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Featured Favorites | October-December, 2024

Delicious recipes start with better ingredients



NET WT 5 LBS (2.27kg)

Organic All-Purpose Flour

5_{lb}

Organic Unrefined Extra Virgin Coconut Oil

14 oz

Organic **Pure Vanilla Extract**

2 oz

Organic Plant Based Butter



13 oz

Organic **Pure Vanilla Extract**

4 oz

Super Fine Almond Flour

16 oz







Refined **Avocado Oil**

16.9 oz

Chicken Nuggets

selected varieties

20 oz



Organic Pasta Sauce

selected varieties

24 oz









Brown Rice Macaroni

16 oz



Brown Rice Fettuccine



Organic

Shredded Cheese

selected varieties

6 oz



Organic Cheese Slices

selected varieties

6 oz



Organic Wood-Fired Margherita Pizza

13 oz

16 oz



Organic Wood-Fired Four Cheese Pizza





12 oz

Chicken Nuggets Parmesan

45-50 MIN • SERVES 4-6 • GLUTEN-FREE

INGREDIENTS

1 bag CADIA chicken nuggets 16 ounces CADIA brown rice fettuccini pasta 24 ounce jar CADIA marinara pasta sauce

6 ounces shredded CADIA mozzarella cheese

½ cup shredded parmesan cheese

½ ounce fresh basil, stemmed and torn

DIRECTIONS

- 1 Preheat oven to 425°F. Place CADIA chicken nuggets in a single layer on a baking sheet. Grease a 9x13 baking dish, set aside. Bring a large pot of water to boil.
- 2 Bake nuggets for 12–14 minutes or until desired crispness is achieved, flipping over nuggets halfway through cooking. Cook CADIA pasta based on the package instructions and drain.
- **3** When chicken nuggets are cooked, remove from the oven and reduce oven temperature to 350°F.
- 4 Toss cooked pasta and 2 cups CADIA sauce in the greased baking dish.
- 5 Arrange chicken nuggets evenly on top of the pasta, drizzle with remaining sauce, and sprinkle on cheeses.
- 6 Bake at 350°F uncovered for 15 minutes or until cheese has melted and sauce is bubbling. Top with torn basil and serve.

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