



August 21-September 24, 2024



Lakewood Organic Pure Pineapple Juice

\$629

32 oz



Bragg Organic Apple Cider Vinegar

\$499

32 oz

Stock up on organic goodness!

Late July Organic Tortilla Chips

selected varieties





Primal Kitchen Organic Ketchup

selected varieties

\$479

11.3 oz



Cascadian Farm Organic Organic Potatoes

selected varieties

2/\$8



Food For Life Organic Ezekiel 4:9[®] Bread

selected varieties



24 oz



Alexia Organic Fries

selected varieties

\$479

15-16 oz



Muir Glen Organic Tomatoes

selected varieties

12-16 oz

2/\$4



Native Forest
Organic Coconut Milk

selected varieties

\$299

13.5 oz



Forager Project
Organic Cashewmilk Yogurt

selected varieties

\$479

24 oz



Alden's Organic Organic Ice Cream

selected varieties

\$829



Maya Kaimal **Organic Everyday Dal**

selected varieties



10 oz

San-J **Organic Tamari Soy Sauce**



10 oz

Lotus Foods Organic Rice Noodles

selected varieties

8 oz

Muir Glen Organic Pasta Sauce

selected varieties

23.5 oz

Simply Organic Organic Dip Mix

selected varieties

0.7-1.5 oz

USDA



3 oz

Stacy's **Pita Chips**

selected varieties



Crown Prince Natural

CROWN PRINCE

Smoked Oysters

selected varieties



Wild Planet **Wild Sardines** selected varieties

4.4 oz





Wild Planet Skipjack Wild Tuna

selected varieties

Whisps **Cheese Crisps**

selected varieties



Kettle **Potato Chips**

selected varieties







Siete **Tortilla Chips** selected varieties

5 oz

Siete **Grain Free Taco Shells**

5.5 oz

Gather around the table with Siete Foods! Siete creates delicious heritageinspired products with thoughtfully selected ingredients, like these Grain Free Taco Shells and Sea Salt Tortilla Chips made with avocado oil. Enjoy with loved ones because Juntos es Mejor, or "together is better!"

Angie's **BoomChickaPop Popcorn**

selected varieties





LARABAR

Clif Bar Energy Bar

selected varieties



Tony's Chocolonely Chocolate Bar

selected varieties



6.35 oz

Larabar Fruit & Nut Bar

selected varieties



1.6-1.7 oz

Chocolove **Chocolate Bar**

2.4 oz

selected varieties

2.9-3.2 oz



Bobo's Oat Bar

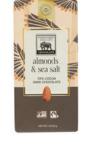
selected varieties



Endangered Species Chocolate Bar

selected varieties





UNREAL Chocolate Bars

selected varieties

3.4-4.2 oz



Cascadian Farm Organic Organic Cereal

selected varieties



8.6-14.6 oz

KeVita **Organic Kombucha**

selected varieties

15.2 oz

Vita Coco **Coconut Water**

selected varieties



500 ml

Spectrum Organic Shortening

24 oz



Rishi Tea **Organic Tea** selected varieties

15 ct



Mount Hagen Organic Instant Coffee

selected varieties

3.53 oz



Laird Superfood Superfood Creamer

selected varieties



8 oz

Health-Ade Organic Kombucha

selected varieties

16 oz



Eternal Naturally Alkaline Spring Water



Harmless Harvest Organic Coconut Water

16 oz

evamor **Natural Alkaline Artesian Water**

32 oz



Essentia Alkaline Water



Milkadamia Macadamia Milk

selected varieties

\$479

32 oz



selected varieties



28 oz



milkadamia



Miyoko's Organic Liquid Vegan Pizza Mozzarella

Miyoko's Organic Vegan Cream Cheese

MIYOKO'S

selected varieties

\$529

16 oz

\$379

8 oz



Built on the foundation of craft and compassion, Miyoko's Creamery is the natural, compassionate evolution of dairy—using time-honored techniques and the finest ingredients to make our award-winning, phenomenally vegan, plant-milk butter and cheese.

Califia Farms Barista Blend Oatmilk

\$379

32 oz



Organic Valley
Organic Raw Cheese

selected varieties

\$479

8 oz



Rumiano Organic Sliced Cheese

selected varieties

\$399

6 oz



Tomato, Peach & Basil Pesto Pizza

35 MIN • SERVES 2-4

INGREDIENTS

1 package pizza dough, room temperature

- 2 small peaches or nectarines, stoned and sliced
- 8 cherry tomatoes, halved
- 1 ½ cup shredded mozzarella cheese ¼ cup shredded parmesan cheese ¼ cup basil pesto

DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 Press prepared pizza dough onto a parchment lined baking sheet using fingertips forming a round shape.
- **3** Brush pesto over dough then sprinkle with cheeses.
- 4 Arrange tomatoes and peach slices evenly over the top.
- **5** Bake for 15–20 minutes until edges are golden brown, rotating half way through cooking.



Nuts for Cheese Organic Vegan Cheese

selected varieties



\$579

4.2 oz

Rudi's Bakery Organic Bread

selected varieties

\$479

22 oz

Om Organic Lion's Mane



\$1699

100 g

Bitchin' Sauce Bitchin' Sauce

selected varieties

\$399

8 oz

wildbrine Kimchi

selected varieties

\$629

18 oz



Cosmic Bliss Organic Dairy-Free Frozen Dessert

selected varieties

\$529

14 oz

USDA



VIBRANCE

Vibrant Health Green Vibrance

\$**45**99

11.68 oz

Nordic Naturals Algae Omega

\$2299

60 ct



Outer Aisle Gourmet Sandwich Rounds

selected varieties



\$529

6.75 oz

So Delicious Plant-Based Frozen Dessert

selected varieties

\$479

16 oz



Yerba Prima Psyllium Husks Powder



\$1299

Garden of Life Vitamin Code® Raw Zinc



60 ct

Trace Minerals ConcenTrace Trace Mineral Drops

8 oz

ACURE **Shampoo or Conditioner**

selected varieties



8 oz

Wiley's Finest Wild Alaskan Fish Oil **Easy Swallow Minis**

60 ct

Natural Factors WellBetX® Berberine 500 mg

60 vcap

DERMA E Anti-Wrinkle Renewal Cream

4 oz

Weleda **Skin Food**

2.5 oz

JASON Body Wash

selected varieties

30 oz

Dr. Bronner's **Organic Hand Sanitizer** selected varieties

FISH OIL

WellBetX Berberine

2 oz

ShiKai **Borage Therapy Hand Cream**

USDA

2.5 oz

Mrs. Meyer's Clean Day **Liquid Dish Soap**

selected varieties



16 oz



WELEDA



Moroccan Style Meatballs

45 MIN • SERVES 2-3

INGREDIENTS

½ pound ground beef

½ pound seasoned ground pork

1 medium yellow onion, diced (divided)

3 tablespoons olive oil

2 large garlic cloves, minced

15 ounce can fire-roasted crushed tomatoes

1 teaspoon ground ginger

1 cinnamon stick

½ cup honey

¼ teaspoon sea salt

¼ teaspoon ground black pepper

½ preserved lemon, chopped (optional)

chopped (optional)

1/3 cup crumbled feta

1 cup cilantro leaves

DIRECTIONS

- 1 Combine ground beef, pork, and half of the diced onion. Shape mixture into eight balls and set aside.
- 2 In a 4-quart saucepan, heat oil over medium heat. Add remaining onion and sauté until translucent. Stir in garlic, ginger, and cinnamon stick; cook for one minute.
- **3** Add tomatoes, ½ cup water, honey, salt, and pepper. Bring to a gentle simmer and cook for 10 minutes. Place meatballs in sauce and continue to cook for 15 minutes or until internal temperature reaches 165°F.
- **4** Stir in preserved lemon and serve with crumbled feta and cilantro.





Proud member of INFRA.

As part of the Independent Natural Food Retailers Association, we're able to provide you with savings on the food you love as well as collaborate to achieve important goals of increasing sustainability and addressing climate change.

INFRA Deals are available at participating Independent Natural Food Retailers Association member store locations.

For more information and a complete listing, please visit **www.naturalfoodretailers.com** or scan this code.

