

Now 2x monthly!



January 29-February 11, 2025



The Good Crisp Company Potato Crisps

selected varieties



Tony's Chocolonely Chocolate Bar

> selected varieties 6.35 oz

Savor the savings on delicious snacks

Kettle **Potato Chips**

selected varieties

5 oz



Siete Kettle Cooked Potato Chips

selected varieties

5.5 oz



Angie's BoomChickaPop **Popcorn**

selected varieties



Traditional Medicinals Organic Tea

selected varieties

16 ct



GT's Kombucha

selected varieties

16 oz



poppi **Prebiotic Soda**

selected varieties

12 oz



Justin's **Organic Peanut Butter Cups**

selected varieties

4.2-4.7 oz



Chocolove **Chocolate Bar**

selected varieties

2.9-3.2 oz



Hu **Chocolate Bar** selected varieties

2.1 oz







At Amy's, we cook every meal with love. We spend countless hours in our kitchens, so you can enjoy delicious food in minutes. From our scratch made sauces to the perfectly balanced flavors, every bite delivers the comforting taste of home.



Amy's Macaroni & Cheese



Amy's Soup

selected varieties

9 oz

13.65-14.7 oz

Annie's **Organic Mac & Cheese**

selected varieties





Muir Glen Organic Tomatoes

selected varieties

28 oz



Rao's **Pasta Sauce**

selected varieties

3 Cook penne rigate according to package instructions, stirring frequently.

5 Serve with grated cheese.

4 Drain and toss the pasta with the tomato sauce.

24 oz



Bachan's **Japanese Barbecue Sauce**

selected varieties

17 oz



California Olive Ranch **Extra Virgin Olive Oil**

selected varieties



16.9 oz

Penne Rigate with Tomato Sauce 25 MIN • SERVES 4-6 · VEGETARIAN **INGREDIENTS** 2 cups strained tomatoes ½ teaspoon salt 2 tablespoons extra virgin ½ cup fresh basil leaves olive oil 1 box of penne rigate 1 clove garlic, minced Grated Parmigiano Reggiano **DIRECTIONS** 1 In a medium saucepan, simmer the strained tomatoes, extra virgin olive oil, garlic, and salt for 15 minutes. 2 Turn off the heat and add basil.

Buffalo Chicken Stuffed Avocados

15 MIN • SERVES 4 • GRAIN-FREE, KETO

INGREDIENTS

2 ripe avocados

1 cup shredded chicken

1 ½ tablespoons mayonnaise or Greek yogurt

1 tablespoon buffalo hot sauce ½ cup cilantro

²/₃ cup cheddar cheese, shredded

1 green onion, thinly sliced

DIRECTIONS

- 1 Preheat oven to 350°F. Prepare the buffalo chicken by whisking together mayonnaise and buffalo sauce in a small bowl. Fold in chicken and season with salt and pepper to taste.
- 2 Cut avocados in half and discard pit. Place avocados in an oven safe baking dish.
- 3 Spoon chicken salad on top of avocado halves and sprinkle with shredded cheese.
- **4** Bake for three to five minutes or until cheese has melted.
- **5** Place avocados on a serving tray and garnish with green onion and cilantro.



Nick's Sticks



Absolutely Gluten Free Flatbread

selected varieties

5.29 oz



Clif Bar Energy Bar

selected varieties

2.4 oz

Bobo's Oat Bar

selected varieties

3 oz



Crunchmaster **Multi-Seed Crackers**

selected varieties

4 oz



Purely Elizabeth Granola

selected varieties

8-12 oz



Three Wishes Grain Free Cereal

selected varieties

8.6 oz





Organic Valley has the perfect shredded cheese for your favorite recipes. Try our finely shredded Mozzarella on pizza, lasagna, or a casserole or our finely shredded Mexican blend with chili, quesadillas, and nachos.



Organic Valley Organic Shredded Cheese

selected varieties

6 oz



For plant-curious foodies seeking delicious and kinder food choices, Miyoko's Creamery is an organic plant milk creamery that crafts the world's finest vegan cheese & butter, empowering them to choose good food that nurtures good in our world.



Miyoko's Creamery **Organic Vegan Cream Cheese**

selected varieties

8 oz



Miyoko's Creamery **Organic Vegan Butter**

8 oz

Crofter's Organic Organic Premium Fruit Spread

selected varieties

16.5 oz



ROFTER



Enjoy Life Foods

9-10 oz

MINI CHIPS

Little Secrets Peanut Butter Chocolate Pieces



5 oz

Oatly

Oatmilk selected varieties

Essentia Water Alkaline Water



R.W. Knudsen **Organic Tomato Juice**



32 oz

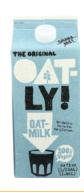


Ripple Plant-Based Milk selected varieties

48 oz



64 oz



Colors Same No Sager No Archivel County Pages Sales Same Name Sales

Alexia Organic Fries

selected varieties

15 oz



Vital Planet Vital Flora Women's **Daily Probiotic 60B**

\$3599

30 ct

Garden of Life Organic B-12 Spray





Aura Cacia Organic Castor Oil

CASTOR

4 oz

AURA CACIA LAVENDER NET 5 EL 07 (15ml)

Aura Cacia Lavender **Essential Oil**

0.5 oz

Each item is formulated with 100% pure essential oils and responsibly sourced mineral and plant-based ingredients. Rest assured that Aura Cacia products are never tested on animals and do not contain any harmful parabens or phthalates.

AURA CACIA®

* 90

2 oz

Nature's Way Sambucus Gummies

60 ct



Nordic Naturals Ultimate Omega 2x

60 ct



NOW Foods D-Mannose 500 mg

120 vcap



Solarav **High Absorption Magnesium Glycinate**



Vital Proteins Collagen Peptides

10 oz



Skin Food



Weleda

499

2.5 oz





11 oz

120 vcap

Barbecue Chicken

30-40 MIN • SERVES 4 • DAIRY-FREE, GLUTEN-FREE

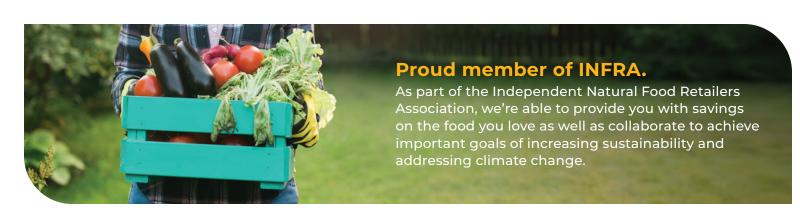
INGREDIENTS

2 tablespoons olive oil 8 chicken legs 3⁄4 cup barbecue sauce Salt and pepper

DIRECTIONS

- 1 Preheat oven to 400°F.
- **2** Line a baking sheet with parchment paper and place chicken on tray.
- **3** Coat chicken with olive oil and season with salt and pepper.
- 4 Bake chicken for 15 minutes, then start to baste with barbecue sauce every 5–10 minutes thereafter.
 Continue to cook chicken until the internal temperature reaches 165°F.
- **5** Remove chicken from oven and allow to rest on a clean plate for 5 minutes before serving.





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

