deals

Now 2x monthly!

March 12–March 25, 2025







Look for new deals on March 26!

Mike's Mighty Good Craft Ramen selected varieties





1.6-2.4 oz

Edward & Sons Bouillon Cubes selected varieties



2.2-3.1 oz



Gimme

selected varieties

0.32-0.35 oz

- 2 packages ramen noodles 1-2 teaspoons chili garlic
 - sauce
 - 2 tablespoons tamari 1 scallion, thinly sliced

DIRECTIONS

- 1 In a medium-sized pot, combine shrimp shells, two scallions, lemongrass, garlic, tomato paste, and water. Bring to a gentle simmer and cook for 15 minutes. Strain and press liquids through. Discard solids.
- 2 Return stock to the pot and bring to a simmer. Add noodles (discarding seasoning packets if any) and cook per package instructions. Halfway through the cooking time, add shrimp and continue to cook until noodles are done and shrimp is opaque. Turn off heat and allow to rest for four minutes.
- 3 Season with chili sauce and tamari. Serve with scallions sprinkled on top and with any other tasty toppings of your choice.



USING BUSINESS AS A FORCE FOR GOOD.

THERE'S A BETTER WAY TO DO BUSINESS.

Certified B Corporations[™] are mission-driven companies that balance purpose and profit. B Corps[™] are part of a global community of businesses that meet high standards of social and environmental impact.

So you can buy better, work better, and do better every day.

PUR **Organic Roasted Seaweed Snacks** Gum



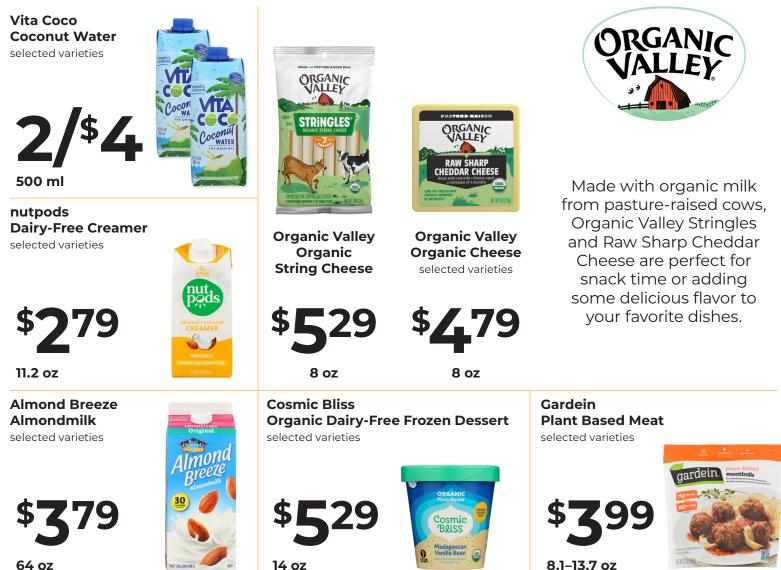
0.44 oz

Shrimp Ramen Noodles 35-40 MIN • SERVES 2-3 • DAIRY-FREE

1 pound easy peel shrimp, peeled and shells reserved

INGREDIENTS

- 2 scallions, roughly chopped
- 4-inch piece fresh lemon grass, chopped
- 2 large garlic cloves, crushed
- 1-2 teaspoons tomato paste



64 oz

14 oz **Lemon Blueberry Cheesecake Pops**

20 MIN PREP, 4 HR FREEZE • MAKES 8 • VEGETARIAN

INGREDIENTS

1 pint fresh blueberries

- ¹/₂ cup cane sugar, divided
- 2 tablespoons water
- 1 teaspoon lemon zest, optional
- 16 ounces softened cream cheese

1 cup lemon-flavored yogurt 1/2 cup granola 8 paper cups and 8 wooden popsicle sticks or small reusable popsicle

- DIRECTIONS
- 1 Place blueberries, two tablespoons sugar, water, and lemon zest, if using, in a small saucepan and bring to a simmer. Cook for five minutes or until blueberries are tender and mixture has thickened. Set aside to cool.

molds with sticks

- 2 In a mixing bowl, use a hand mixer to cream together cream cheese and remaining sugar until fluffy. Stir in yogurt until thoroughly mixed. Fold in blueberry mixture to create swirls of fruit.
- 3 Spoon mixture into eight small paper cups leaving a quarter inch of space from the top of the cups.
- 4 Top off cups with granola and gently press into the cheesecake mixture. Insert a popsicle stick into the center of each cup and freeze for a minimum of four hours.
- 5 To serve, peel away paper cup and enjoy.

Ancient Nutrition Organic Gut Recovery Probiotics 50B





60 ct

Trace Minerals ConcenTrace Mineral Drops



Drop

8 oz

Yerba Prima Psyllium Husk Powder





12 oz



ANCIENT NUTRITION

Will you be part of the solution with us?

To ensure a healthy planet for generations to come, we dedicate resources to support regenerative practices that leave our Earth better than we found it.



Natural Factors

60 vcap

WellBetX[®] Berberine 500 ma

Regenerative Organic Certified

> WellBetX Berberine

> > 500 mg

Tranch



KAL Magnesium Glycinate 350



N99



Natural Vitality magnesium supplements have been a health ally since 1982. With a passion for natural health, we've been designing supplements that support natural vitality for over 40 years.



Natural Vitality Natural Calm selected varieties

8 oz

\$**15**99 \$



Natural Vitality Calm Gummies selected varieties

R99

120 ct



The Grandpa Soap Company

Pine Tar Bar Soap

THE ORIGINAL WORDER SOM THE ORIGINAL WORDER SOM DUART BOOMS THAT BOOMS THAT THE ORIGINAL WORDER TO THE ORIGINAL WO

Andalou Naturals Shampoo or Conditioner selected varieties



derma e Anti-Wrinkle Renewal Cream Herbatint Permanent Hair Color Gel

Z29

3.25 oz











All-Purpose Citrus Spray Cleaner

2 WEEKS INFUSION • MAKES 5 CUPS

INGREDIENTS

11.5 oz

1 cup white vinegar Citrus peel from 4 oranges 4 cups water 1 teaspoon liquid castile soap

15 drops lemon essential oil

DIRECTIONS

- 1 Place citrus peel and vinegar in a glass jar, close and allow to infuse for two weeks.
- 2 Strain vinegar and discard citrus peel.
- **3** Combine infused vinegar with water, castile soap and essential oils.
- 4 Store finished cleaner in spray bottles.

Smothered Potato Puffs

30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

16 ounces frozen tater tots
¹/₃ cup crumbled feta cheese
¹/₂ small red onion, julienned
1 handful cilantro leaves
¹/₂ teaspoon dried oregano
¹/₃ cup vegan mayonnaise
1 tablespoon sriracha hot sauce

DIRECTIONS

- Bake tater tots following the package instructions or until extra crispy.
- **2** Meanwhile, stir together mayonnaise and sriracha to create the sauce. Set aside.
- **3** Place tater tots on a serving plate and drizzle with sauce.
- **4** Sprinkle on feta, red onion, oregano, and cilantro. Serve promptly.



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.

