

# FRESHER than FRESH





## BUTCHER ${\mathcal E}$ SEAFOOD



### **GROCERY** & DELI



Mastro Oven Roasted Rosemary or Tuscan Style Ham

\$229 /100g



Betty Super Moist Bread White or Whole Wheat \$269 /675g



Edam Semi-Hard Cheese \$229



Beatrice Sour Cream Assorted Varieties \$279 /500ml

#### **WHAT'S FOR DINNER?**

## Mediterranean Brussels Sprouts

#### Ingredients

4 cups brussels sprouts, cleaned and washed

1 cup baby carrots

½ cup sweet red pepper, diced

1 cup walnut halves

or almond halves

6 to 8 sundried tomatoes

1/4 cup fresh Italian flat leaf parsley, washed and chopped

4 tbsp of extra virgin olive oil

2 tbsp of extra virgin olive oil2 cloves garlic

Sea salt and freshly ground black pepper to taste

In a medium pot, bring water to boil. Wash the brussels sprouts and baby carrots well. Cut the sprouts and carrots in half. Add the brussels sprouts and carrots to the boiling water and cook just until fork-tender, drain and set aside. In a small bowl, drizzle 2 tablespoons of the olive oil over the sundried tomatoes to soften them. Crush the garlic cloves in a garlic press and set aside. In a big saucepan, sauté the walnut halves in the remaining olive oil until fragrant. Then add the crushed garlic and diced red pepper and continue to sauté until the garlic is creamy. Chop softened tomatoes into bite-size pieces and add, together with olive oil, to saucepan. Add the parsley, steamed brussels sprouts and carrots and toss well to combine. Season with sea salt and freshly ground black pepper.

Enjoy the

