deals

Now 2x monthly!

January 29-February 11, 2025





The Good Crisp Company Potato Crisps

selected varieties

2/\$6



CHOCOLONELY.

Tony's Chocolonely Chocolate Bar

selected varieties **6.35 oz**

\$399

Savor the savings on delicious snacks

Kettle Potato Chips

selected varieties

2/\$6

5 oz



Siete Kettle Cooked Potato Chips

selected varieties

2/\$6

5.5 oz



Angie's BoomChickaPop Popcorn

selected varieties

2/\$6

4 4-7 07



Traditional Medicinals Organic Tea

selected varieties

\$429

16 ct



GT's Kombucha

selected varieties

2/\$6

16 oz



poppi Prebiotic Soda

selected varieties

2/\$4

12 oz



Justin's Organic Peanut Butter Cups

selected varieties

\$429

4.2-4.7 oz



Chocolove Chocolate Bar

selected varieties

2.9-3.2 oz

2/\$6



Hu Chocolate Bar selected varieties

\$329

2.1 oz







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

Annie's **Organic Mac & Cheese**

selected varieties





Muir Glen Organic Tomatoes

selected varieties

28 oz



Rao's **Pasta Sauce**

selected varieties

24 oz



Bachan's **Japanese Barbecue Sauce**

selected varieties



California Olive Ranch **Extra Virgin Olive Oil**

selected varieties



16.9 oz

Penne Rigate with Tomato Sauce 25 MIN • SERVES 4-6 · VEGETARIAN **INGREDIENTS** 2 cups strained tomatoes ½ teaspoon salt 2 tablespoons extra virgin ½ cup fresh basil leaves olive oil 1 box of penne rigate 1 clove garlic, minced Grated Parmigiano Reggiano

DIRECTIONS

- 1 In a medium saucepan, simmer the strained tomatoes, extra virgin olive oil, garlic, and salt
- 2 Turn off the heat and add basil.
- **3** Cook penne rigate according to package instructions, stirring frequently.
- **4** Drain and toss the pasta with the tomato sauce.
- **5** Serve with grated cheese.



Buffalo Chicken Stuffed Avocados

15 MIN • SERVES 4 • GRAIN-FREE, KETO

INGREDIENTS

2 ripe avocados

1 cup shredded chicken

1 ½ tablespoons mayonnaise or Greek yogurt

1 tablespoon buffalo hot sauce ½ cup cilantro

²/₃ cup cheddar cheese, shredded 1 green onion, thinly

sliced

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.





Absolutely Gluten Free Flatbread

selected varieties

5.29 oz



Clif Bar Energy Bar

selected varieties

2.4 oz

Bobo's Oat Bar

selected varieties

3 oz



selected varieties

4 oz



Purely Elizabeth Granola

selected varieties

8-12 oz



Three Wishes Grain Free Cereal

selected varieties

8.6 oz





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.



Organic Valley Organic Shredded Cheese

selected varieties

6 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.

ROFTER



Miyoko's Creamery **Organic Vegan Cream Cheese**

selected varieties

8 oz

MINI CHIPS



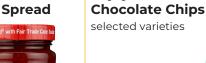
Miyoko's Creamery **Organic Vegan Butter**

8 oz

Crofter's Organic Organic Premium Fruit Spread

selected varieties

16.5 oz





Enjoy Life Foods

9-10 oz

Little Secrets Peanut Butter Chocolate Pieces



5 oz

Oatly

Oatmilk selected varieties



Essentia Water Alkaline Water





32 oz



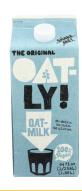
Ripple Plant-Based Milk

selected varieties

48 oz



64 oz



Alexia Organic Fries

selected varieties

15 oz



Vital Planet Vital Flora Women's **Daily Probiotic 60B**

\$3599

30 ct

Garden of Life Organic B-12 Spray





VITAL PLANET.

Vital FLORA 60 60

30 Delay



Aura Cacia Organic Castor Oil

4 oz



Aura Cacia Lavender **Essential Oil**

0.5 oz

sourced mineral and plant-based ingredients. Rest assured that Aura Cacia products are never tested on animals and do not contain any harmful parabens or phthalates.

AURA CACIA

* 90

Each item is formulated

with 100% pure essential

oils and responsibly

Nature's Way Sambucus Gummies



60 ct

Solarav

High Absorption

Magnesium Glycinate

Solaray;

MAGNESIUM

GLYCINATE

240 VEGCAPS ()



Nordic Naturals Ultimate Omega 2x

60 ct



NOW Foods D-Mannose 500 mg

Pure Unrefined Shea Butter

120 vcap

selected varieties

Alaffia



Vital Proteins Collagen Peptides



10 oz

Weleda **Skin Food**





499

2.5 oz



11 oz

120 vcap

Barbecue Chicken

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

INGREDIENTS

2 tablespoons olive oil 8 chicken legs 34 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.





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.

