

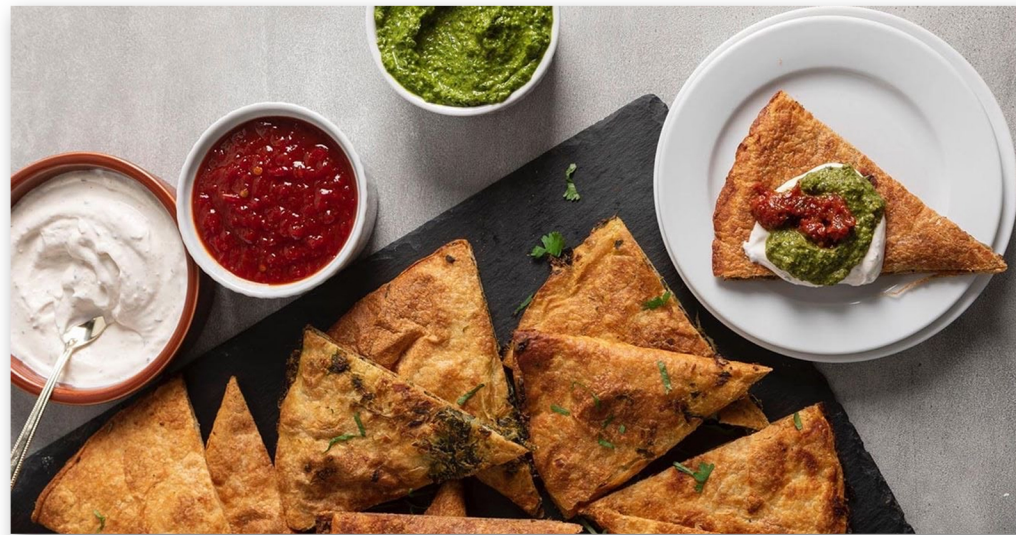
# LOCAL VENDOR SPOTLIGHT

# Bolani®



For founder and owner Nazie Sidiq, food has always been deeply meaningful, and she views each meal she prepares as special. She grew up embracing the flavors, recipes and traditions of her homeland, Afghanistan, through her family's own cooking. It was in that kitchen that she learned how to make bolani flatbreads from her grandmother, a traditional dish in her culture. Little did she know that her grandmother's recipe she loved would allow her to create her own business in America!

Ensuring they know where their food comes from, Bolani uses local farmers and growers to source their products, from the olive oil to spinach, herbs, and flour. Bolani is committed to using only the finest non-gmo, organic ingredients, locally sourced produce, and exciting, flavorful and high-quality spices. They are committed to staying local while cooking globally to stay true to their roots.



*"Each of our bolani flatbreads and our flavorful vegan sauces and condiments are all created with our customers and their families in mind. We hope you enjoy them as much as we love making them!"*

- Nazie Sidiq, Founder



Made by hand in Northern California, these crisp and deliciously flaky Bolani flatbreads are sensational. Eaten on their own or enjoyed with their array of delectable sauces, condiments, and spreads, you're sure to enjoy!



**LEARN MORE AT [BOLANI.CO](http://BOLANI.CO)**

# United

Home Grown In Marin.