

12 oz

Turn up the heat, not the price!

0

GUTEN S

JonnyPops Organic Pops selected varieties

14.8 oz



lonn



Nixie



selected varieties

5.25-6.5 oz

Organic Sparkling Water



11/1

GOOD

SOUR

CREAM & ONION

5 oz

Siete

Tortilla Chips

selected varieties

Soda

A New Kind of Soda

≤ GRAIN FREI Tortilla chi

LesserEvil **Organic Popcorn** selected varieties



4.6-6.4 oz

Santa Cruz Organic **Organic Lemonade** selected varieties



32 oz



The Good Crisp Company **Potato Crisps** selected varieties



5.6 oz

Health-Ade Organic Kombucha selected varieties





Primal Kitchen Organic Unsweetened Ketchup

\$**__**79

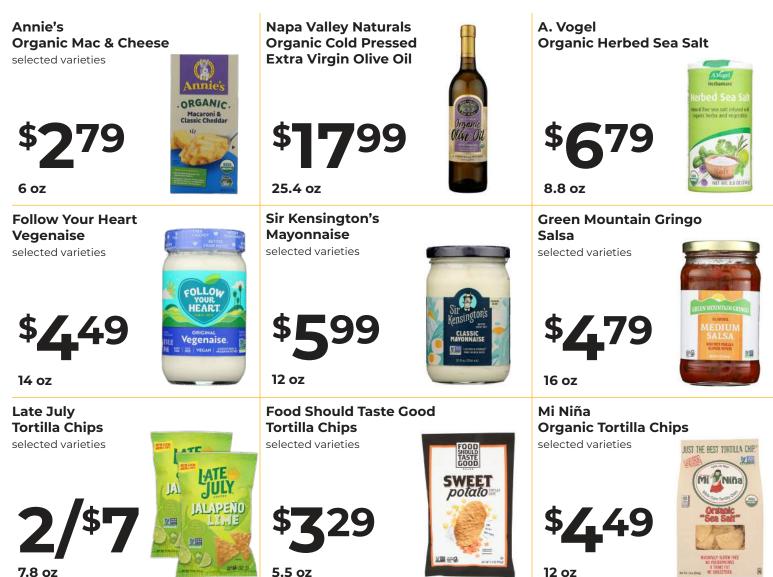
11.3 oz

Bubbies Kosher Dill Pickles





Look for new deals on July 16!



7.8 oz





Tony's Chocolonely Chocolate Bar selected varieties



6.35 oz



Annie's **Organic Graham Crackers** selected varieties



14.4 oz



Dandies Vegan Marshmallows selected varieties



10 oz

Barnana Organic Plantain Chips

selected varieties





5 oz

Unique Snacks Organic Pretzels selected varieties





20 MIN PREP + 1 HR CHILL · SERVES 6-8 · GLUTEN-FREE, VEGAN

INGREDIENTS

- 1 cup smooth peanut butter, unsalted
- ²/₃ cup brown rice syrup
- ¹/₃ cup maple syrup
- 1 ½ teaspoon vanilla extract
- 5 cups rice cereal
- 1 ¹/₂ cups vegan bittersweet chocolate chips
- 1 tablespoon neutral oil
- 3 tablespoons shredded coconut

DIRECTIONS

- 1 In a 6-quart pot, melt together peanut butter, syrups, and vanilla on medium low heat. Stir in cereal.
- **2** Spread mixture in a parchment-lined 9" by 9" pan and press down flat.
- **3** Melt chocolate with oil and spread over bars. Sprinkle with coconut and chill until set, about 1 hour.

From The Ground Up Cauliflower Crackers

selected varieties





Larabar Fruit & Nut Bar



1.6–1.7 oz



So Delicious Organic Coconut Milk selected varieties





So Delicious Organic Coconut Milk selected varieties



64 oz



So Delicious Frozen Dessert selected varieties



16 oz



Smooth, creamy, and always dairy-free. Try our artfully crafted beverages, creamers and desserts. They are all dairy-free, Certified Vegan and Non-GMO Project Verified. That's the art of dairy-free. **Mid-Day Squares Functional Chocolate Bar** selected varieties





1.16 oz

Pamela's **Pancake & Baking Mix**



24 oz

3.5 oz

Serenity Kids **Organic Baby Food Pouch** selected varieties





Essentia **Ionized Alkaline** Water

1 lt



15.2 oz

6/12 oz

Zero Sugar Soda selected varieties

Zevia

San Pellegrino





BRINGING YOU

BEHIND ORGANIC

The Cornucopia Institute is

your watchdog, helping you support independent organic

farms and brands. Join us ----

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THE TRUTH

KeVita Organic Kombucha selected varieties

)59





VIKULS



Reed's Ginger Beer selected varieties



4/12 oz



Virgil's Soda selected varieties



4/12 oz





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

REBBL Organic Functiona selected varieties	al Beverage	MATERLON	SPARKLING WATER
12 oz Milkadamia Macadamia Milk selected varieties	Biblion 2 Denne 2 Denn	Waterloo Sparkling Water selected varieties	Find your favorite Waterloo flavor at your local independent
\$479 32 oz Forager Project Organic Cashewm selected varieties	UNSWEETENED NACADAHIA MILK Nacadahi Roc	9523 12/12 oz Vital Farms Butter selected varieties	Ithaca Hummus selected varieties
\$4 79 24 oz	Forager Project Organic Plain 1g Souther a Contr Mourt Allower	\$379 8 oz	\$379 In oz



Organic Valley Organic Cheese selected varieties



8 oz



Organic Valley Organic String Cheese



Organic Valley Organic Shredded Cheese selected varieties



6 oz



Cheese You'll Melt Over.

Whatever cheese you are craving, there's a delicious, flavorful Organic Valley cheese for nearly every occasion. And they're all made with organic milk from pasture-raised cows. Enjoy!



At Beyond Meat, we believe there is a better way to feed our future and that the positive choices we all make, no matter how small, can have a great impact on our personal health and the health of our planet. By shifting from animal to plantbased meat, we can positively impact four growing global issues: human health, climate change, constraints on natural resources, and animal welfare.



Beyond Meat Beyond Burger



8 oz



Beyond Meat Beyond Sausage selected varieties



14 oz

Alexia Sweet Potato Fries

11 oz



Udi's **Hamburger Buns** selected varieties

10.4 oz

Hot Honey Crispy Chicken Sandwiches



selected varieties

Veggie Burgers

Dr. Praeger's



4 ct

Field Roast Plant-Based Sausages selected varieties







selected varieties

Alden's **Organic Ice Cream**

4 48 oz





1 teaspoon crushed red chilies

4 tablespoons unsalted butter, softened

- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper

INGREDIENTS

4 breaded chicken breasts 4 hamburger buns 4 tablespoons mayonnaise 1 ¹/₂ cups kale slaw 1 red onion, thinly sliced

DIRECTIONS

1/2 cup honey

1 In a small saucepan, combine hot honey ingredients and warm over low heat for a few minutes to infuse honey with spices. Turn off heat and set aside.

45 MIN · SERVES 4 · TRADITIONAL

- 2 Prepare chicken breast based on package instructions.
- Spread butter on buns and toast in a large skillet on 3 low until golden.
- 4 Spread mayonnaise on the top bun and assemble sandwich with slaw, chicken, onions, and hot honey. Serve promptly.

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SHOP SMALL. CELEBRATE BIG.

MegaFood Magnesium 300 mg



\$**12**99

60 ct



Lily of the Desert Organic Aloe Vera Juice





32 oz

60 ct

Summer Zucchini Chips

1 HR · MAKES ABOUT 40 PIECES · GLUTEN-FREE, VEGETARIAN

INGREDIENTS

2 medium zucchinis, cut into ¼-inch slices
1 ½ cup gluten-free panko breadcrumbs
¾ cup grated parmesan cheese
¼ cup salt-free everything bagel seasoning
½ teaspoon sea salt
2 large eggs, whisked

DIRECTIONS

- 1 Preheat your air fryer to 400°F. On a baking tray or shallow dish, combine panko breadcrumbs, parmesan cheese, and everything seasoning. In a separate bowl, whisk the eggs.
- **2** In batches, coat each zucchini slice with the egg mixture. Transfer to the breadcrumb mixture, pressing to make a nice crust on each side.
- **3** Air fry zucchini slices in batches. Place slices directly in fryer basket, leaving room for the air to circulate do not crowd the basket. Cook for 8 minutes, flipping halfway through. Promptly remove zucchini chips from fryer basket and place on a cooling rack. Sprinkle with salt while hot. Repeat with remaining zucchini slices.
- **4** Serve with your favorite dipping sauce.

Can't find everything bagel seasoning? Substitute with ½ teaspoon onion powder, ½ teaspoon garlic powder, ½ teaspoon poppyseeds, and 2 teaspoons sesame seeds.



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.