













#### See in store for more great savings!

#### Farm Boy™

#### Garden Fresh **Pickles**

From vine to store in just 48 hours! Locally-grown cucumbers are picked, prepared in our kitchen with care, packed, and arrive fresh at our stores. **Available in Original or Spicy, this crunchy** seasonal treat is a BBQ meal must-have.

\$6.99 ea, 680 ml



#### Farm Boy™

### Garden Fresh Gazpacho

Cool down with our delicious take on a Spanish classic! Made fresh in our kitchen, this cold soup is crafted with tomatoes, cucumbers, garlic, green peppers, red onions, and a little spice for an extra punch of flavour. Serve chilled.

\$8.99 ea, 946 ml













naturally hardwood smoked,

gluten-free, available at our Deli Counter







all varieties,

340 g





SAVE Farm Fresh **Boston Bouquets** Fern Locally grown 10" pot flowers!

In case of discrepancy between the picture and the text, the text will always be deemed correct. We reserve the right to limit quantities, while supplies last. Product selection may vary by store.





# Fresh Seasonal Produce Arriving Daily

Experience a true taste of the season with our farm-fresh fiddleheads and asparagus. These veggies are known for their mild, earthy, and "green-tasting" flavour. Enjoy them as a sautéed or grilled side dish, or incorporate them into foods like omelettes, tarts, pastas, salads, and more!



View our magazine to learn more about what's *in*Season!

### Korean Style Beef Short Ribs









View Recipe Online

#### Ingredients

1 small onion, peeled and chopped

1 small Asian pear, cored and chopped

3-4 garlic cloves, peeled and chopped

1" piece ginger, peeled and chopped

2 Tbsp brown sugar

1/2 cup reduced sodium soy sauce

2 Tbsp rice wine (mirin)

1/4 cup water

Lettuce leaves

1 1/2 Tbsp toasted sesame oil

1 tsp Farm Boy™ Ground Black Pepper

1 1/2 Tbsp Farm Boy™ Sesame Seeds

1.3 kg flanken-style beef short ribs

2 green onions, thinly sliced for garnish

3 cups cooked Farm Boy™ Jasmine Rice (from 1 1/2 cups raw)

Farm Boy™ Organic Kimchi

#### **Directions**

- 1 Place onion, pear, garlic, ginger, brown sugar, soy sauce, rice wine, water, sesame oil, black pepper and sesame seeds in the bowl of a food processor and pulse until smooth.
- 2 Place ribs in large zipper bag and add marinade. Turn bag to make sure ribs are evenly coated, then place on a tray and refrigerate for at least 1 hour, but best if marinated for 24 hours.
- 3 When ready to cook, preheat grill to medium high and remove ribs from marinade, scraping and draining excess off completely.
- 4 Grease grill grates and cook ribs for 4-5 minutes per side, depending on thickness, or until lightly charred and cooked through.
- 5 Place on platter and garnish with green onions. Serve with rice, kimchi and lettuce leaves.



Looking for more recipes and inspiration? Check out our *in*Season magazine!





Enjoy a four-course gourmet menu designed by our chefs and inspired by some of our favourite flavours! Simply pre-order online or in-store for pickup, follow the heating instructions, and enjoy!

RESTAURANT SQUALITY DINING
An incredibly priced
4-course meal!

Welcome the sunshine with a vibrant meal that lets you take it easy this summer. Indulge in this chef prepared, four-course menu for two made with wholesome, high-quality ingredients.

#### MENU

**Sweet Potato Vichyssoise** Black Leek Oil

Parmigiano Flan
Balsamic Tomato Jam,
Lemon Garlic Arugula Greens

**BBQ Mesquite Salmon**Chili Roasted Potatoes
& Zucchini Provençale

Coconut Sunrise Cake
Oranges n' Cream
No-Churn Ice Cream

#### 25 MINUTES REHEATING

ORDERS CLOSE: Wednesday, May 29<sup>th</sup>

\$8499

PICK-UP DATE: Saturday, June 1<sup>st</sup>





## Victoria Day Holiday Hours Monday, May 20

Visit farmboy.ca/stores for holiday schedules