deals

Now 2x monthly!

May 14–May 27, 2025

**Nixie
Organic Sparkling Water**
selected varieties

$4.79

8/12 oz

**Primal Kitchen
Organic Ketchup**
selected varieties

$4.79

11.3 oz

Savor the savings on delicious treats

**Boulder Canyon
Kettle Potato Chips**
selected varieties

2/$6

5.25–6.5 oz

**Newman's Own
Sandwich Cremes**
selected varieties

$4.79

13 oz

**Alden's
Organic Ice Cream**
selected varieties

$8.49

48 oz

**Bionaturae
Organic Tomato Paste**

$2.29

7 oz

**San-J
Organic Tamari
Soy Sauce**

$4.29

10 oz

**Food For Life
Organic Ezekiel 4:9® Bread**
selected varieties

$4.99

24 oz

**Lakewood
Organic Pure
Pineapple Juice**

$6.99

32 oz

**Essentia Water
Alkaline Water**

4/$5

1 lt

**C2O
Coconut Water**
selected varieties

2/$4

17.5 oz

Look for new deals on May 28!

Chickapea Pasta
Organic Chickpea Pasta
selected varieties

$3²⁹

8 oz

Good Health
Avocado Oil Potato Chips

$2⁹⁹

5 oz

Santa Cruz Organic
Organic Lemon Juice

$3⁷⁹

16 oz

Santa Cruz Organic
Organic Lime Juice

$3⁷⁹

16 oz

SANTA CRUZ
organic®

Family favorite organic products! Great for cooking, baking, and adding the perfect amount of pucker to beverages, Santa Cruz Organic Pure Citrus Juices are versatile staples no kitchen should be without. Always organic.

Kettle
Potato Chips
selected varieties

2/$6

5 oz

Tate's Bake Shop
Cookies
selected varieties

$4⁴⁹

7 oz

Peter Rabbit Organics
Organic Baby Food Pouch
selected varieties

$1⁵⁹

4–4.4 oz

DIY Floral Food
5 MIN · MAKES 1 QUART

INGREDIENTS
1 quart warm water
2 tablespoons cane sugar
2 tablespoons lemon juice or
  1 tablespoon citric acid
1 tablespoon white vinegar

DIRECTIONS
1 Combine all ingredients in a pitcher and stir until dissolved.

2 Fill a clean vase with mixture.

3 Cut flower stems and arrange in vase.

4 For the longest lasting blooms, refresh every three days. Clean vase and rinse flower stems. Add fresh DIY Floral Food. Recut stems and rearrange. Keep bouquet out of direct sunlight.

KEVITA

KeVita
Organic Kombucha
selected varieties

$2.79

15.2 oz

KeVita
Organic Probiotic Refresher
selected varieties

$2.29

12 oz

Zevia
Zero Sugar Soda
selected varieties

$5.79

6/12 oz

Eternal Water
Naturally Alkaline Spring Water

$2.79

2.5 lt

Califia Farms
Organic Almondmilk
selected varieties

$4.49

48 oz

nutpods
Dairy-Free Creamer
selected varieties

$2.79

11.2 oz

Brown Cow
Cream Top Whole Milk Yogurt
selected varieties

$1.09

5.3 oz

Organic Valley
Organic Sliced Cheese
selected varieties

$4.49

6 oz

Daiya
Dairy-Free Slices
selected varieties

$3.49

7.8 oz

Rumiano
Organic Sliced Cheese
selected varieties

$3.99

6 oz

![Beyond Meat logo]

BEYOND MEAT®

The positive choices we make every day-no matter how small-can have a great impact on ourselves and the planet. At Beyond, we've taken the animal-based meal off the table, while still delivering the meaty, plant-based, better-for-you meals you crave.

Beyond Meat Beyond Burger

$4.79
8 oz

Beyond Meat Beyond Sausage
selected varieties

$6.49
14 oz

wildbrine Kimchi
selected varieties

$6.49
18 oz

Field Roast Sausage
selected varieties

$5.29
9.3–12.95 oz

Feel Good Foods Gluten Free Egg Rolls
selected varieties

$6.49
9 oz

Van's Waffles
selected varieties

$3.29
8–9 oz

Cosmic Bliss Organic Dairy-Free Frozen Dessert
selected varieties

$5.29
14 oz

Caramelized Onion & Aioli Beyond Burger

45 MIN • SERVES 4 • VEGAN

INGREDIENTS

4 **Beyond Burger** patties (2 packages)
4 slices **Daiya** smoked gouda cheese
4 ciabatta buns
Caramelized onions
3 cups arugula
Garlic aioli

DIRECTIONS

1. Cook **Beyond Burger** according to package instructions. 2–3 minutes before patty is finished cooking, add a slice of **Daiya** smoked gouda cheese and allow it to melt.

2. Toast ciabatta buns for 2–3 minutes. Top with Beyond Burger patty followed by caramelized onions and fresh arugula.

3. Spread garlic aioli on top ciabatta half and enjoy!

JonnyPops
Organic Pops
selected varieties

$4.29

14.8 oz

Solaray
Higher Absorption
Magnesium Glycinate

$18.99

120 ct

NeoCell
Super Collagen

$12.99

7 oz

MEMORIAL DAY

★★★

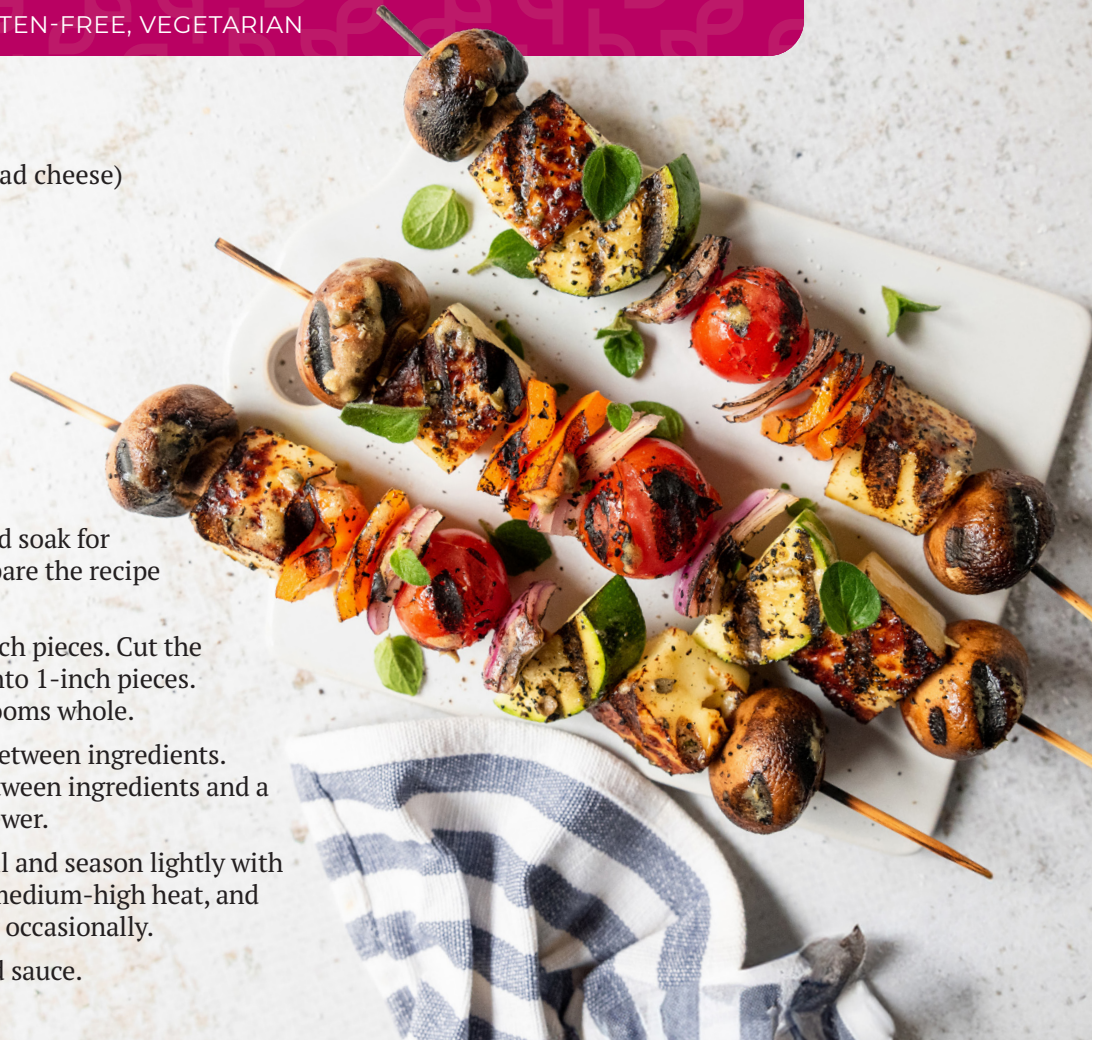# MAY 26, 2025

Halloumi and Veggie Skewers

35 MIN · MAKES APPROX. 9 · GLUTEN-FREE, VEGETARIAN

INGREDIENTS

9 wooden skewers
12 ounces halloumi cheese (sub bread cheese)
1 medium zucchini
1 large orange bell pepper
1 large red onion
1 pint cherry tomatoes
1 pint button mushrooms
Olive oil, for brushing
Salt and pepper, to taste
1 cup honey mustard sauce

DIRECTIONS

1 Place wooden skewers in water and soak for at least 15 minutes while you prepare the recipe ingredients.

2 Cube the cheese into roughly 1-inch pieces. Cut the zucchini, bell pepper, and onion into 1-inch pieces. Keep cherry tomatoes and mushrooms whole.

3 Build the skewers by alternating between ingredients. Leave a small amount of space between ingredients and a bit of space on each end of the skewer.

4 Brush skewers lightly with olive oil and season lightly with salt and pepper. Grill skewers on medium-high heat, and cook to desired doneness, flipping occasionally.

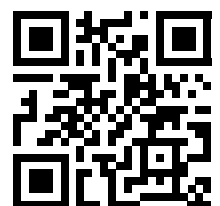5 Serve skewers with honey mustard sauce.

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.

CE-B

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