

THE GENNY

Sales Through June 24th




Cascadian Farm
Frozen Veggies
\$2.99
Craftsbury



Ben & Jerry's
Regular Pints
\$4.49
Both Stores



Green Mtn. Creamery
32oz. Yogurt
\$4.99
Both Stores



Tony's
Pepperoni
Pizza
\$3.99
Albany



Rana
10oz
Ravioli
\$4.49
Both Stores



Ritz
Assorted
Flavors
2 for \$6
Both Stores



Fever Tree
4-Packs
\$4.79 +dep
Both Stores




CraV'n
Packaged
Cookies
\$1.99
Both Stores



Mars
Select
Candies
\$1.29
Both Stores



Prince
Dried
Pastas
4 for \$5
Both Stores



Kashi
GoLean
Cereals
2 for \$7
Both Stores



Carr's
Crackers
All Flavors
2 for \$7
Both Stores

Ravioli with Roasted Zucchini & Mint



1 package Rana Ravioli
5 tablespoons EVOO
1 medium zucchini, sliced in ribbons
1/2 cup grated pecorino romano
2 tablespoons chopped fresh mint
Salt & Pepper

Preheat the oven to 400°F Pat the zucchini dry with a paper towel and place it in a large bowl. Toss with oil, salt, pepper and lay flat on baking sheet. Roast the zucchini until wilted and the edges are charred, 15 minutes. Meanwhile, cook the ravioli according to package and drain, reserving 1/2 cup of the cooking water. Return the pasta to the pot, add zucchini and any juices that collected in the pan, the remaining oil, the cheese and the mint. Add the pasta water a little bit at a time to loosen to sauce if needed. Season with additional salt and pepper. Divide among bowls and top with more cheese and mint.

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