

# deals

2X monthly!

January 28–February 10, 2026

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The Good Crisp Company  
Potato Crisps  
selected varieties

2/\$6  
5.6 oz



GT's  
Synergy Kombucha  
selected varieties

2/\$5  
16 fl oz

## Savor the Season's Sweetest Finds

Traditional Medicinals

Organic Tea

selected varieties

\$4.79

16 ct



The Ginger People  
Organic Ginger

selected varieties

\$4.49

6.7 oz



Siete  
Maiz Corn  
Tortilla Chips  
selected varieties

\$3.79

7.5 oz



Clif Bar

Energy Bar

selected varieties

2/\$3

1.69-2.4 oz



Crunchmaster  
Multi-Seed  
Crackers  
selected varieties

2/\$6

4 oz



Chocolove  
Chocolate Bar  
selected varieties

2/\$7

2.9-3.2 oz



Quinn Snacks  
Filled Pretzel  
Nuggets

selected varieties

\$4.29

5.8-7 oz



Oatly  
Oatmilk  
selected varieties

\$4.29

64 oz



Vital Farms  
Organic  
Pasture-Raised Large Eggs

\$8.99

1 dz



Look for new deals on **February 11!**

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

**2/\$5**

6 oz



**Chickapea**  
**Organic Pasta**  
selected varieties

**\$3.49**

8 oz



**Muir Glen**  
**Organic Tomatoes**  
selected varieties

**2/\$5**



28 oz

California Olive Ranch is committed to high-quality Extra Virgin Olive Oil. Our award-winning Olive Oil is crafted by the world's best olive growers, offering a balanced flavor that's perfect for everyday cooking.



**California Olive Ranch  
Global Blend Extra Virgin Olive Oil**

**\$15.99** **\$11.99**

25.4 oz

16.9 oz

**Rao's**  
**Pasta Sauce**  
selected varieties

**\$6.99**

15-24 oz



**Dr. McDougall's**  
**Ramen**  
selected varieties

**2/\$4**

1.8-1.9 oz



## Mini Wild Albacore Tuna Sweet Potato Cakes

1 HR • SERVES 2

### INGREDIENTS

½ medium sized sweet potato	¼ cup shredded carrot
1 can (5 ounces) <b>Wild Planet</b> <b>Wild Albacore Tuna</b> , undrained	1 teaspoon lemon zest
1 egg	1 tablespoon chopped fresh parsley
¼ cup breadcrumbs	Ground black pepper, to taste
2 tablespoons finely chopped green onion	1 teaspoon olive oil

### DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking sheet with parchment paper. Cut a sweet potato in half lengthwise and place one half flat side down on the parchment paper.
- 2 Bake for about 40 minutes or until the sweet potato half is soft when tested with a fork.
- 3 Scoop out the inside of the sweet potato half into a bowl and add the **Wild Planet Wild Albacore Tuna**, egg, breadcrumbs, green onion, carrot, lemon zest, parsley, and black pepper. Mix until combined, lightly breaking up the tuna while mixing.
- 4 Heat olive oil in a frying pan over medium heat. Shape about ¼ cup of the tuna mixture into a small round cake and cook in the heated frying pan for two to three minutes on each side or until golden brown. Repeat with the rest of the tuna mixture.



# Miso Corn Chowder

40 MIN · SERVES 4 · PLANT-BASED

## INGREDIENTS

2 tablespoons olive oil	½ cup canned coconut milk*
½ small yellow onion or 1 large shallot, minced	½ teaspoon sea salt
12 ounces red potatoes, ½" cubes	¼ teaspoon coarse ground black pepper
3–4 ears corn on the cob or 10 ounces frozen corn	Salt and pepper to taste
3 cups miso broth*	Sliced chives or green onions, optional
	Toasted sesame oil, optional

## DIRECTIONS

- 1 Remove corn kernels from cobs and set aside.
- 2 In a stock pot, heat oil over medium heat. Add onion and sauté for 3–5 minutes or until translucent.
- 3 Add potatoes, corn kernels, cobs, and miso broth. Cover and bring to a gentle simmer. Cook until potatoes are tender. Remove cobs and discard.
- 4 Stir in cream, salt, and black pepper. Carefully blend the soup to the desired texture in the pot with an immersion blender.
- 5 Serve garnished with chives and a light drizzle of toasted sesame oil.

\*If you cannot find miso broth, use vegetable broth or water with 2–3 tablespoons of miso. You can also use heavy cream in equal amounts for a vegetarian version.



**Zack's Mighty Organic Tortilla Chips**  
selected varieties

**2/\$7**  
7.5 oz



**Kettle Potato Chips**  
selected varieties

**2/\$6**  
5 oz



**Tate's Bake Shop Cookies**  
selected varieties

**\$4.29**  
6.5–7 oz



**Milton's Crackers**  
selected varieties

**2/\$6**  
4.5–8.4 oz



**Angie's BoomChickaPop Popcorn**  
selected varieties

**2/\$5**  
5–7 oz



**TCHO Organic Chocolate Bar**  
selected varieties

**\$3.29**  
2.1 oz



**Patagonia Provisions Organic Crackers**  
selected varieties

**\$3.79**  
4.4 oz



**Magic Organic Chocolate Bar**  
selected varieties

**2/\$6**  
2.93–3 oz



**YumEarth Organic Licorice**  
selected varieties

**\$4.49**  
5 oz





Make Life Sweeter!  
Here at LILY'S, we LOVE sweets. We think they should be for everyone, regardless of your lifestyle. Certified Gluten Free, No Sugar Added, Fair Trade Certified goodness.



**Lily's  
Chocolate Bar**  
selected varieties

**\$3.79**

2.8-3 oz

**Lily's  
Baking Chips**  
selected varieties

**\$7.29**

9 oz

**Enjoy Life  
Chocolate Chips**  
selected varieties



**\$5.49**

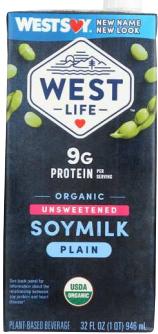
9 oz



**West Life  
Organic Soymilk**  
selected varieties

**\$2.79**

32 oz



**Native Forest  
Organic Coconut Milk**  
selected varieties

**2/\$5**

13.5 oz



**Dream  
Organic Ricemilk**  
selected varieties

**\$2.99**

32 oz



**Kite Hill  
Almond Milk Cream Cheese**



**\$5.29**

8 oz

**Sierra Nevada  
Bella Capra  
Raw Milk  
Goat Cheddar**

**\$5.29**

6 oz



**Minor Figures  
Organic Barista  
Oat Milk**  
selected varieties

**\$3.49**

32 oz



**SOWN  
Organic Oat  
Creamer**  
selected varieties

**\$4.49**

32 oz



**Daiya  
Dairy-Free Slices**  
selected varieties

**\$3.49**

7.8 oz



**Earth Balance  
Organic Whipped  
Plant Butter Spread**

**\$4.79**

13 oz



**Nancy's  
Organic Cream Cheese**

selected varieties



**\$379**

8 oz

**Flax4Life  
Mini-Muffins**

selected varieties



**\$549**

14 oz

**Grain Trust  
Organic Frozen Rice**

selected varieties



**\$379**

20-30 oz

It takes effort to make our kind of cheese. The kind made with organic milk from pasture-raised cows.

But once you taste our ooey-gooey mozzarella, or our flavorful 3 Cheese Mexican Blend, you'll know it was well worth it.



**Organic Valley  
Organic Shredded Cheese**

selected varieties

**\$379**

6 oz

**Amy's  
Pizza**

selected varieties



**\$849**

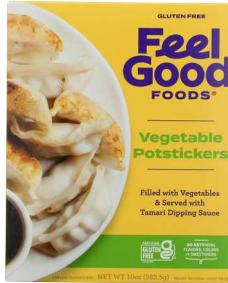
13-14 Oz

**Feel Good Foods  
Dumplings**

selected varieties

**\$649**

10 oz



## Buffalo Chicken Stuffed Avocados

15 MIN • SERVES 4 • GRAIN-FREE, KETO

### INGREDIENTS

2 ripe avocados	$\frac{2}{3}$ 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.



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## Natural Factors Organic Oil of Oregano

**\$13.99**

1 oz



**NOW  
D-Mannose 500 mg**

**\$18.99**

120 vcap



**Rainbow Light  
Women's One**

**\$9.49**

30 ct

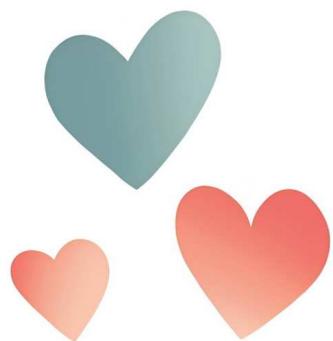


**Carlson  
The Very Finest Fish Oil**



**\$25.99**

200 ml



**Boiron  
Chestal  
selected varieties**

**\$9.99**

6.7 oz



**ACURE**  
Brightening  
Facial Scrub

**\$749**

4 oz



**DrTung's**  
Smart Floss  
selected varieties

**\$429**

30 yd



**evanhealy**  
Shea Butter  
Lip Balm

**\$849**

7 g



**Heritage Store**  
Rosewater Facial Mist

**\$999**

8 oz



**Pranarom**  
Organic Clove Bud  
Essential Oil

**\$899**

5 ml



**Caboo**  
Bamboo  
Baby Wipes

**\$449**

72 ct



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**Aura Cacia**  
Lavender Essential Oil      Aura Cacia  
Organic Castor Oil

**\$799**

.5 oz

**\$379**

4 oz



# Peanut Butter Cookies

35 MIN • MAKES 16 COOKIES • GLUTEN-FREE

## INGREDIENTS

1 cup creamy peanut butter, unsalted  
2/3 cups cane sugar  
1 large egg  
1 teaspoon vanilla extract  
1/4 teaspoon sea salt

## DIRECTIONS

- 1 Preheat oven to 350°F. Line two baking sheets with parchment paper.
- 2 In a medium-size mixing bowl, add all ingredients and stir until well combined. Allow mixture to stand for 10 minutes.
- 3 Portion dough into tablespoon size amounts and roll into balls. Place dough balls onto the parchment lined baking sheets and press the tines of a fork to flatten. If desired, sprinkle with extra cane sugar.
- 4 Bake cookies for 11 minutes. Remove from oven and allow cookies to cool before handling.



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