

**Redding Adventist Academy**  
**Vegetarian Food Store**  
**March 2019 Specials & News**

**New Items**



**Original Recipe!**

**Contains: Gluten & Dairy**

**Tree Nut Free Kosher**

**\$3.85**

*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.*



**Gluten Free Dairy Free Corn Free Vegan Kosher**

**\$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 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.*

**Burger Sale**



**Original Grillers**

**12 Patty Bag**

**\$10.25**

**48 Patty Case**

**\$38.58**

**Save \$2.00**



**Grillers Prime**

**4 Patty Package**

**\$3.70**

**12 Patty Bag**

**\$17.74**

**48 Patty Case**

**\$66.54**

**Save \$3.40**



**Original Chik Patties**

**12 Patty Bag**

**\$14.23**

**48 Patty Case**

**\$53.44**

**Save \$2.75**



**Tomato & Basil Pizza Burgers**

**4 Patty Package**

**\$3.70**

**Save 60¢**



**Save 60¢**

**FriPats**

**4 Patty Package**

**\$3.70**



**Creative Cuisine Gluten**

**8 Patty Bag**

**\$5.09**

**Save 90¢**

**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 ¾ 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**

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