

Redding Adventist Academy

Vegetarian Food Store

March 2019 Specials & News

New Items



Original Recipe!
Contains:
Gluten & Dairy
Tree Nut Free
Kosher

This is the pie that started it all! Organic carrots, peas, potatoes and tofu simmered in a creamy, well-seasoned sauce inside a tender, flaky butter crust made from organic whole wheat flour.



\$ 5.25

Chinese noodles, baked tofu, shiitake mushrooms, broccoli, julienned carrots and other organic veggies are immersed in a delectable, authentic Chinese-style cashew sauce.

Gluten Free
Dairy Free
Corn Free
Vegan Kosher



\$ 5.25

For all you dairy free, gluten free folks, this no-compromise Lasagna with "Mozzarella-Style Cheeze" and our rich, hearty, tomato sauce is just for you.

Gluten Free
Dairy Free
Vegan Kosher

Burger Sale



Original Grillers
12 Patty Bag
\$10.25
48 Patty Case
\$38.58



Grillers Prime
4 Patty Package
\$3.70
12 Patty Bag
\$17.74
48 Patty Case
\$66.54



Original Chick Patties
12 Patty Bag
\$14.23
48 Patty Case
\$53.44



Tomato & Basil Pizza Burgers
4 Patty Package
\$3.70



FriPats
4 Patty Package
\$3.70



Creative Cuisine Gluten
8 Patty Bag
\$5.09

Focus Product



Made with pride in the Pacific Northwest, Chef Bonneau Soup Bases create a full bodied soup as easy as making a broth! Just add it to your favorite "meats" and vegetables while cooking to craft a hearty meal that tastes like you made it from scratch. This Mushroom Base combines zesty flavor and dehydrated mushrooms making it a ideal base for soups and casseroles!



Creamy Chik'n Vegetable Soup

Warm 1 Tbsp. Olive Oil for a few minutes in a 2 quart pan; add 1 Cup Diced Carrots and sauté for five minutes. Add ¾ Cup coarsely chopped Onion, sauté another five minutes. Add 1 Cup chopped Celery; sprinkle 1 tsp. dried Rosemary over vegetables; continue to sauté until vegetables are tender. Add 1 can (13 oz.) of Worthington Diced Chik and mix. Add Chef Bonneau Mushroom Soup Base to small amounts of hot water until you reach 4 Tbsp; add water to make 3 Cups of mixture. Pour mixture over vegetables and Chik then simmer for ten minutes. Add ¼ Cup Milk (or substitute), let stand for five minutes and serve!

Thank you for supporting RAA

VISIT US Wednesday 11:00–1:00, Thursday 3:00–6:00, Friday 12:00–1:30

LOCATED AT 1356 E. Cypress Ave, Redding, CA

CALL US AT (530) 222-1018 EXT. 115

EMAIL US AT vfsoperations@reddingacademy.org