# deals

### October 23-November 29, 2024



Scan to



#### Annie's **Organic Mac & Cheese** selected varieties





6 oz

**Ancient Harvest Organic Polenta** selected varieties



18 oz

Daiya **Deluxe Mac & Cheeze** selected varieties



**Mike's Mighty Good** 

89

**Organic Tomatoes** 

**Craft Ramen** selected varieties

1.6-2.4 oz

**Muir Glen** 

selected varieties









**Lundberg Family Farms** Wild Blend Rice





1lb

#### **Muir Glen Organic Pasta Sauce** selected varieties











# Warming Vegetable Soup with Ginger

35 MIN • SERVES 8 • DAIRY-FREE , GLUTEN-FREE, GRAIN-FREE

## INGREDIENTS

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 3-inch fresh ginger, peeled and minced
- 2 quarts chicken stock
- 2 medium carrots, peeled and chopped
- 2 large russet potatoes, peeled and cubed

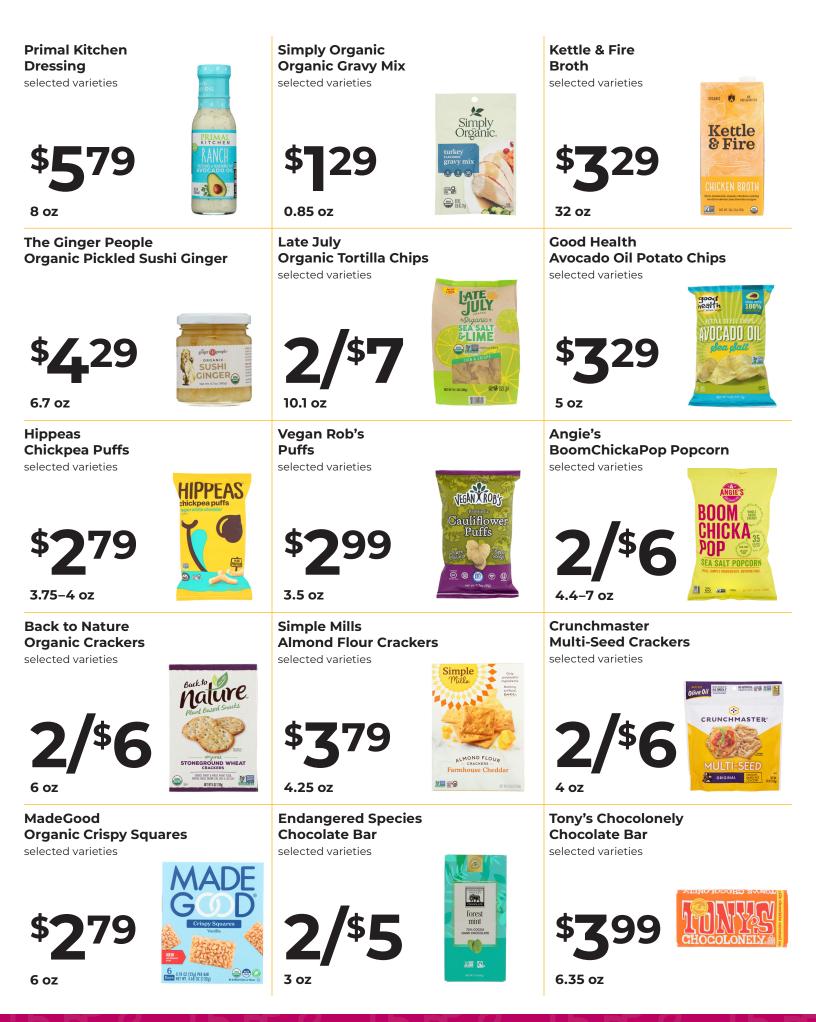
#### DIRECTIONS

- 1 In a large stockpot, heat oil over medium heat. Add onion and sauté until tender. Add ginger and cook for one minute.
- 2 Add stock and carrots. Bring to a gentle simmer and cook for five minutes. Add potatoes and kale and return to a simmer. Cook until potatoes are tender then stir in rice. Season soup to taste with salt, pepper, and sriracha.

1 bunch kale, stemmed and chopped

- 2 cups cooked basmati rice
- 2<sup>1</sup>/<sub>2</sub> cups cooked wild rice
- 2 teaspoons sea salt
- 1 teaspoon coarse ground black pepper
- 1 tablespoon sriracha hot sauce





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.

Proud member of infra



Homemade for the holidays. Celebrate better with Bob's Red Mill baking ingredients.



**Bob's Red Mill Baking Soda** 



**Bob's Red Mill Organic Flour** selected varieties



**Bob's Red Mill** 1 to 1 Baking Flour

16 oz

5 lb

St. Dalfour

10 oz

selected varieties

**French Fruit Spread** 

\$

22 oz

DALFOR

Newman's Own Sandwich Cremes selected varieties



13 oz

**Cascadian Farm Organic Organic Cereal** selected varieties







7 oz

Panda

Licorice

selected varieties

**Once Again Organic Tahini** selected varieties



'49

16 oz

24 oz

Pamela's

**Pancake & Baking Mix** 







**Organic Einkorn Flour** 

**Purely Elizabeth** 

**Organic Granola** 

selected varieties



NEW LOOK.

selected varieties

32 oz

Jovial



jovial

einkorn

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#### Spectrum Organic Shortening



24 oz

7 oz

Let's Do Organic Coconut Flakes



Peter Rabbit Organics Organic Baby Food Pouch selected varieties



4-4.4 oz

R.W. Knudsen Organic Tomato Juice





32	oz	



Califia Farms Better Half Creamer







Bake your holiday best with help from Wholesome Organic Fair Trade Sugars. From crop to kitchen, these sugars matter—in the quality of what you make for your loved ones and in how our Fair Trade, sustainably sourced sugars help support farming communities and our planet.



6/12 oz

Brown Cow Cream Top Whole Milk Yogurt selected varieties







Earth Balance Organic Vegan Whipped Buttery Spread

> Powered by Hands

For food enthusiasts eager to explore dairy-free options, Miyoko's offers an organic plant milk creamery, producing exceptional vegan cheese and butter. We inspire you to make food choices that not only taste amazing but also contribute to a better world.	Miyoko's Organic Vegan Cream Cheese selected varieties	<image/> <section-header><section-header><section-header><text></text></section-header></section-header></section-header>	<text><text><text><text><text><text><text></text></text></text></text></text></text></text>
	8 oz	8 oz	8 oz
Follow Your Heart Dairy-Free Shredded Parmesan \$349	Organic Valley Organic Shredded selected varieties \$399 6 oz		Vital Farms Pasture-Raised Eggs \$6649 12 ct
Bitchin' Sauce Original Bitchin' Sauce selected varieties <b>\$4479</b>	Bonafide Provision Organic Bone Brot selected varieties \$749 24 oz		Immaculate Organic Flaky Biscuits
Jennies Coconut Macaroons\$329\$ oz	Rudi's Bakery Organic Bread selected varieties \$4479 22 oz		E MERCINA MARCENCIAL MARCENCI

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Bach **Rescue Pastilles** selected varieties





50 g

**ChildLife Essentials Liquid Vitamin C** 



4 oz

Gaia Herbs Oil of Oregano



VEGAN LIQUID PHYTO



60 ct

**Biokleen Bac-Out Stain & Odor Remover** 





Boiron	
Chestal Honey Cough Syrup	



6.7 oz

280 g

\$

\$

2 ml

16 oz

90 tab

**Pranarom** 

**Natural Factors** 

DGL 400 mg Chewable

399

**R9**9

Mrs. Meyer's Clean Day

99

**Liquid Dish Soap** 

selected varieties

**Organic Frankincense Essential Oil** 

Garden of Life **Collagen Peptides** 





DGL

Deglycyrrhizinat

PRANARŌM

COUGH & ICUS RELIEI

Chesta



**Vibrant Health Green Vibrance** 

**Sovereign Silver** 

\$**12**99

2 oz

**Bio-Active Silver Hydrosol** 



SILVER

330 g

**Nordic Naturals** Ultimate Omega D-3



Herbatint Permanent Hair Color Gel selected varieties















selected varieties

25 oz

**ECOS** 





MEYER'S

ISH SOAP

32 oz

# Pumpkin Corn Soup

25 MIN • SERVES 4-6 • GLUTEN-FREE, VEGETARIAN

#### INGREDIENTS

- 3 tablespoons olive oil
- 1 large yellow onion, diced
- 1 tablespoon minced garlic
- 2 4-ounce cans diced green chiles
- 1 quart vegetable stock 1 15-ounce can pumpkin
- puree
- 1 teaspoon ground cumin
- 1/2 teaspoon dried thyme
- <sup>1</sup>/<sub>2</sub> teaspoon dried savory (optional)

- 2 cups frozen corn
- 1 cup half and half
- (or alternative)
- large baked potato, peeled and roughly mashed
  tablespoon sriracha hot
- sauce ½ cup cilantro, chopped
- (optional)
- 1 <sup>1</sup>/<sub>2</sub> teaspoons sea salt

#### DIRECTIONS

- 1 Heat olive oil in a stock pot over medium-low heat. Add onion and sauté until tender, about 5 minutes.
- **2** Add garlic and cook for 30 seconds then add green chiles and cook for an additional 3 minutes. Stir in vegetable stock, pumpkin puree, cumin, thyme, and savory (if using). Bring to a gentle simmer and cook for 5–10 minutes.
- **3** Stir in corn, half and half, potato, sriracha, cilantro (if using), and sea salt. Cook until corn is warmed through.
- **4** Serve hot with crusty bread.

Make it plant-based by replacing half and half with a plant-based creamer.



## **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.



