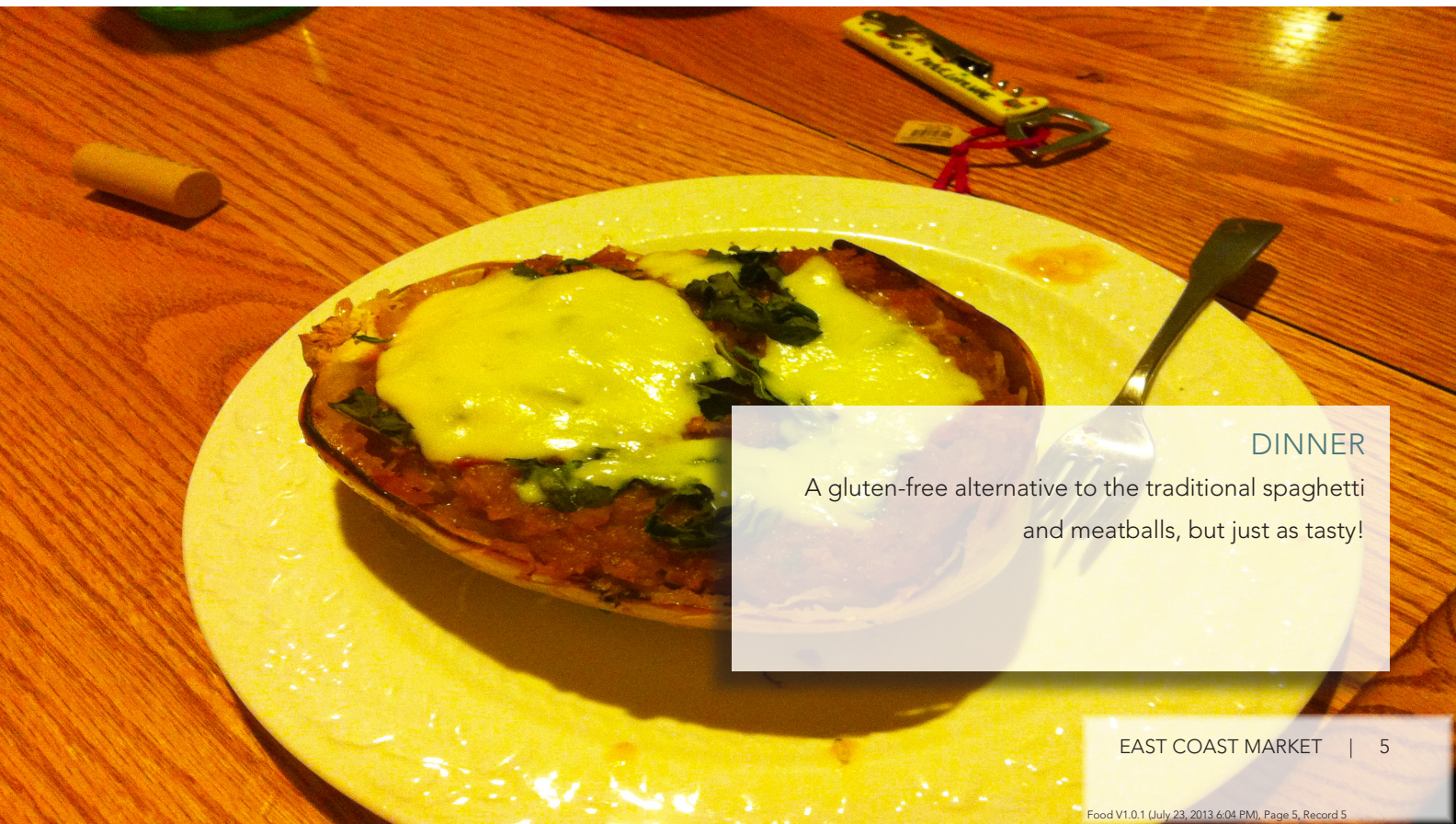
INGREDIENTS

2 whole spaghetti squash
olive oil
salt & pepper
1-½ lbs meatballs
4 cups spaghetti sauce
1 cup mozzarella cheese,
shredded

INSTRUCTIONS

Preheat oven to 375°. Place the squash halves on a baking sheet. Drizzle the the squash with olive oil, then season with salt and pepper. Turn cut side down and bake 30-40 minutes. Remove from the oven.

Place meatballs and sauce over top of the squash. Sprinkle with mozzarella cheese. Return the pan to the oven and bake about 10 minutes.



DINNER

A gluten-free alternative to the traditional spaghetti and meatballs, but just as tasty!

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN VERMONT FOR THE SPRING!

Artichokes
Asparagus
Rhubarb
Cherries
Peas



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

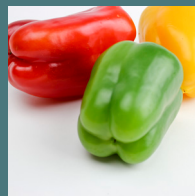


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

3847 Maple Way
Burlington, VT 05401

PAID
POSTAGE

Cairo Cotton
1885 Stanton Avenue Ap #416
South Burlington, VT 12915



Hey Cairo,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

3847 Maple Way
Burlington, VT 05401

PAID
POSTAGE

Cairo Cotton
1885 Stanton Avenue Ap #416
South Burlington, VT 12915



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California Polytechnic State University, San Luis Obispo



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EVELYN'S
east coast
market

RECIPE BOOK

No Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage
\$1.50
a head

Fresh
Radish
\$1.50
a lb

spinach and cheese omelet

INGREDIENTS

- 2 large egg whites
- 1 cup chopped spinach
- 1/2 cup chopped bell peppers
- 1/2 cup mushrooms
- 1/3 cup chopped tomatoes

PREP
TIME

5 min

TOTAL
TIME

10 min

RECIPE
SERVES 2

INSTRUCTIONS

Whisk eggs. Add spinach, mushrooms, peppers, and tomatoes to skillet, saute, and add egg mixture. As egg mixture cooks, gently flip pan, and cook until spinach begins to wilt.



BREAKFAST

Kickstart your morning with a well balanced, protein packed breakfast that will keep you feeling full, focused and energized!

edamame energy bowl

PREP
TIME **35** min

TOTAL
TIME **35** min

RECIPE
SERVES **4**

INSTRUCTIONS

Prepare edamame and quinoa in separate pots according to instructions. Chop celery, avocado and carrots; set aside. In a large bowl, combine ingredients with dressing and sprinkle almonds on top. If preferred chilled, refrigerate an extra 20 minutes before serving.

INGREDIENTS

1 package frozen edamame
1 cup red quinoa, cooked
2 celery ribs, sliced
1/2 cup shredded carrots
1 avocado, sliced
1/3 cup sliced almonds
Italian dressing



LUNCH

Power through lunch with an edamame energy bowl. Edamame, quinoa, and almonds provide protein while avocado gives you the healthy fat you need to get through your day!

hummus dip

INGREDIENTS

1 can chickpeas
4 tbs lemon juice
2 tbs tahini
2 cloves garlic, crushed
1/2 tsp salt
2 tbs olive oil

PREP
TIME

10 min

TOTAL
TIME

10 min

RECIPE
SERVES

4

INSTRUCTIONS

Combine all ingredients except olive oil. Blend in a food processor for 3-5 min. Place in bowl and garnish with olive oil.

SNACK

A yummy, low carb afternoon snack.
Serve with carrot and celery sticks.

garlic and tomato baked chicken

PREP
TIME

05 min

TOTAL
TIME

60 min

RECIPE
SERVES

4

INGREDIENTS

1 1/2 lb chicken
1 cup cherry tomatoes
4 cloves of garlic, chopped
olive oil
salt & pepper

INSTRUCTIONS

Preheat the oven to 325°. Place chicken in dish. Sprinkle halved cherry tomatoes and chopped garlic around chicken. Sprinkle with salt and pepper. Drizzle with olive oil. Bake for 45-60 minutes. If browning occurs too much, cover with foil to prevent burning.



DINNER

A simple delicious dinner that everyone will love.
Serve with mashed potatoes or steamed veggies.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN MARYLAND FOR THE SUMMER!

Blackberries
Cantaloupe
Eggplant
Tomatoes
Watermelon



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

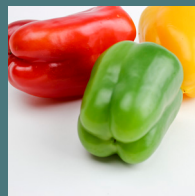


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

3847 Lincoln Way
Baltimore, MD 21201

PAID
POSTAGE

Evelyn Bolton
3324 Clarendon Street
Columbia, MD 29123



Hey Evelyn,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

3847 Lincoln Way
Baltimore, MD 21201

PAID
POSTAGE

Evelyn Bolton
3324 Clarendon Street
Columbia, MD 29123



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BELL'S
east coast
market

RECIPE BOOK

NO Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage

\$1.50

a head

Fresh
Radish

\$1.50

a lb

french toast

INGREDIENTS

4 eggs
2/3 cup milk
2 tsp of cinnamon
8 thick slices of bread
Butter
Maple syrup

PREP
TIME

5 min

TOTAL
TIME

15 min

RECIPE
SERVES 4

INSTRUCTIONS

Beat eggs, milk, and cinnamon together. Pour into a shallow bowl. Dip each slice of bread into the egg mixture. Melt some butter over a large skillet on medium high heat. Fry until brown on both sides, flipping the bread when necessary. Serve hot with butter, maple syrup, and fresh berries.

BREAKFAST

A delicious and well rounded breakfast to fuel your day. Can be eaten for any meal of the day!

pasta salad

PREP
TIME 10 min

TOTAL
TIME 30 min

RECIPE
SERVES 4

INSTRUCTIONS

Bring water to a boil in a pot, then add pasta. Let boil for approximately 15 minutes or until soft. In the meantime, chop grape tomatoes in halves, and slice bell pepper, olives and corn to desired sizes. Chop green onion into small pieces. Combine pasta and vegetables in large bowl, sprinkle with feta cheese and toss with Italian dressing.

INGREDIENTS

3 cups whole grain pasta
1 pint grape tomatoes
1 yellow bell pepper
1 cup baby corns
1 cup chopped green onion
1/2 cup black olives
Italian Dressing



LUNCH

A fun and easy lunch to prepare on a warm day. This is the perfect mixture of carbs and veggies to keep your day going strong!

hummus dip

INGREDIENTS

1 can chickpeas
4 tbs lemon juice
2 tbs tahini
2 cloves garlic, crushed
1/2 tsp salt
2 tbs olive oil

PREP
TIME

10 min

TOTAL
TIME

10 min

RECIPE
SERVES

4

INSTRUCTIONS

Combine all ingredients except olive oil. Blend in a food processor for 3-5 min. Place in bowl and garnish with olive oil.

SNACK

A yummy, low carb afternoon snack.
Serve with carrot and celery sticks.

garlic and tomato baked chicken

PREP
TIME

05 min

TOTAL
TIME

60 min

RECIPE
SERVES

4

INGREDIENTS

1 1/2 lb chicken
1 cup cherry tomatoes
4 cloves of garlic, chopped
olive oil
salt & pepper

INSTRUCTIONS

Preheat the oven to 325°. Place chicken in dish. Sprinkle halved cherry tomatoes and chopped garlic around chicken. Sprinkle with salt and pepper. Drizzle with olive oil. Bake for 45-60 minutes. If browning occurs too much, cover with foil to prevent burning.



DINNER

A simple delicious dinner that everyone will love.
Serve with mashed potatoes or steamed veggies.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN RHODE ISLAND FOR THE SUMMER!

Beets
Corn
Cucumbers
Peppers
Rhubarb



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

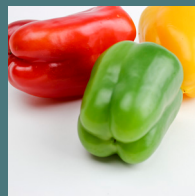


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

13 Snowy Circle
Providence, RI 02801

PAID
POSTAGE

Bell Lyons
P.O. Box 332
Warwick, RI 00847



Hey Bell,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

13 Snowy Circle
Providence, RI 02801

PAID
POSTAGE

Bell Lyons
P.O. Box 332
Warwick, RI 02801



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URIELLE'S
west coast
market
RECIPE BOOK

CAUTION
KEEP DOOR
CLOSED AND
LOCKED
WHEN VEHICLE
IS MOVING

NO Pesticides
Swiss
Chard
\$2.00

Sweet
Carrot
\$2.00

Fresh
Cabbage
\$1.50
a head

Fresh
Radish
\$1.50
a lb

french toast

INGREDIENTS

4 eggs
2/3 cup milk
2 tsp of cinnamon
8 thick slices of bread
Butter
Maple syrup

PREP
TIME

5 min

TOTAL
TIME

15 min

RECIPE
SERVES 4

INSTRUCTIONS

Beat eggs, milk, and cinnamon together. Pour into a shallow bowl. Dip each slice of bread into the egg mixture. Melt some butter over a large skillet on medium high heat. Fry until brown on both sides, flipping the bread when necessary. Serve hot with butter, maple syrup, and fresh berries.

BREAKFAST

A delicious and well rounded breakfast to fuel your day. Can be eaten for any meal of the day!

blt salad

PREP
TIME **25** min

TOTAL
TIME **25** min

RECIPE
SERVES **4**

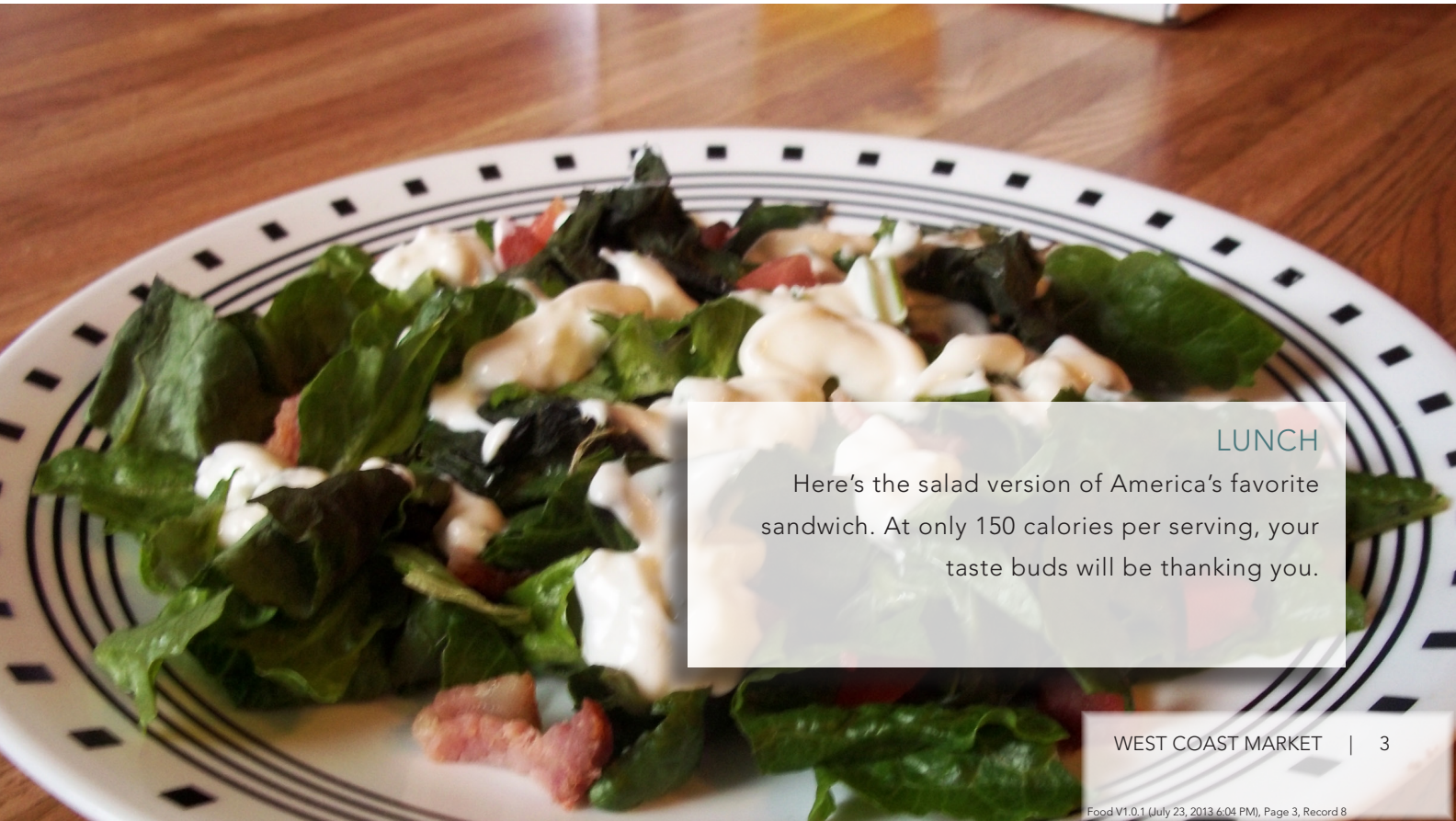
INSTRUCTIONS

Shred one tomato using grater. Discard the skin. Add mayonnaise, chives, vinegar, garlic powder and pepper; whisk together.

Chop the remaining 3 tomatoes. Combine the tomatoes, bacon, and romaine with the dressing.

INGREDIENTS

4 tomatoes
3 tbs low-fat mayonnaise
2 tbs chives
2 tsp white vinegar
ground black pepper
5 cups romaine lettuce
3 slices bacon



LUNCH

Here's the salad version of America's favorite sandwich. At only 150 calories per serving, your taste buds will be thanking you.

hummus dip

INGREDIENTS

1 can chickpeas
4 tbs lemon juice
2 tbs tahini
2 cloves garlic, crushed
1/2 tsp salt
2 tbs olive oil

PREP
TIME

10 min

TOTAL
TIME

10 min

RECIPE
SERVES

4

INSTRUCTIONS

Combine all ingredients except olive oil. Blend in a food processor for 3-5 min. Place in bowl and garnish with olive oil.

SNACK

A yummy, low carb afternoon snack.
Serve with carrot and celery sticks.

pan seared salmon

PREP
TIME

5 min

TOTAL
TIME

60 min

RECIPE
SERVES

4

INSTRUCTIONS

Heat the oil in a large skillet. Season the salmon with salt and pepper. Cook the salmon 4 to 5 minutes per side. Meanwhile, cut away the orange into segments. In a large bowl, combine the segments with the tomatoes, cilantro, olives, remaining oil, salt, and pepper.

INGREDIENTS

2 tbs olive oil
4 salmon fillets
kosher salt and black pepper
1 orange
2 small beefsteak tomatoes
1/2 cup cilantro sprigs
1/4 cup pitted green olives



DINNER

Salmon is rich in fatty acids and proteins, which give your body the nutrients that it needs.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
WEST COAST MARKET. THEY'RE IN SEASON
IN CALIFORNIA FOR THE SPRING!

Artichokes
Asparagus
Peaches
Plums
Strawberries



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL WEST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

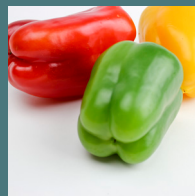


offer valid at any west coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any west coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any west coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any west coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any west coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any west coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any west coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any west coast market location

2 FOR \$1.00
east coast
green onions

Expires 03/14/13



offer valid at any west coast market location



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west coast
market

226 Apple St.
Los Angeles, CA 90210

PAID
POSTAGE

Urielle Dillon
7963 Vista St.
San Francisco, CA 94036



Hey Urielle,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-West Coast Market



west coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

west coast
market

226 Apple St.
Los Angeles, CA 90210

PAID
POSTAGE

Urielle Dillon
7963 Vista St.
San Francisco, CA 94036



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California Polytechnic State University, San Luis Obispo



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SCARLET'S
east coast
market

RECIPE BOOK

No Pesticides

Swiss
Chard

\$2.00

Sweet
Carrot

\$2.00

Fresh
Cabbage

\$1.50

a head

Fresh
Radish

\$1.50

a lb

spinach and cheese omelet

INGREDIENTS

- 2 large egg whites
- 1 cup chopped spinach
- 1/2 cup chopped bell peppers
- 1/2 cup mushrooms
- 1/3 cup chopped tomatoes

PREP
TIME

5 min

TOTAL
TIME

10 min

RECIPE
SERVES 2

INSTRUCTIONS

Whisk eggs. Add spinach, mushrooms, peppers, and tomatoes to skillet, saute, and add egg mixture. As egg mixture cooks, gently flip pan, and cook until spinach begins to wilt.

BREAKFAST

Kickstart your morning with a well balanced, protein packed breakfast that will keep you feeling full, focused and energized!

edamame energy bowl

PREP
TIME **35** min

TOTAL
TIME **35** min

RECIPE
SERVES **4**

INSTRUCTIONS

Prepare edamame and quinoa in separate pots according to instructions. Chop celery, avocado and carrots; set aside. In a large bowl, combine ingredients with dressing and sprinkle almonds on top. If preferred chilled, refrigerate an extra 20 minutes before serving.

INGREDIENTS

1 package frozen edamame
1 cup red quinoa, cooked
2 celery ribs, sliced
1/2 cup shredded carrots
1 avocado, sliced
1/3 cup sliced almonds
Italian dressing



LUNCH

Power through lunch with an edamame energy bowl. Edamame, quinoa, and almonds provide protein while avocado gives you the healthy fat you need to get through your day!

hummus dip

INGREDIENTS

1 can chickpeas
4 tbs lemon juice
2 tbs tahini
2 cloves garlic, crushed
1/2 tsp salt
2 tbs olive oil

PREP
TIME

10 min

TOTAL
TIME

10 min

RECIPE
SERVES 4

INSTRUCTIONS

Combine all ingredients except olive oil. Blend in a food processor for 3-5 min. Place in bowl and garnish with olive oil.

SNACK

A yummy, low carb afternoon snack.
Serve with carrot and celery sticks.

garlic and tomato baked chicken

PREP
TIME

05 min

TOTAL
TIME

60 min

RECIPE
SERVES

4

INGREDIENTS

1 1/2 lb chicken
1 cup cherry tomatoes
4 cloves of garlic, chopped
olive oil
salt & pepper

INSTRUCTIONS

Preheat the oven to 325°. Place chicken in dish. Sprinkle halved cherry tomatoes and chopped garlic around chicken. Sprinkle with salt and pepper. Drizzle with olive oil. Bake for 45-60 minutes. If browning occurs too much, cover with foil to prevent burning.



DINNER

A simple delicious dinner that everyone will love.
Serve with mashed potatoes or steamed veggies.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN VIRGINIA FOR THE WINTER!

Spinach



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55

east coast
organic apples

Expires 03/14/13

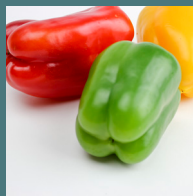


offer valid at any east coast market location

SAVE \$0.59

east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55

east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00

east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00

east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1

east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00

east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00

east coast
green onions

Expires 03/14/13



offer valid at any east coast market location



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east coast
market

433 Palmview Rd
Richmond, NC 23220

PAID
POSTAGE

Scarlet Mitchell
P.O. Box 113
Virginia Beach, VA 32416



Hey Scarlet,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

east coast
market

433 Palmview Rd
Richmond, NC 23220

PAID
POSTAGE

Scarlet Mitchell
P.O. Box 113
Virginia Beach, VA 32416



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California Polytechnic State University, San Luis Obispo



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ABRAHAM'S
east coast
market

RECIPE BOOK

NO Pesticides
Swiss
Chard
\$2.00

Sweet
Carrot
\$2.00

Fresh
Cabbage
\$1.50
a head

Fresh
Radish
\$1.50
a lb

delicious dairy free pancakes

INGREDIENTS

1 cup all-purpose flour
3 tbs sugar
2 tsp baking powder
1/2 tsp salt
1 cup almond milk
1 large egg

PREP
TIME 10 min

TOTAL
TIME 20 min

RECIPE
SERVES 4

INSTRUCTIONS

Sift together the flour, sugar, baking powder and salt. Whisk together the almond milk, and egg until well combined. Add to the dry ingredients and mix until just combined. Cook pancakes.

BREAKFAST

Makes fluffy pancakes with a consistency and taste comparable to those made with milk.



vietnamese rice noodle salad

PREP
TIME 15 min

TOTAL
TIME 15 min

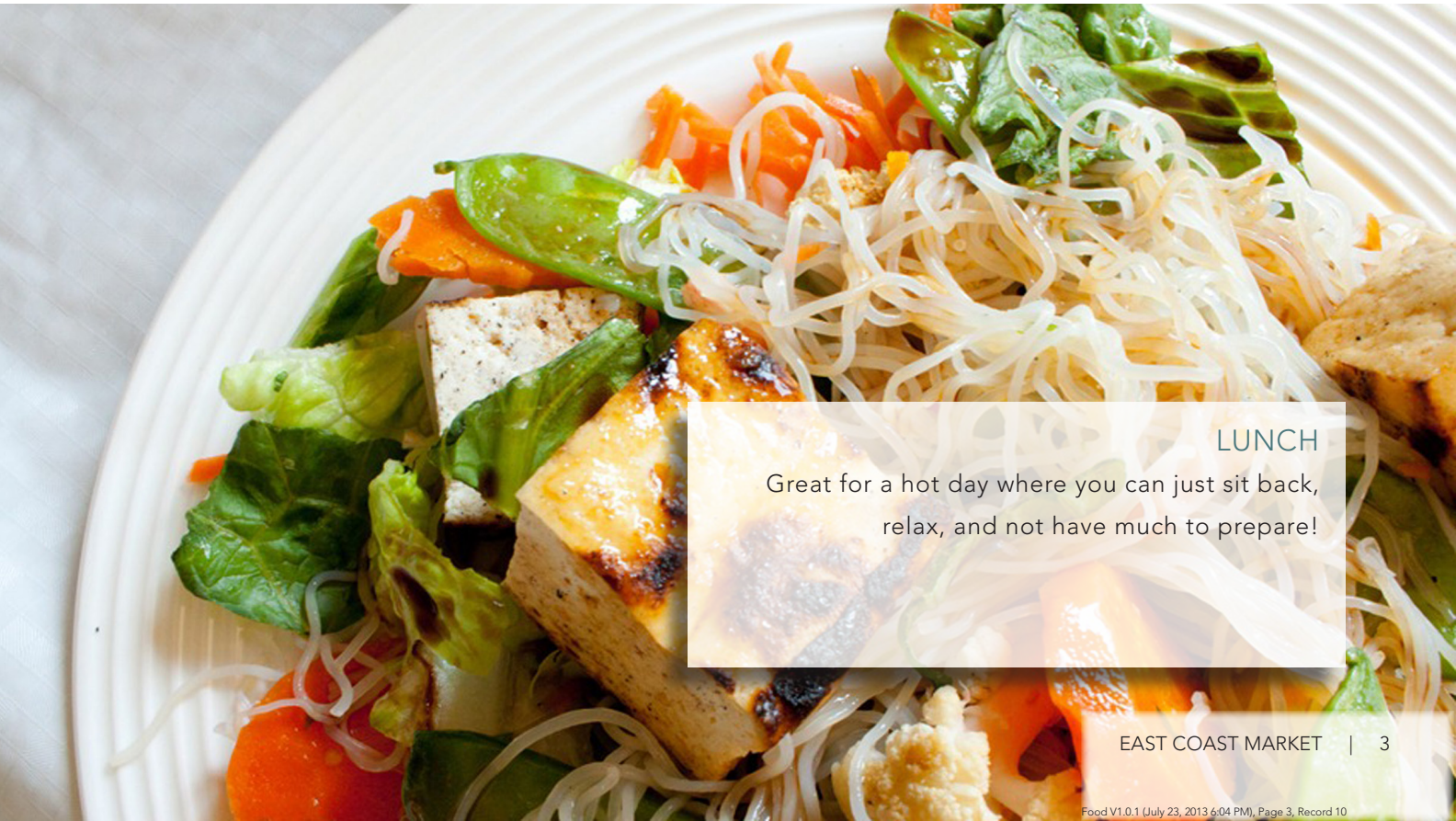
RECIPE
SERVES 4

INSTRUCTIONS

Mince the garlic, add the lime juice. Let the sauce sit for 5 minutes. Cook rice noodles. Combine the sauce, noodles, carrots, cucumber, and mint. Toss well and serve.

INGREDIENTS

5 cloves garlic
3 tbs sugar
1/4 cup fresh lime juice
1 package dried rice noodles
1 cucumber
2 carrots
1/4 cup fresh mint



LUNCH

Great for a hot day where you can just sit back, relax, and not have much to prepare!

fresh applesauce

INGREDIENTS

4 apples peeled, cored, and
chopped
3/4 cup water
1/4 cup white sugar
1/2 tsp ground cinnamon

PREP
TIME

10 min

TOTAL
TIME

30 min

RECIPE
SERVES

4

INSTRUCTIONS

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

SNACK

Better than your grandma's applesauce!
Perfect for anytime you need a quick pick-me-up.

chicken tortilla soup

PREP
TIME

0 min

TOTAL
TIME

15 min

RECIPE
SERVES

4

INSTRUCTIONS

Add all ingredients to a large pot. Bring to a boil and then simmer for 15 minutes. Serve in soup bowls with a dollop of tortilla chips, cheddar cheese, sour cream and/or fresh avocado slices, if desired.

INGREDIENTS

1 can black beans, drained
1 can corn, drained
1 can chunk chicken
1 carton chicken broth
1 jar double roasted salsa



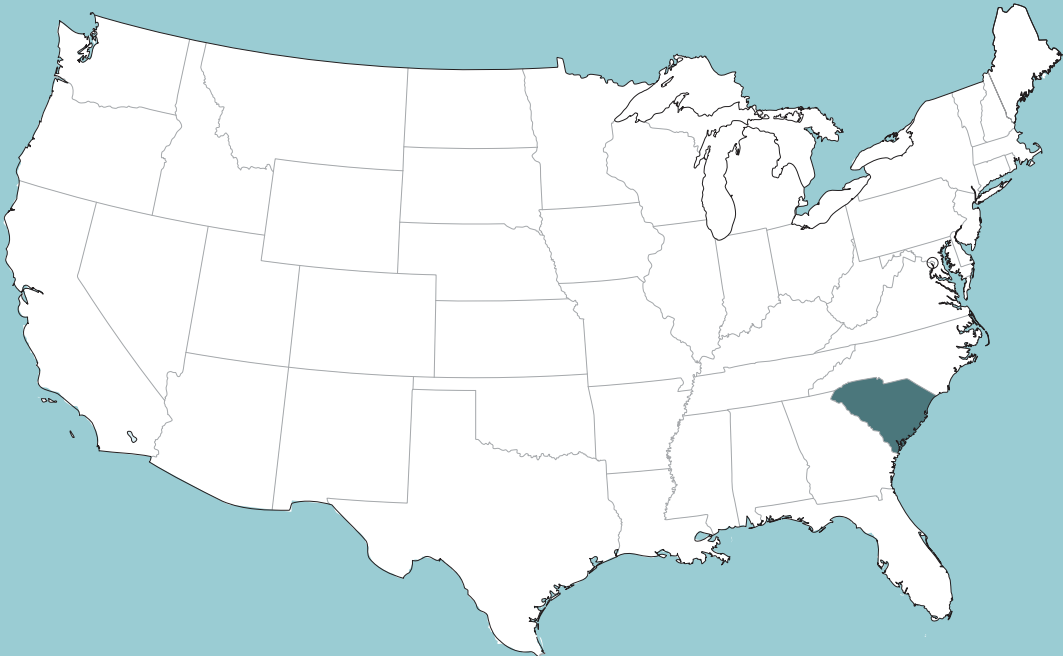
DINNER

A heartwarming and easy dinner!
Chicken soup really is good for the soul.

WHAT'S IN SEASON NEAR YOU

BE SURE TO GRAB THESE FRUITS AND
VEGETABLES NEXT TIME YOU COME TO
EAST COAST MARKET. THEY'RE IN SEASON
IN SOUTH CAROLINA FOR THE WINTER!

Apples
Lettuce
Scallions
Sweet potatoes



SAVE

ON THIS SEASONS' LOCAL PRODUCE WITH THESE DEALS.
REDEEMABLE AT ALL EAST COAST MARKET LOCATIONS

SAVE \$0.55
east coast
organic apples

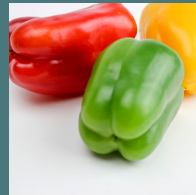
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offer valid at any east coast market location

SAVE \$0.59
east coast
bell peppers

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blackberries

Expires 03/14/13



offer valid at any east coast market location



SAVE \$0.55
east coast
organic carrots

Expires 03/14/13

offer valid at any east coast market location



2 FOR \$1.00
east coast
organic cucumbers

Expires 03/14/13

offer valid at any east coast market location



SAVE \$1.00
east coast
cooked edamame

Expires 03/14/13

offer valid at any east coast market location

2 FOR 1
east coast
bananas

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$5.00
east coast
blueberries

Expires 03/14/13



offer valid at any east coast market location

2 FOR \$1.00
east coast
green onions

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offer valid at any east coast market location



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east coast
market

834 Sunshine Way
Charleston, SC 29407

PAID
POSTAGE

Abraham Crane
4977 5th Ave
Charleston, SC 4058



Hey Abraham,

Try this recipe for a roasted eggplant sandwich! This is a yummy way to give you fiber, protein, and carbohydrates to power through the day.

-East Coast Market



east coast market

Here's what you'll need to make a roasted eggplant sandwich:

- ☐ 1/2 eggplant
- ☐ 1/2 zucchini
- ☐ 1 cup mushrooms
- ☐ 1 cup tomatoes
- ☐ basil
- ☐ arugula
- ☐ 2 tsp balsamic vinegar
- ☐ Baguette slices

Roast eggplant in balsamic vinegar. Combine all ingredients in between two baguette slices and enjoy.

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