

# deals

2X monthly!

February 11–February 24, 2026

Scan to download!



GoMacro Organic MacroBar selected varieties

2/\$4

2-2.4 oz

Theo Organic Chocolate Bars selected varieties

\$3.99

3 oz



## Winter Deals You'll Melt For

OLIPOP Prebiotic Soda selected varieties

\$1.79

12 oz



GT's Alive Ancient Mushroom Elixir selected varieties

2/\$6

16 oz



GimMe Seaweed Organic Seaweed Snack selected varieties

\$1.69

0.32-0.35 oz



San-J Organic Tamari Soy Sauce

\$5.29

10 oz



Koia Plant-Based Protein Shake selected varieties

\$3.29

12 oz



Dr. Bronner's Organic Lip Balm selected varieties

\$2.99

0.15 oz



Late July Organic Tortilla Chips selected varieties

2/\$7

7.4-10.1 oz



Bionaturae Organic Tomato Paste

\$2.29

7 oz



Siete Grain Free Cookies selected varieties

\$3.29

4.5 oz



Look for new deals on February 25!

**Schar  
Gluten Free  
Crackers**  
selected varieties

**\$4<sup>29</sup>**

7.4 oz



**Blue Diamond  
Nut Thins**  
selected varieties

**2/\$7**

4.25 oz



**Stacy's  
Pita Chips**  
selected varieties

**2/\$6**

7.33 oz



**Alter Eco  
Organic  
Chocolate Bar**  
selected varieties

**\$3<sup>99</sup>**

2.65-2.82 oz



**Nature's Bakery  
Fig Bar**  
selected varieties

**5/\$4**

2 oz



**Tony's Choclonely  
Chocolate Bar**  
selected varieties

**\$4<sup>99</sup>**

6.35 oz



**Endangered Species Chocolate  
Chocolate Bar**  
selected varieties

**2/\$7**

3 oz



**KIND  
Nut Bar**  
selected varieties

**2/\$3**

1.4 oz



Sweeten your snack time!  
Simple Mills Cookies are  
made with wholesome  
ingredients and  
uncompromising flavor—  
nothing artificial, ever.  
Simply delicious and  
better-for-you, they're the  
treat everyone's craving.  
Stock up today!



**Simple Mills  
Sweet Thins**  
selected varieties

**2/\$7**

4.25 oz



**Simple Mills  
Gluten Free Cookies**  
selected varieties

**2/\$7**

5.5 oz



**Simple Mills  
Sandwich Cookies**  
selected varieties

**\$3<sup>99</sup>**

6.7 oz

**Numi Organic Tea**  
**Organic Tea**  
 selected varieties

**\$4.99**

12-18 ct



**R.W. Knudsen Juice Blend**  
 selected varieties

**\$3.99**

32 oz



**Lakewood Organic Pure Lemon Juice**

**\$3.29**

12.5 oz



**Ripple Plant-Based Milk**  
 selected varieties

**\$4.49**

48 oz



**Rumiano Organic Cheese**  
 selected varieties

**\$5.29**

8 oz



**Field Roast Plant-Based Sausages**  
 selected varieties

**\$5.29**

12.95 oz



**Against the Grain Gourmet Pizza**  
 selected varieties

**\$9.99**

22.4-24 oz



**Wedderspoon Organic Manuka Honey Drops**  
 selected varieties

**\$7.99**

4 oz



## 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
- ¾ cup cheddar cheese, shredded
- 1 green onion, thinly sliced
- ½ cup cilantro

### 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.



# Green Chicken Chili

25 MIN • SERVES 4 • GLUTEN-FREE, TRADITIONAL

## INGREDIENTS

2 tablespoons olive oil  
1 small yellow onion, minced  
1 large poblano pepper, chopped  
1 large jalapeno pepper, minced  
1 – 4 oz. can diced green chiles  
2 tablespoons minced garlic  
2 teaspoons ground cumin  
1 ½ teaspoons chili powder  
1 teaspoon sea salt  
1 quart chicken stock

1 -15.5 oz. jar green salsa, such as salsa verde or tomatillo salsa\*  
1 – 15 ounce can great northern beans, drained and rinsed  
1 ½ pounds pulled rotisserie chicken\*\*

## Optional garnishes

Sour cream  
Cilantro  
Tortilla chips  
Cotija cheese  
Sliced avocado  
Thinly sliced radishes

## DIRECTIONS

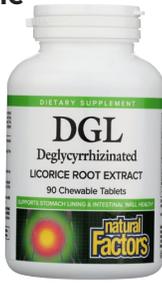
- 1 Heat olive oil in a large soup pot over medium heat. Add onion, peppers, and chiles. Sauté for 3–5 minutes or until tender then add in garlic and cook for an additional 30 seconds.
- 2 Add cumin, chili powder, salt, chicken stock, and salsa verde. Bring mixture to a gentle simmer and cook for 5 minutes. Stir in chicken and beans.
- 3 Heat through and serve with toppings of your choice.

\* Note that green salsas can vary wildly in their spice level, so be sure to select a salsa the fits your spice preferences.

\*\* Substitute turkey for chicken for a deeper flavor.



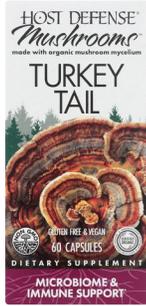
Natural Factors  
DGL 400 mg Chewable



**\$13<sup>99</sup>**

90 tab

Host Defense Mushrooms  
Turkey Tail



**\$25<sup>99</sup>**

60 ct

Nordic Naturals  
Ultimate Omega



**\$21<sup>99</sup>**

60 ct



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PROUDLY SUPPORTS **infra**

**WELLNESS**  
at the **HEART**  
of your community  
— Shop Local —



Natural Factors Regenerative  
Organic Farms, British Columbia



Weleda  
Skin Food  
selected varieties



**\$13<sup>99</sup>**

2.5-6.8 oz

Alaffia  
Pure Unrefined  
Shea Butter  
selected varieties



**\$9<sup>99</sup>**

11 oz

# Chocolate Chip Banana Bread

1 HR • MAKES 2 LOAVES • VEGETARIAN

## INGREDIENTS

1 stick unsalted butter, room temperature	1/3 cup cocoa powder, sifted
1 cup cane sugar	1 teaspoon baking soda
1/2 teaspoon vanilla extract	1/4 teaspoon sea salt
3 ripe bananas, mashed	1/2 cup sour cream
2 large eggs	3/4 cup semisweet chocolate chips
1 1/2 cups all-purpose flour	

## DIRECTIONS

- 1 Cream butter, sugar, and vanilla together until pale in color. In a separate bowl, whisk together bananas, and eggs. Add the banana mixture to the creamed butter and mix until just combined. Preheat oven to 350°F.
- 2 Whisk together flour, cocoa powder, baking soda, and sea salt. Fold into wet ingredients.
- 3 Add sour cream and fold the batter again until just combined then fold in chocolate chips.
- 4 Grease loaf pans with butter or baking spray, optionally, line them with parchment paper. Divide batter evenly between the two prepared pans.
- 5 Bake for 35–45 minutes or until a toothpick inserted in the center comes out clean. Allow banana bread to rest for 10 minutes before removing from pan.

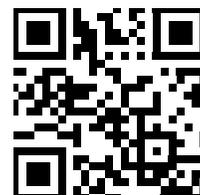


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