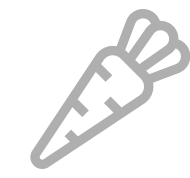




SHOP



FOOD LIST



CART



ACCOUNT

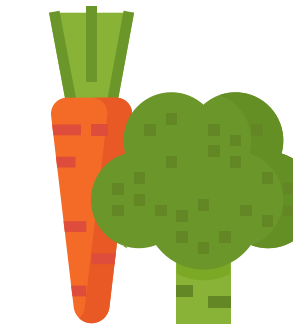
Stop wasting food and save money

Track expiration dates of your food and view consumption habit for your family to buy only food your family needs

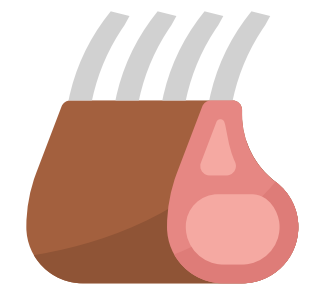
[View food list >](#)



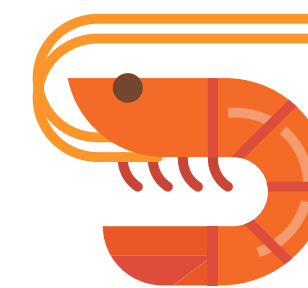
Beverages



Vegetable



Meat



Seafood



Dairy



SHOP



FOOD LIST



CART



ACCOUNT

Recipes using your food



Apple Cherry
Chicken Salad



Greek Chicken Tacos



Herbes de Provence
Lamb Chops

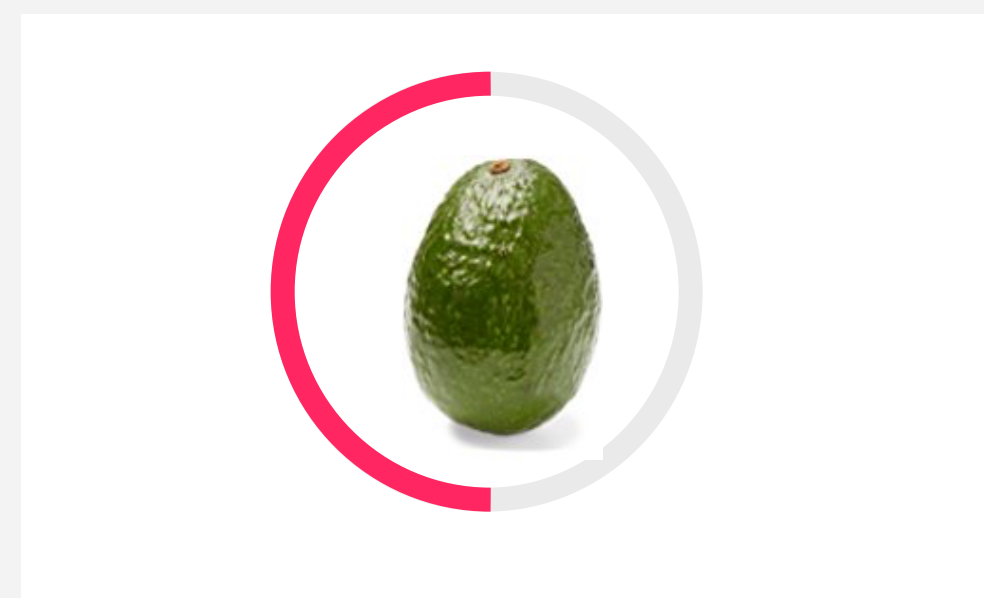


Apple Cherry
Chicken Salad

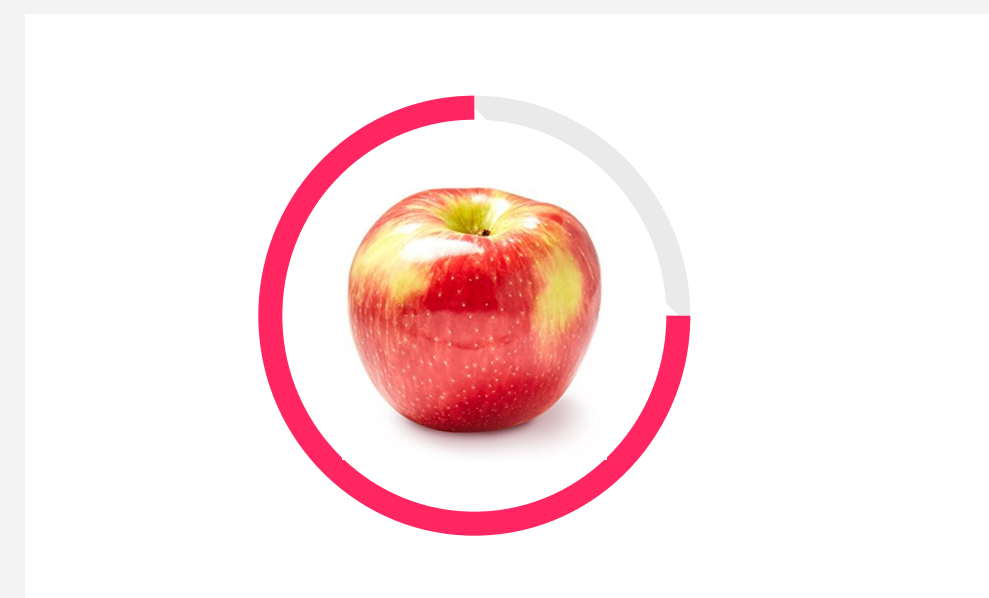


Greek Chicken Tacos

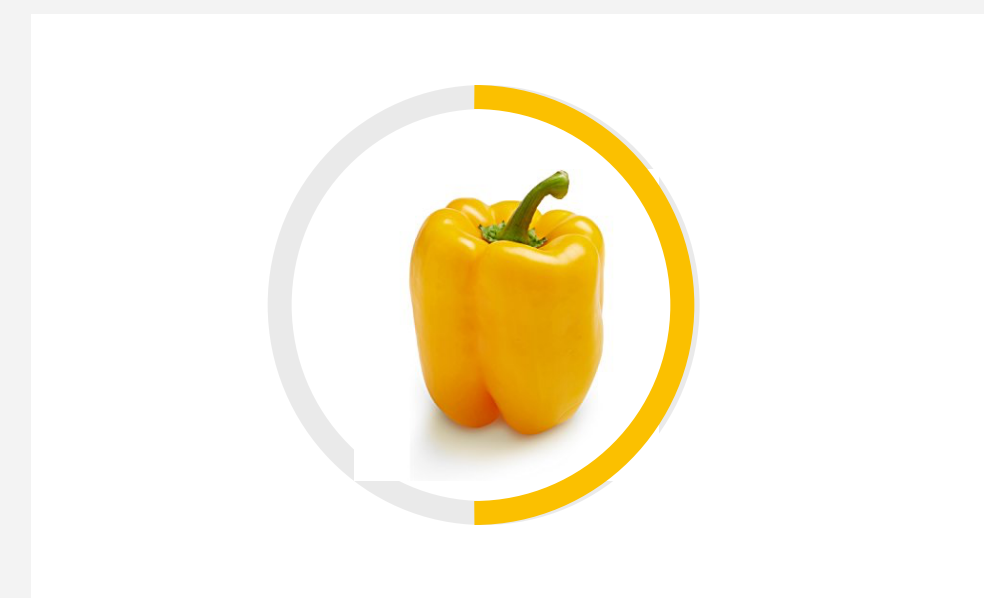
Recipes using your food



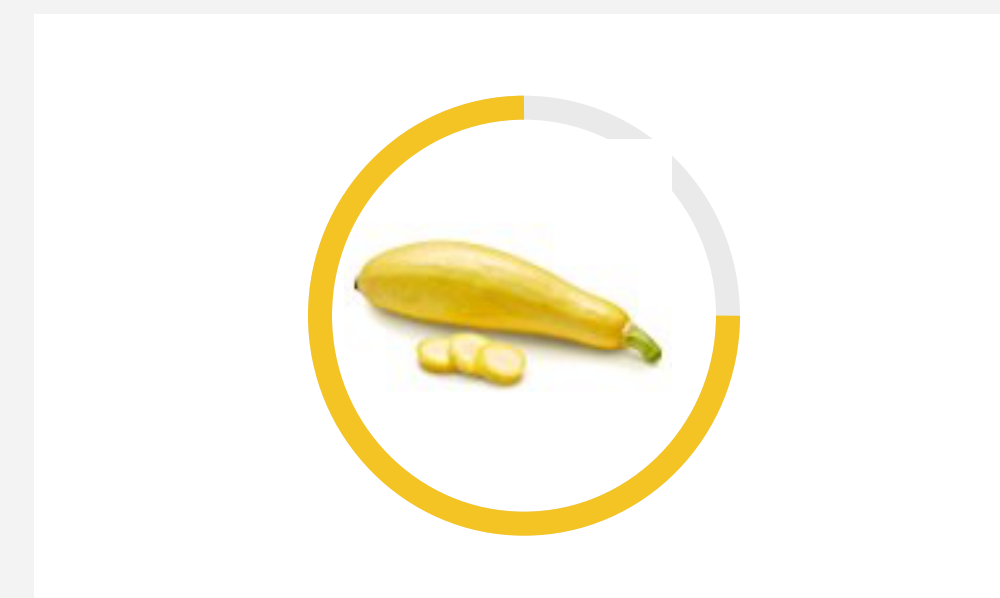
Avocado, 1 large
1 day left



Organic Fuji Apples, 3 lb
2 days left



Bell Pepper, 2 Med
5 days left




Organic Yellow
Squash, 1.5 lb
1 week left




Organic Valley,
Pasteurized, Gal
1 week left

Recipes using your food



 **Step1**
Step

 **Step2**

 **Step3**

Time 30-40min

Servings 2

Ingredients you have



2 bonless skinless chicken breasts

1 Fuji Apple

1 oz. Slivered Almonds

5 oz. Baby Spinach


3 oz. Balsamic Vinaigrette


1 oz. Dried Cherries



Recipes using your food



 **Step1**
Step

 **Step2**

 **Step3**

Time

30-40min

Servings

2

Ingredients you have



2 bonless skinless chicken breasts

1 Fuji Apple

1 oz. Slivered Almonds

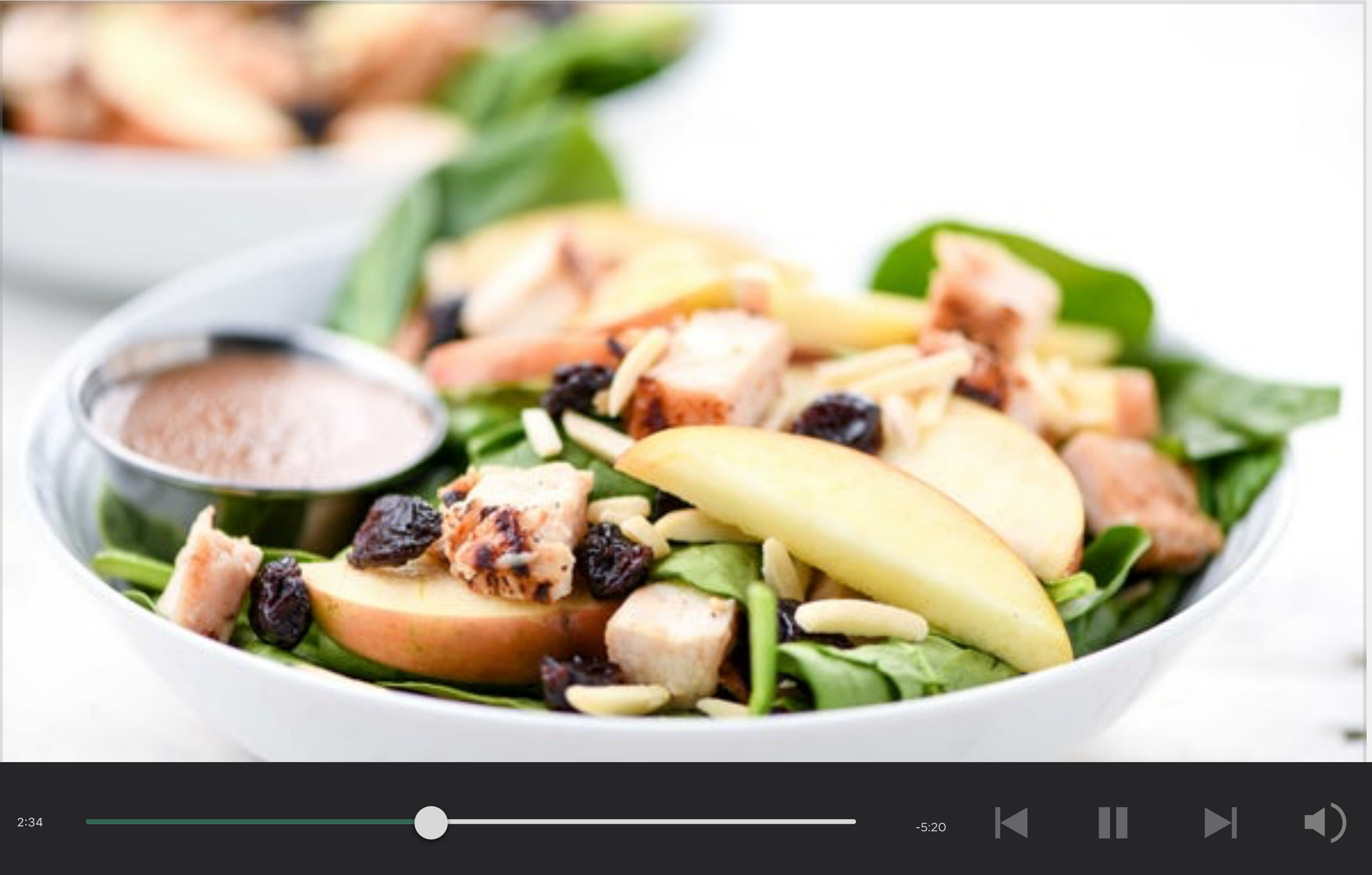
5 oz. Baby Spinach

3 oz. Balsamic Vinaigrette


1 oz. Dried Cherries



Recipes using your food



Thoroughly rinse produce and pat dry. Quarter apple and remove core. Cut into thin slices. Microwave roasted chicken until warmed, 1-2 minutes. Place apple slices, spinach and chicken in a bowl and toss with dressing. Garnish tossed salad with almonds and cherries. Bon appétit!

 Step1
Step

 Step2

 Step3



SHOP



FOOD LIST



CART



ACCOUNT

Cart 2 items



Bell Pepper, One

\$ 1.40



1



365 Everyday Value
Almonds, Sliced, 8 Ounce

\$4.99



1



Total

\$11.38

Check Out