

# deals

**2X monthly!**

February 11–February 24, 2026

Scan to download!



**GoMacro  
Organic MacroBar**  
selected varieties

**2/\$4**  
2-2.4 oz

**Theo  
Organic  
Chocolate Bars**  
selected varieties

**\$3.99**

3 oz



## Winter Deals You'll Melt For

**OLIPOP  
Prebiotic Soda**  
selected varieties

**\$1.79**

12 oz



**GT's  
Alive Ancient  
Mushroom Elixir**  
selected varieties

**2/\$6**

16 oz



**GimMe Seaweed  
Organic  
Seaweed Snack**  
selected varieties

**\$1.69**

0.32-0.35 oz



**San-J  
Organic Tamari  
Soy Sauce**

**\$5.29**

10 oz



**Koia  
Plant-Based  
Protein Shake**  
selected varieties

**\$3.29**

12 oz



**Dr. Bronner's  
Organic Lip Balm**  
selected varieties

**\$2.99**

0.15 oz



**Late July  
Organic Tortilla Chips**  
selected varieties

**2/\$7**

7.4-10.1 oz



**Bionaturae  
Organic  
Tomato Paste**

**\$2.29**

7 oz



**Siete  
Grain Free Cookies**  
selected varieties

**\$3.29**

4.5 oz



Look for new deals on **February 25!**

**free2b**  
**Chocolate Cups**  
 selected varieties

**2/\$4**

1.05-1.4 oz



**Blue Diamond**  
**Nut Thins**  
 selected varieties

**2/\$7**

4.25 oz



**Stacy's**  
**Pita Chips**  
 selected varieties

**2/\$6**

7.33 oz



**Tony's Chocolonely**  
**Chocolate Bar**  
 selected varieties

**\$4.99**

6.35 oz



**Endangered Species Chocolate**  
**Chocolate Bar**  
 selected varieties

**2/\$7**

3 oz



**Alter Eco**  
**Organic Chocolate Bar**  
 selected varieties

**\$3.79**

2.65-2.82 oz



**KIND**  
**Nut Bar**  
 selected varieties

**2/\$3**

1.4 oz



**Alo**  
**Aloe Vera Juice Drink**  
 selected varieties

**2/\$4**

16.9 oz



**Café Altura**  
**Organic Instant Coffee**  
 selected varieties

**\$10.99**

3.53 oz



Sweeten your snack time!  
 Simple Mills Cookies are made with wholesome ingredients and uncompromising flavor—nothing artificial, ever.  
 Simply delicious and better-for-you, they're the treat everyone's craving.  
 Stock up today!



**Simple Mills**  
**Sweet Thins**  
 selected varieties

**2/\$7**

4.25 oz



**Simple Mills**  
**Gluten Free Cookies**  
 selected varieties

**2/\$7**

5.5 oz



**Simple Mills**  
**Sandwich Cookies**  
 selected varieties

**\$3.99**

6.7 oz



**Numi Organic Tea**  
Organic Tea  
selected varieties

**\$4.99**

12-18 ct



**R.W. Knudsen Juice Blend**  
selected varieties

**\$3.99**

32 oz



**Lakewood Organic Pure Lemon Juice**

**\$3.29**

12.5 oz



**Ripple Plant-Based Milk**  
selected varieties

**\$4.49**

48 oz



**Rumiano Organic Cheese**  
selected varieties

**\$4.99**

8 oz



**Field Roast Plant-Based Sausages**  
selected varieties

**\$5.29**

12.95 oz



**Against the Grain Gourmet Pizza**  
selected varieties

**\$9.99**

22.4-24 oz



**Wedderspoon Organic Manuka Honey Drops**  
selected varieties

**\$7.99**

4 oz



## Buffalo Chicken Stuffed Avocados

15 MIN • SERVES 4 • GRAIN-FREE, KETO

### INGREDIENTS

- |  |  |
|--|--|
| 2 ripe avocados  | $\frac{3}{4}$ cup cheddar cheese, shredded |
| 1 cup shredded chicken                                 | 1 green onion, thinly sliced               |
| 1 $\frac{1}{2}$ tablespoons mayonnaise or Greek yogurt | $\frac{1}{2}$ cup cilantro                 |
| 1 tablespoon buffalo hot sauce                         |  |

### 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.





# Green Chicken Chili

25 MIN • SERVES 4 • GLUTEN-FREE, TRADITIONAL

## INGREDIENTS

2 tablespoons olive oil  
1 small yellow onion, minced  
1 large poblano pepper, chopped  
1 large jalapeno pepper, minced  
1 – 4 oz. can diced green chiles  
2 tablespoons minced garlic  
2 teaspoons ground cumin  
1 ½ teaspoons chili powder  
1 teaspoon sea salt  
1 quart chicken stock

1 -15.5 oz. jar green salsa, such as salsa verde or tomatillo salsa\*  
1 – 15 ounce can great northern beans, drained and rinsed  
1 ½ pounds pulled rotisserie chicken\*\*

## Optional garnishes

Sour cream  
Cilantro  
Tortilla chips  
Cotija cheese  
Sliced avocado  
Thinly sliced radishes

## DIRECTIONS

- 1 Heat olive oil in a large soup pot over medium heat. Add onion, peppers, and chiles. Sauté for 3–5 minutes or until tender then add in garlic and cook for an additional 30 seconds.
- 2 Add cumin, chili powder, salt, chicken stock, and salsa verde. Bring mixture to a gentle simmer and cook for 5 minutes. Stir in chicken and beans.
- 3 Heat through and serve with toppings of your choice.

\* Note that green salsas can vary wildly in their spice level, so be sure to select a salsa the fits your spice preferences.

\*\* Substitute turkey for chicken for a deeper flavor.

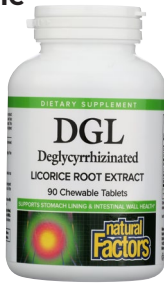




Natural Factors  
DGL 400 mg Chewable

**\$13<sup>99</sup>**

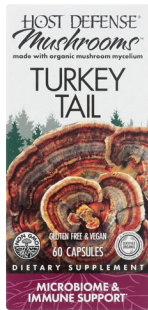
90 tab



Host Defense Mushrooms  
Turkey Tail

**\$25<sup>99</sup>**

60 ct



Nordic Naturals  
Ultimate Omega

**\$21<sup>99</sup>**

60 ct



Zum  
Bar Soap

selected varieties

**\$4<sup>49</sup>**

3 oz



NATURAL FACTORS  
PROUDLY SUPPORTS **infra**

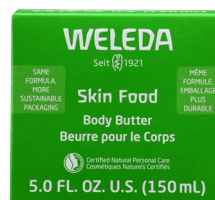
**WELLNESS**  
at the **HEART**  
of your community  
— Shop Local —



Weleda  
Skin Food  
selected varieties

**\$13<sup>99</sup>**

2.5-6.8 oz



Alaffia  
Pure Unrefined  
Shea Butter  
selected varieties

**\$9<sup>99</sup>**

11 oz





# Chocolate Chip Banana Bread

1 HR • MAKES 2 LOAVES • VEGETARIAN

## INGREDIENTS

- |  |  |
|--|--|
| 1 stick unsalted butter,<br>room temperature | $\frac{1}{3}$ cup cocoa powder,<br>sifted      |
| 1 cup cane sugar                             | 1 teaspoon baking soda                         |
| $\frac{1}{2}$ teaspoon vanilla extract       | $\frac{1}{4}$ teaspoon sea salt                |
| 3 ripe bananas, mashed                       | $\frac{1}{2}$ cup sour cream                   |
| 2 large eggs                                 | $\frac{3}{4}$ cup semisweet<br>chocolate chips |
| 1 $\frac{1}{2}$ cups all-purpose flour       |  |

## DIRECTIONS

- 1 Cream butter, sugar, and vanilla together until pale in color. In a separate bowl, whisk together bananas, and eggs. Add the banana mixture to the creamed butter and mix until just combined. Preheat oven to 350°F.
- 2 Whisk together flour, cocoa powder, baking soda, and sea salt. Fold into wet ingredients.
- 3 Add sour cream and fold the batter again until just combined then fold in chocolate chips.
- 4 Grease loaf pans with butter or baking spray, optionally, line them with parchment paper. Divide batter evenly between the two prepared pans.
- 5 Bake for 35–45 minutes or until a toothpick inserted in the center comes out clean. Allow banana bread to rest for 10 minutes before removing from pan.

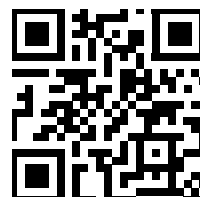


## Proud member of INFRA.

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](http://www.naturalfoodretailers.com) or scan this code.



CE-B