

FRUIT



Apples
each, Manzanas
singular
\$0.50

QTY



Apples
3lb bag, Manzanas en Bolsas
\$3.50

QTY



Bananas
each, Gineos
singular
\$0.25

QTY



Pears
each, Peras,
singular
\$0.75

QTY



Kiwi
each, singular
\$1.00

QTY



Pineapple
each, Piña,
singular
\$4.00

QTY



Tomatoes
each, Tomates,
singular
\$1.00

QTY



Grape Tomatoes
pint, Tomates, Uva
\$2.50

QTY



Lemons
each, Limónes,
singular
\$0.50

QTY



Limes
each, Limas,
singular
\$0.50

QTY



Grapes, Red/Green
bags, Uvas
rojas/verdes en
bolsas
\$5.50

QTY



Cantaloupe
each, Cantalupo,
singular
\$3.00

QTY



Mango
each, singular
\$2.00

QTY



Blueberries
6 - 8oz
container, arándanos
\$3.00

QTY



Strawberries
1lb container, Fresas
\$3.50

QTY



Watermelon
each, sandía
singular
\$6.00

QTY

Seasonal Items



Plums
ciruelas
singular
\$0.75

QTY



Peaches
melocotones
singular
\$0.75

QTY



Nectarines
nectarinas
singular
\$0.75

QTY

NEW

Check out the
monthly recipe
on page 4!

Visit Foodlinknyc.org/CurbsideMarket
for locations near you!

Prices change monthly

Ask about our
seasonal specials!

VEGGIES



Avocados

each,
Aguacate,
singular

\$1.00

QTY



Beets

each,
Remolachas,
singular

\$1.00

QTY



Broccoli

each, Brócoli,
singular

\$1.50

QTY



Seeded Cucumbers

each, Pepino
con Semillas,
singular

\$.75

QTY



Carrots

1lb. bag,
Zanahorias

\$1.00

QTY



Baby Carrots

1 lb. bag
Zanahorias
Bebe

\$1.50

QTY



Celery

each, Apio,
singular

\$2.50

QTY



Green Cabbage

each
Repollo Verde,
singular

\$2.00

QTY



Garlic

each, Ajo,
singular

\$.50

QTY



Ginger

each, Jengibre,
singular

\$1.00

QTY



Spinach

10 oz bag
Espinaca

\$2.50

QTY



Red Onion

each
Cebollas Rojas,
singular

\$.75

QTY



Yellow Onions

2 lb bag
Cebollas
Amarillas

\$1.25

QTY



White Potatoes

5 lb bag
Papas Blancas
en Bolsas

\$3.00

QTY



Russet Potato

each
Papas Russet,
singular

\$.50

QTY



Sweet Potato

each
Batatas,
singular

\$.75

QTY



Lettuce

Lechuga

\$3.50

QTY



Mushrooms

6 oz & 8 oz pkg
Hongos

\$2.00/\$2.50

QTY



Jalapeños

each, singular

\$.50

QTY



Green Bell Peppers

each, Pimientos
Verdes, singular

\$1.00

QTY



Rainbow Peppers

each, Pimientos
Varios, singular

\$1.50

QTY



Zucchini/ Summer Squash

calabaza singular

\$.50

QTY



Sweet Corn

maiz
singular

3/\$1.00

QTY

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CEREAL CEREALES



Cheerios

18 oz box, Avena
Tostada

\$3.00

QTY



Corn Flakes

18 oz box, Caja
de 18 oz

\$3.00

QTY



Rice Krispies

12 oz box
Arroz Crujiente

\$3.00

QTY

NEW

Recipe of the Month

Zucchini Pizza Boats

Makes: 6 servings Prep Time: 15 minutes Cook Time: 30 minutes



Ingredients

- 2 medium or 3 small zucchini
- ½ cup tomato based pasta sauce
- ½ cup shredded mozzarella cheese
- 2 Tablespoons parmesan cheese

Directions

1. Heat oven to 350 degrees.
2. Wash zucchini. Trim ends and cut each in half lengthwise. Use a spoon to gently scrape out soft, seedy center of zucchini.
3. Place zucchini halves in a small baking dish. Spoon pasta sauce into zucchini halves. Top with mozzarella and parmesan cheeses.
4. Bake for 25 to 30 minutes or until zucchini can be pierced with a fork and cheese is bubbly and brown. Serve warm.
5. Refrigerate leftovers within 2 hours

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