

deals

2X monthly!

April 29–May 12, 2026

Scan to download!



Organic Valley Organic Shredded Cheese
selected varieties

\$3.79

6 oz

Make this tonight!
Recipe on back.



Perfect Bar Protein Bar
selected varieties

2/\$5

1.94–2.5 oz

Spring flavors, big savings!

Panda Licorice Chews
selected varieties

2/\$6

7 oz



poppi Prebiotic Soda
selected varieties

\$1.69

12 oz



Late July Organic Tortilla Chips
selected varieties

2/\$7

10.1 oz



Chocolove Chocolate Bar
selected varieties

2/\$7

3.1–3.2 oz



GimMe Health Foods Organic Seaweed Snack
selected varieties

\$4.49

6 ct



Boulder Canyon Kettle Style Potato Chips
selected varieties

2/\$6

5.25–6.5 oz



Quinn Snacks Pretzel Nuggets
selected varieties

\$3.79

5.8–7 oz



Bachan's Japanese Barbecue Sauce
selected varieties

\$6.79

16–17 oz



Stacy's Pita Chips
selected varieties

2/\$6

7.33 oz



Look for new deals on **May 13!**



Celebrate culture and community gathered around the grill with Siete Foods! Enjoy delicious heritage-inspired foods made with thoughtfully selected ingredients like avocado oil, organic beans, and organic corn. ¡Buen Provecho!



Siete Corn Tortilla Chips
selected varieties

\$3⁷⁹

7.5 oz



Siete Seasoning
selected varieties

2/\$4

1-1.31 oz



Siete Refried Beans
selected varieties

2/\$4

15.5-16 oz

Annie's Organic Mac & Cheese

selected varieties



2/\$5

6 oz

Lotus Foods Rice Ramen

selected varieties



\$1⁶⁹

2.8 oz

Ancient Harvest Organic Polenta

selected varieties



\$2⁷⁹

18 oz

Cinco de Mayo Burrito Bowl

30 MIN • SERVES 4

INGREDIENTS

- 1 can black beans, drained
- 1 can sweet corn, drained
- 3 cups cooked white rice
- 1 ¼ cup salsa (divided)
- ¾ cup crumbled queso fresco (or substitute grated Monterey jack cheese)
- 1 large romaine, shredded
- ½ small red onion, thinly sliced
- 2 pounds protein of choice

Chipotle Cream Dressing

- 1 cup sour cream
- ¼ cup salsa
- 2 chipotles in adobo, finely minced
- ¾ teaspoon ground cumin
- ½ teaspoon dried oregano
- ¼-½ teaspoon sea salt

DIRECTIONS

- 1 Prepare burrito bowl ingredients as described above.
- 2 Stir together dressing ingredients together, adjust seasonings to taste, and set aside.
- 3 Cook protein of choice with desired method (grill, bake, sauté).
- 4 To assemble, place warmed rice in the bottom of four serving bowls and arrange ingredients on top. Serve with salsa and chipotle cream dressing drizzled over the top or on the side.



**Mi Niña
Organic Tortilla Chips**

selected varieties

\$3⁹⁹

12 oz



**Late July
Salsa**

selected varieties

\$4⁴⁹

15.5 oz



**Green Mountain Gringo
Salsa**

selected varieties

\$4⁴⁹

16 oz



**Inka Chips
Plantain Chips**

selected varieties

2/\$5

4 oz



**Hippeas
Chickpea Puffs**

selected varieties

\$3²⁹

3.75-4 oz



**Unique Snacks
Organic Pretzels**

selected varieties

2/\$7

8 oz



**Mid-Day Squares
Snack Bar**

selected varieties

\$1⁷⁹

1.16 oz



**Larabar
Fruit & Nut Bar**

selected varieties

5/\$5

1.6-1.7 oz



**Made in Nature
Organic Apricots**

selected varieties

\$4⁷⁹

6 oz



**Taza Chocolate
Organic Chocolate Discs**

selected varieties

\$4²⁹

2.7 oz



**Enjoy Life
Chocolate Chips**

selected varieties

\$6⁴⁹

9 oz



**Lakewood
Organic Pure
Pomegranate Juice**

selected varieties

\$9⁹⁹

32 oz



**GT's
Kombucha**

selected varieties

2/\$6

16 oz



**Vita Coco
Coconut Water**

selected varieties

2/\$5

500 ml



**Essentia
Ionized Alkaline
Water**



\$1.69

1 lt

**West Life
Organic Soymilk**
selected varieties



\$2.99

32 oz

**Malk
Organic Oat Milk**
selected varieties



\$4.79

28 oz



BEYOND

We believe feeling good starts with what you eat. That's why we use clean, simple, plant-based ingredients that are free from GMOs, synthetic colors, animal products, or added hormones. Because clean bodies start with clean, nutritious food and simple choices.



**Beyond
Beyond Burger**

\$4.49

8 oz



**Beyond
Beyond Sausage**
selected varieties

\$6.29

14 oz

**Forager Project
Organic Cashew & Coconut
Yogurt Alternative**
selected varieties



\$5.29

24 oz

**cocojune
Organic Coconut Yogurt**
selected varieties



\$5.99

16 oz

Chocolate Chia Seed Pudding

5 MIN PREP · 2-4 HR CHILLING TIME · SERVES 2-3 · VEGETARIAN

INGREDIENTS

- 1 cup milk (whole, almond, oat, etc.)
- ½ cup plain yogurt
- 1 teaspoon vanilla extract
- ¼ cup chia seeds
- 2-4 tablespoons agave syrup
- 3 tablespoons cocoa powder, sifted
- 1 teaspoon mushroom powder
- Pinch of salt
- Shaved chocolate, for garnish
- Sliced almonds, for garnish
- Mint leaves, for garnish

DIRECTIONS

- 1 Whisk together all ingredients through salt in a mixing bowl until smooth. Adjust sweetness to taste and place in the refrigerator for 2-4 hours to thicken.
- 2 Spoon pudding into serving dishes and garnish with shaved chocolate, sliced almonds, and mint leaves.



**The Coconut Cult
Organic Probiotic Coconut Yogurt**
selected varieties



\$6.49

8 oz

**Vermont Creamery
Goat Cheese**
selected varieties



\$3.49

4 oz

**Bubbies
Kosher Dill Pickles**



\$6.79

33 oz

**Vista Hermosa
7" Flour Tortillas**



\$3.99

12 oz

**Van's
Waffles**

selected varieties



\$3.29

9 oz

**JonnyPops
Organic Pops**

selected varieties



\$4.79

14.8 oz

**Woodstock
Organic Vegetables**

selected varieties



2/\$6

10 oz

**Canyon Bakehouse
Gluten Free Bread**

selected varieties



\$5.79

18 oz

**Udi's Gluten Free
Hamburger Buns**

selected varieties



\$4.29

10.4 oz

**Dr. Praeger's
Veggie Burgers**

selected varieties



\$3.99

10-11 oz

**Feel Good Foods
Dumplings**

selected varieties



\$5.79

10 oz



**Renew Life
3-Day Cleanse**



\$679

12 ct

**NOW
D-Mannose 500 mg**



\$1899

120 vcap



**HERITAGE
EST. STORE 1969**

**Soul to Skin Beauty
Since 1969.**

For over 50 years, Heritage Store has believed that beauty is more than skin deep—it emanates from within. We call that soul-to-skin beauty.



**Heritage Store
Rosewater Facial Mist**
selected varieties

\$999

8 oz

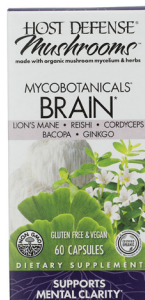


**Heritage Store
Organic Castor Oil**

\$1799

16 oz

**Host Defense Mushrooms
Mycobotanicals Brain**



\$2399

60 ct

**simply tera's
Organic Whey Protein**
selected varieties



\$2499

12 oz

**THE GOOD
COLLECTIVE™**

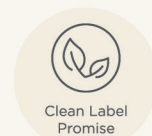


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derma e
Vitamin C
Concentrated Serum

\$20⁹⁹

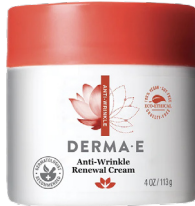
2 oz



derma e
Anti-Wrinkle Renewal Cream

\$16⁹⁹

4 oz



Aura Cacia
Lavender Essential Oil

\$7⁹⁹

0.5 oz



Mineral Fusion
Nail Polish Remover

\$7⁹⁹

6 oz



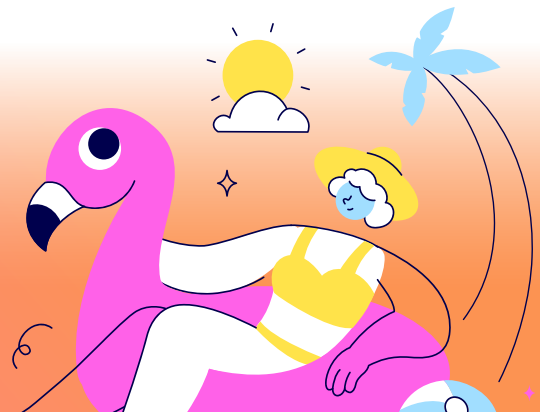
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Reach for what's clinically proven.

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DERMATOLOGIST RECOMMENDED SKINCARE.**



**Protect yourself from
the sun this summer!**



Easy Chicken Enchiladas

45 MIN • SERVES 4-6 • GLUTEN-FREE, TRADITIONAL

INGREDIENTS

- 1 rotisserie chicken, pulled
- 1 teaspoon chili powder
- ½ teaspoon dried oregano
- ½ teaspoon sea salt
- ¼ teaspoon black pepper
- 3 tablespoons olive oil, divided
- 1 red bell pepper, julienned
- 1 green bell pepper, julienned
- 1 small onion, julienned
- ¼ teaspoon red pepper flakes
- 16 ounces shredded Mexican cheese blend
- 18 taco sized corn tortillas
- 2 15-ounce cans red enchilada sauce
- 1 15-ounce can black or pinto beans, rinsed and drained

DIRECTIONS

- 1 Preheat oven to 350°F. Toss pulled chicken with chili powder, oregano, salt, pepper and 2 tablespoons olive oil in a large bowl.
- 2 In a large skillet, sauté bell peppers, onions, and red pepper flakes with remaining olive oil over high heat until tender crisp and starting to char. Season with salt and pepper to taste. Set aside to cool.
- 3 To assemble, place a quarter of the sauce on the bottom of a 9"x13" baking dish. Layer ingredients as follows: 6 tortillas, half of the chicken, beans, and cooked pepper and onions. Pour on a quarter of the sauce followed by a third of the cheese and repeat one more time. Top with the remaining tortillas, sauce, and finish with the rest of the cheese.
- 4 Cover assembled enchilada with foil and bake for 30 minutes. Remove foil and continue to bake until bubbling and cheese is starting to brown.

Serve with sour cream if desired.

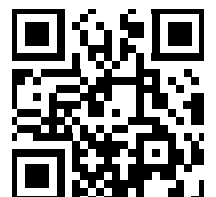


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