

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



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!

free2b
Chocolate Cups
 selected varieties

2/\$4

1.05-1.4 oz



Blue Diamond
Nut Thins
 selected varieties

2/\$7

4.25 oz



Stacy's
Pita Chips
 selected varieties

2/\$6

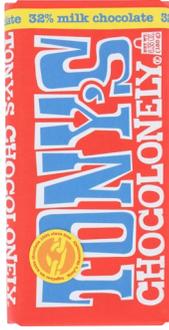
7.33 oz



Tony's Choclonely
Chocolate Bar
 selected varieties

\$4.99

6.35 oz



Endangered Species Chocolate
Chocolate Bar
 selected varieties

2/\$7

3 oz



Alter Eco
Organic Chocolate Bar
 selected varieties

\$3.79

2.65-2.82 oz



KIND
Nut Bar
 selected varieties

2/\$3

1.4 oz



Alo
Aloe Vera Juice Drink
 selected varieties

2/\$4

16.9 oz



Café Altura
Organic Instant Coffee
 selected varieties

\$10.99

3.53 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

\$3.99

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

\$4.99

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.



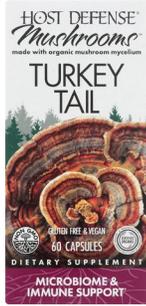
Natural Factors
DGL 400 mg Chewable



\$13.99

90 tab

Host Defense Mushrooms
Turkey Tail



\$25.99

60 ct

Nordic Naturals
Ultimate Omega



\$21.99

60 ct

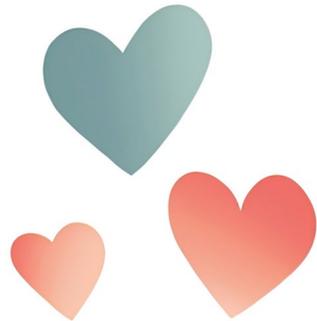
Zum
Bar Soap

selected varieties



\$4.49

3 oz



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



Natural Factors Regenerative
Organic Farms, British Columbia



Weleda
Skin Food
selected varieties



\$13.99

2.5-6.8 oz

Alaffia
Pure Unrefined
Shea Butter
selected varieties



\$9.99

11 oz

Chocolate Chip Banana Bread

1 HR • MAKES 2 LOAVES • VEGETARIAN

INGREDIENTS

1 stick unsalted butter, room temperature	$\frac{1}{3}$ cup cocoa powder, sifted
1 cup cane sugar	1 teaspoon baking soda
$\frac{1}{2}$ teaspoon vanilla extract	$\frac{1}{4}$ teaspoon sea salt
3 ripe bananas, mashed	$\frac{1}{2}$ cup sour cream
2 large eggs	$\frac{3}{4}$ cup semisweet chocolate chips
1 $\frac{1}{2}$ 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.

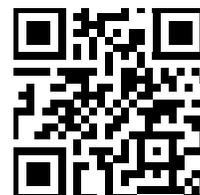


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