

3 DAY Sale

BUSCH'S
Fresh Food Market



SEPTEMBER
25 - 27



12 Stem
SUPREME ROSES

\$9.99

Coastal Seafood
26/30 CT.
RAW TAIL-ON SHRIMP

Peeled & Deveined
Indonesia | 16 OZ.

\$8.99



All Natural Pork
BABY BACK RIBS
Previously Frozen

\$2.99 LB.



Busch's
ASSORTED CAKE DONUTS
6 CT.

\$5



Bellatoria
ULTRA THIN CRUST PIZZA
12.76 - 18.72 OZ. | Limit 4

BOGO



Fresh
HALOS CLEMENTINES
3 LB.

\$3.99

Dietz & Watson
OVEN CLASSIC TURKEY
Limit 2 LBs.

\$8.99 LB.



HINT WATER
16 OZ.



10/\$10

OMENA ORGANICS BEANS
15 OZ. | Limit 5

5/\$5



Our Family
SLICED CHEESE
8 OZ. | Limit 4

2/\$3

BAKED FETA & SHRIMP BRUSCHETTA PASTA

PREP TIME

25 MINUTES

COOK TIME

35 MINUTES

SERVES

8

TOTAL TIME

1 HR

DIRECTIONS

Preheat oven to 400°; spray 4 to 5 quart baking dish with cooking spray. Prepare pasta as label directs; drain, return to saucepot and cover to keep warm.

Place cheese in center of prepared dish. Drizzle both sides of cheese with oil; sprinkle with crushed red pepper, salt and black pepper. Bake cheese 30 minutes or until softened.

In large bowl, toss shrimp and bruschetta; place around cheese and bake 5 minutes or until shrimp turn opaque throughout. Add pasta; toss. Makes about 8 cups.

Serve pasta garnished with basil, if desired.

NUTRITION

15g Fat
5g Saturated Fat
116mg Cholesterol
1075mg Sodium
33g Carbohydrates
2g Fiber
4g Sugars
0g Added Sugars
19g Protein



SCAN TO SHOP
THIS RECIPE!

INGREDIENTS

- Nonstick cooking spray
- 3 cups penne pasta
- 1 block (8 OZ.) feta cheese, drained
- 1 tbsp. olive oil
- 1 tsp. crushed red pepper flakes
- ½ tsp. salt
- ½ tsp. ground black pepper
- 1 ½ lb. raw 26/30 CT. peeled & deveined shrimp, thawed and tail shells removed
- 2 cups prepared tomato bruschetta
- Chopped fresh basil for garnish

