ledls

July 24-August 20, 2024





Raise the bar with these sweet deals

KIND Nut Bar selected varieties



Birch Benders Organic Pancake & Waffle Mix selected varieties



14-16 oz

Essentia **Alkaline Water**





Organic Protein Bar

Perfect Bar

selected varieties



GoMacro **Organic MacroBar** selected varieties



NEW COOK.

Purely Elizabeth Granola selected varieties

2-2.3 oz







32 oz



Proud member of infra

2.3-2.5 oz **Enjoy Life Foods Chocolate Chips** selected varieties



Coconut Water

Prices & varieties may vary by location. Some items or varieties may not be available at all stores or on the same days during the promotion window.

selected varieties

9–10 oz

17.5 oz

C20



Original

8–12 oz

Annie's Mac & Cheese selected varieties	Chosen Foods Avocado Oil	Tasty Bite Organic Rice selected varieties
made with organic parts Macaroni & Classic Cheddar	\$899	\$229
	500 ml	8.8 oz
	Bachan's Japanese Barbecue Sauce selected varieties	Once Again Organic Tahini
4/\$5 5.25-6 oz	\$629 16–17 oz	\$749 16 oz
Late July	Good Health	Vegan Rob's
Tortilla Chips selected varieties	Potato Chips selected varieties	Puffs selected varieties
2/\$7 7.8 oz	\$299 5 oz	\$279 3.5 oz

Roasted Salmon & White Bean Salad

30 MIN • SERVES 4 • GLUTEN-FREE

INGREDIENTS

- 2 pounds salmon fillet
- ¹⁄₄ cup smoked paprika 1 teaspoon sea salt
- 1 teaspoon sea sal
- 1 teaspoon ground cumin ¼ cup olive oil
- ¹/₂ pint cherry tomatoes, quartered
- 2 cucumbers, diced
- ¹/₂ cup crumbled feta
- 1 15-ounce can cannellini beans, drained and rinsed
- 1 tablespoon lemon juice

 1 large garlic clove, minced

 ½ teaspoon dried oregano

 ½ teaspoon sea salt

 2 cups pea shoots

 ans,
 1 cup prepared tzatziki

1/2 small red onion, julienned 1 tablespoon olive oil

1 tablespoon tahini

DIRECTIONS

- Preheat oven to 350°F. Place salmon skin side down on a parchment-lined baking sheet. Combine paprika, salt, and cumin. Rub salmon with spice mix then drizzle on oil. Bake for 20 minutes or until the internal temperature reaches 145°F.
- 2 Meanwhile, prepare the salad by tossing together tomatoes, cucumbers, feta, beans, and red onion in a serving bowl. Whisk together dressing ingredients until well blended, then toss with salad. Adjust seasoning to taste.
- **3** Place salmon on a platter and spoon dressed salad over salmon. Garnish with pea shoots and serve with tzatziki sauce.

Zack's Mighty **Organic Tortilla Chips** selected varieties



9 oz

gimMe Organic **Organic Roasted Seaweed Snacks** selected varieties





0.32-0.35 oz

Crunchmaster **Multi-Seed Crackers** selected varieties





Since 1960, Back to Nature[®] has been creating delicious and flavorful recipes inspired by nature. We carefully select our ingredients to create great-tasting cookies and crackers that you can enjoy all day long.



Justin's **Peanut Butter** selected varieties





16 oz



16 oz

EPIC Pork Rinds



Nick's Sticks Meat Snack Sticks selected varieties



Solelv **Organic Fruit Jerky** selected varieties

1.7 oz



Made in Nature **Organic Dried Fruit** selected varieties



Cookies



8–10.7 oz



2.5 oz

hature

Back to Nature

Organic Crackers

selected varieties

6 oz





Back to Nature selected varieties





Dive into deliciousness with Crofter's Organic! Bursting with fruit and 1/3 less sugar than traditional jam. Elevate any dish with our spreads—just 5 wholesome ingredients per jar. Spread joy, spread yum!





Crofter's Organic Organic Premium Fruit Spread selected varieties



16.5 oz





Organic Granola Bars

MadeGood

selected varieties

Peter Rabbit Organics Organic Baby Food Pouch

selected varieties



Hu Organic Chocolate Bar selected varieties

2/\$7 2.1 oz

Alter Eco Organic Chocolate Bar selected varieties











Simple Mills is driven by our mission to make products that go beyond "free from" to "for more." Our products include more of what we want: purposeful, nutrient-dense, delicious ingredients, and nothing artificial, ever.



Simple Mills Gluten Free Cookies selected varieties







Simple Mills Organic Seed Flour Crackers selected varieties



4.25 oz



Simple Mills Almond Flour Crackers selected varieties



Newman's Own Sandwich Cremes selected varieties



13 oz

Skinny Dipped Chocolate Covered Almonds selected varieties



3.5 oz Arrowhead Mills

Organic Cereal Flakes selected varieties



10-12 oz



ARROWHEAD

No-Bake Energy Bites

3 tablespoons sunflower oil

2-4 tablespoons chocolate

³/₄ cup shredded dried coconut

¹/₂ cup puffed rice cereal

chips (optional)



Catalina Crunch Keto Friendly Sandwich Cookies selected varieties



6.8 oz

One Degree Organics Organic Sprouted Cereal selected varieties

I:KUNI

CATALINA

Catalina Crunch Keto Friendly Cereal selected varieties



8-9 oz

Lundberg Family Farms

CATALINA

CRUNCH

Our Cinnamon Toast Cereal and Chocolate Vanilla Sandwich Cookies

are made earnestly with

protein, fiber, and good

fats, all while minimizing

sugars. High in protein,

vegan, and keto friendly,

we have created delicious. healthier products that help you achieve a better life!

Organic Rice Cakes selected varieties





Navitas **Organic Cacao Powder**

NAVITAS CACAC

8 oz

Four Sigmatic Organic Ground Mushroom Coffee selected varieties







INGREDIENTS

- ¹/₃ cup quick rolled oats
- ¹/₂ cup granola
- 1/2 cup creamy peanut butter

DIRECTIONS

1 Place dates, peanuts, oats, and granola in a food processor. Pulse until mixture resembles a coarse meal.

20 MIN • MAKES 12 BITES • VEGETARIAN

- 2 In a medium size mixing bowl, whisk together peanut butter and oil.
- **3** Fold in date mixture and puffed rice, then scoop mixture into tablespoon size portions and form into balls.
- 4 Roll in shredded coconut and chill for at least an hour before serving.













Califia Farms Almondmilk selected varieties



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48 oz
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Califia Farms Organic Almondmilk



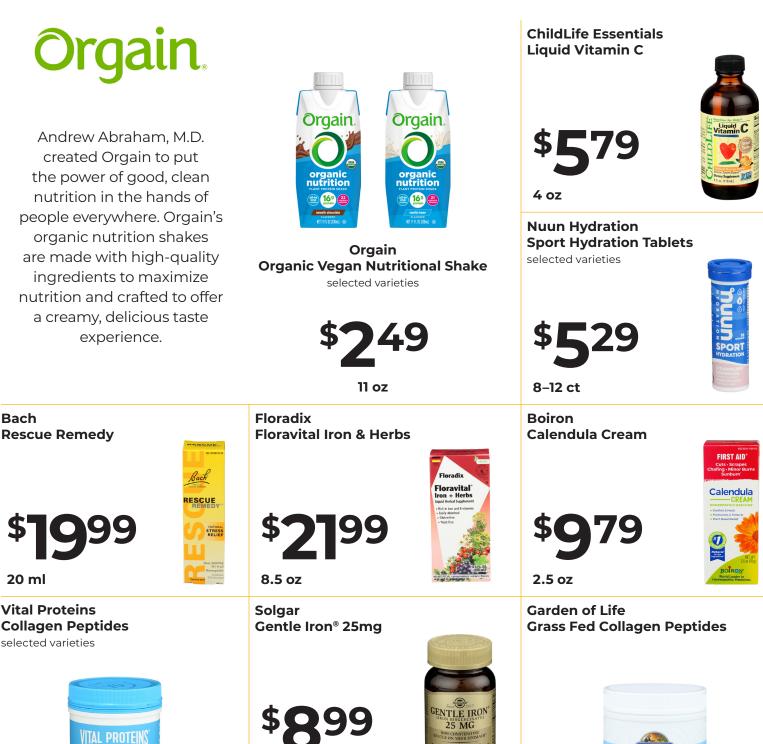
48 oz



Califia Farms Organic Oatmilk







VITAL PROTEINS COLLAGEN PEPTIDES A conservation Conservat

\$**20**99

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8-16 oz

90 vcap

Calm

\$7

Natural Vitality

selected varieties

|899

ΓAI

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IDES

499

560 g

Nordic Naturals Vitamin C Gummies





60 ct

60 ct

Nature's Way Sambucus Immune Gummies





Host Defense Mushrooms

HOST DEFENSE Mushrooms LION'S MANE

MEMORY &

Lion's Mane

\$

60 ct

Natural Factors

Organic Oil of Oregano



Dr. Bronner's Toothpaste selected varieties





Nubian Heritage African Black Bar Soap selected varieties





5 oz

2.7-3 oz

Schmidt's Deodorant

2.65 oz

selected varieties

Every Man Jack Deodorant selected varieties





Seventh Generation Bath Tissue





Seventh Generation Dish Liquid selected varieties



19 oz



Schmidts" No Presenter Schmidts CHARGEL ABR PROTECTION WINNERS 2014 19

Tuna Pasta Salad

30 MIN • SERVES 8

INGREDIENTS

- 1 pound farfalle pasta
- 2 5 oz cans tuna, drained
- 6 ribs celery, sliced
- 1 medium red onion, diced
- 2 cups mayonnaise

¹/₃ cup red wine vinegar
1 tablespoon dried dill
1 teaspoon chia seeds
1 teaspoon sea salt
1 ¹/₂ teaspoon ground white pepper

1 – 15 oz can peas, drained (or 2 cups frozen peas)

DIRECTIONS

- 1 Cook pasta according to package directions. Drain and set aside to cool.
- **2** Add the tuna to a medium mixing bowl. Using a fork, break apart the tuna. Stir in the celery and red onion.
- **3** Whisk together mayonnaise, vinegar, dill, chia seeds, sea salt, and pepper in a small bowl.
- **4** Add pasta and dressing to the veggie/tuna mixture then toss to combine.
- **5** Fold in peas and adjust seasonings to taste.





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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.

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