

2/\$6

Traditional Medicinals Organic Tea selected varieties

\$**4**29

16 ct

Justin's Organic Peanut Butter Cups selected varieties



4.2–4.7 oz

s

Throat Coat

PEANLIT RUTTER CU

POTATO CHIP

SEA SALT

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GT's Kombucha selected varieties

5.5 oz



16 oz

Chocolove Chocolate Bar selected varieties



2.9–3.2 oz



Raspberries

poppi Prebiotic Soda selected varieties

4.4–7 oz



Hu Chocolate Bar selected varieties





PNP

POPCORN

Look for new deals on February 12!



At Amy's, we cook every meal with love. We spend countless hours in our kitchens, so you can enjoy delicious food in minutes. From our scratch made sauces to the perfectly balanced flavors, every bite delivers the comforting taste of home.



Amy's Macaroni & Cheese



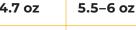
Amy's Soup selected varieties



9 oz



13.65–14.7 oz









28 oz

California Olive Ranch Extra Virgin Olive Oil selected varieties



16.9 oz

Nick's Sticks Meat Sticks selected varieties





Rao's **Pasta Sauce** selected varieties

\$ **`99**

24 oz





Bobo's **Oat Bar** selected varieties

3 oz





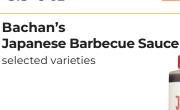


4 oz **Clif Bar Energy Bar** selected varieties











selected varieties





Dr. McDougall's

89

Organic Mac & Cheese

selected varieties

1.8-1.9 oz

selected varieties

Annie's

Ramen

Crunchmaster **Multi-Seed Crackers**



Buffalo Chicken Stuffed Avocados

15 MIN • SERVES 4 • GRAIN-FREE, KETO

INGREDIENTS

- 2 ripe avocados
- 1 cup shredded chicken
- 1¹/₂ tablespoons mayonnaise

or Greek yogurt

1 green onion, thinly sliced

shredded

1 tablespoon buffalo hot sauce 1/2 cup cilantro

⅔ cup cheddar cheese,

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.

YumEarth **Organic Licorice** selected varieties



5 oz

R.W. Knudsen Organic Tomato Juice



32 oz

Steaz **Organic Iced Green Tea** selected varieties







Organic Valley has the perfect shredded cheese for your favorite recipes. Try our finely shredded Mozzarella on pizza, lasagna, or a casserole or our finely shredded Mexican blend with chili, quesadillas, and nachos.

S CHEESE MEXICAN MOZZARELLA

9-10 oz



MINI CHIPS



Crofter's Organic

selected varieties

Organic Premium Fruit Spread

Enjoy Life Foods

Chocolate Chips selected varieties





Purely Elizabeth Granola selected varieties





Organic Valley Organic Shredded Cheese selected varieties







8 oz

Coconut Macaroons

Jennies









8-12 oz



For plant-curious foodies seeking delicious and kinder food choices, Miyoko's Creamery is an organic plant milk creamery that crafts the world's finest vegan cheese & butter, empowering them to choose good food that nurtures good in our world.



Miyoko's Creamery Organic Vegan Cream Cheese selected varieties



8 oz



Miyoko's Creamery Organic Vegan Butter

\$429

8 oz



Essentia Water



1 lt

Flax4Life Brownie Mini Muffins selected varieties







C2O Coconut Water selected varieties



33.8 oz

Oatly Oatmilk selected varieties



64 oz

Alexia Organic Fries selected varieties





\$**2**79

Eternal Water

Naturally Alkaline Spring Water

2.5 lt

48 oz

16 ct

Ripple Plant-Based Milk selected varieties



Eternal



Traditional Medicinals Organic Lozenges selected varieties





Proud member of **infra**

Barbecue Chicken

30-40 MIN • SERVES 4 • DAIRY-FREE, GLUTEN-FREE

INGREDIENTS

2 tablespoons olive oil 8 chicken legs 3⁄4 cup barbecue sauce Salt and pepper

DIRECTIONS

- 1 Preheat oven to 400°F.
- **2** Line a baking sheet with parchment paper and place chicken on tray.
- **3** Coat chicken with olive oil and season with salt and pepper.
- **4** Bake chicken for 15 minutes, then start to baste with barbecue sauce every 5–10 minutes thereafter. Continue to cook chicken until the internal temperature reaches 165°F.
- **5** Remove chicken from oven and allow to rest on a clean plate for 5 minutes before serving.



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.

