



A dense forest scene with tall, thin trees. Sunlight filters through the canopy, creating bright highlights on the tree trunks and the forest floor. The ground is covered with green moss and fallen leaves.

SELENA MONAHAN

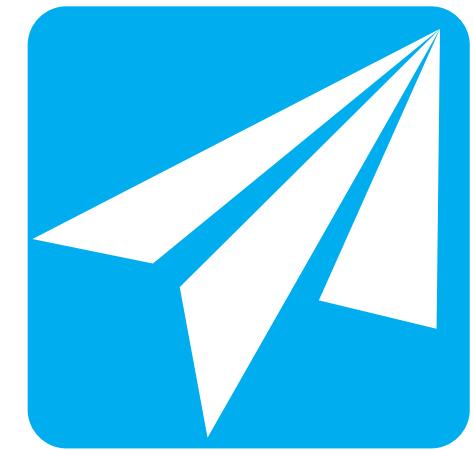
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- 100% of our office building and staff travel are from organic sources.
- 25% of our products are made in the 'Green Certified' factories that are preferred by our customers to create the highest conditions and values throughout the entire value chain.
- 45% of our customers are individuals, which helps promote conditions and values throughout the entire value chain.

Caravan 2020

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SLIM PICKIN

Health Food Pasta



**SLIM
PICKIN**

INGREDIENTS

- 1 8-ounce package gluten-free quinoa spaghetti
- 2 tablespoons olive oil
- 2 10- to 12-ounce containers grape tomatoes or cherry tomatoes
- 3 garlic cloves, pressed
- 2 5- to 6-ounce packages baby spinach
- 6 tablespoons finely grated Parmesan cheese, divided
- 3 teaspoons chopped fresh marjoram, divided
- 1/4 teaspoon dried crushed red pepper
- Additional finely grated Parmesan cheese

RECIPE PREPARATION

Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain, reserving 1/2 cup pasta cooking liquid. Return cooked pasta to same pot.

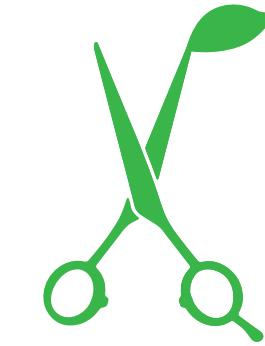
Meanwhile, heat oil in heavy large skillet over medium-high heat. Add tomatoes; sprinkle with salt and freshly ground black pepper and sauté until beginning to soften and brown in spots, 3 to 4 minutes. Add garlic; stir 30 seconds.

Add 1/4 cup reserved pasta cooking liquid to skillet and stir, scraping up browned bits. Add tomato mixture with juices, spinach, 4 tablespoons cheese, 2 teaspoons marjoram, and crushed red pepper to pasta in pot; toss over low heat just until spinach begins to wilt, adding more pasta cooking liquid by tablespoonfuls if dry, about 2 minutes.



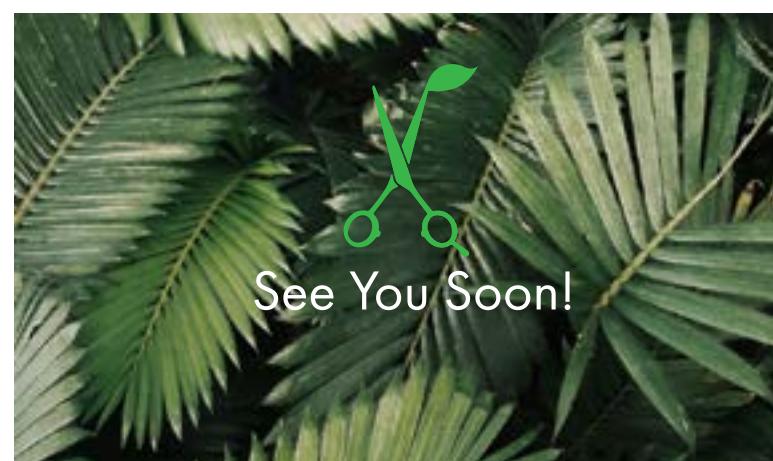
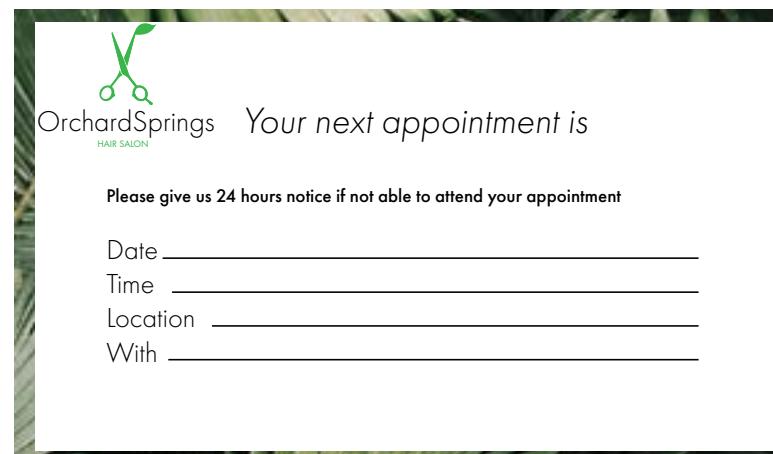
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OrchardSprings

HAIR SALON



TRIPLE BAKED Edible Package



Triple Baked



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