

deals

2X monthly!

February 11–February 24, 2026

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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

2/\$3
0.32-0.35 oz



San-J
Organic Tamari
Soy Sauce

\$4.99

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

\$1.99
7 oz



Siete
Grain Free Cookies
selected varieties

\$3.29
4.5 oz



Look for new deals on **February 25!**

**Montebello
Organic Pasta**
selected varieties



\$3.99
1 lb

**Flackers
Organic Flaxseed Crackers**
selected varieties



\$4.29
5 oz

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



\$4.99
6.35 oz

**Jeff's Naturals
Olives**
selected varieties



\$4.49
6-12 oz

**Blue Diamond
Nut Thins**
selected varieties



2/\$7
4.25 oz

**TRUFF
Black Truffle Infused
Hot Sauce**
selected varieties



\$10.99
6 oz

**Alter Eco
Organic
Chocolate Bar**
selected varieties



\$3.79
2.65-2.82 oz

**Endangered Species Chocolate
Chocolate Bar**
selected varieties



**Endangered Species Chocolate
Chocolate Bar**
selected varieties

\$3.79
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

\$3.99
6.7 oz

**Stacy's
Pita Chips**
selected varieties



2/\$6
7.33 oz

**Numi Organic Tea
Organic Tea**
selected varieties



\$4.99
12-18 ct

**Ripple
Plant-Based Milk**
selected varieties



\$4.49
48 oz

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



\$3.99
6/2 oz

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



\$4.29
32 oz

**Celestial Seasonings
Tea**



\$3.29
18-20 ct

**Lakewood
Organic
Pure Lemon Juice**



\$3.29
12.5 oz

**Field Roast
Plant-Based
Sausages**



selected varieties
\$5.29
12.95 oz

Buffalo Chicken Stuffed Avocados

15 MIN • SERVES 4 • GRAIN-FREE, KETO

INGREDIENTS

2 ripe avocados	2/3 cup cheddar cheese, shredded
1 cup shredded chicken	1 green onion, thinly sliced
1 1/2 tablespoons mayonnaise or Greek yogurt	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.



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 that fits your spice preferences.

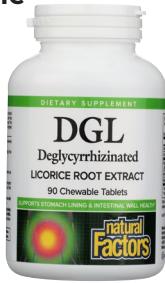
** Substitute turkey for chicken for a deeper flavor.



Natural Factors
DGL 400 mg Chewable

\$1399

90 tab



Host Defense Mushrooms
Turkey Tail

\$2599

60 ct



Wedderspoon
Organic Manuka
Honey Drops
selected varieties

\$799

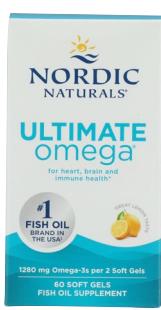
4 oz



Nordic Naturals
Ultimate Omega

\$2199

60 ct

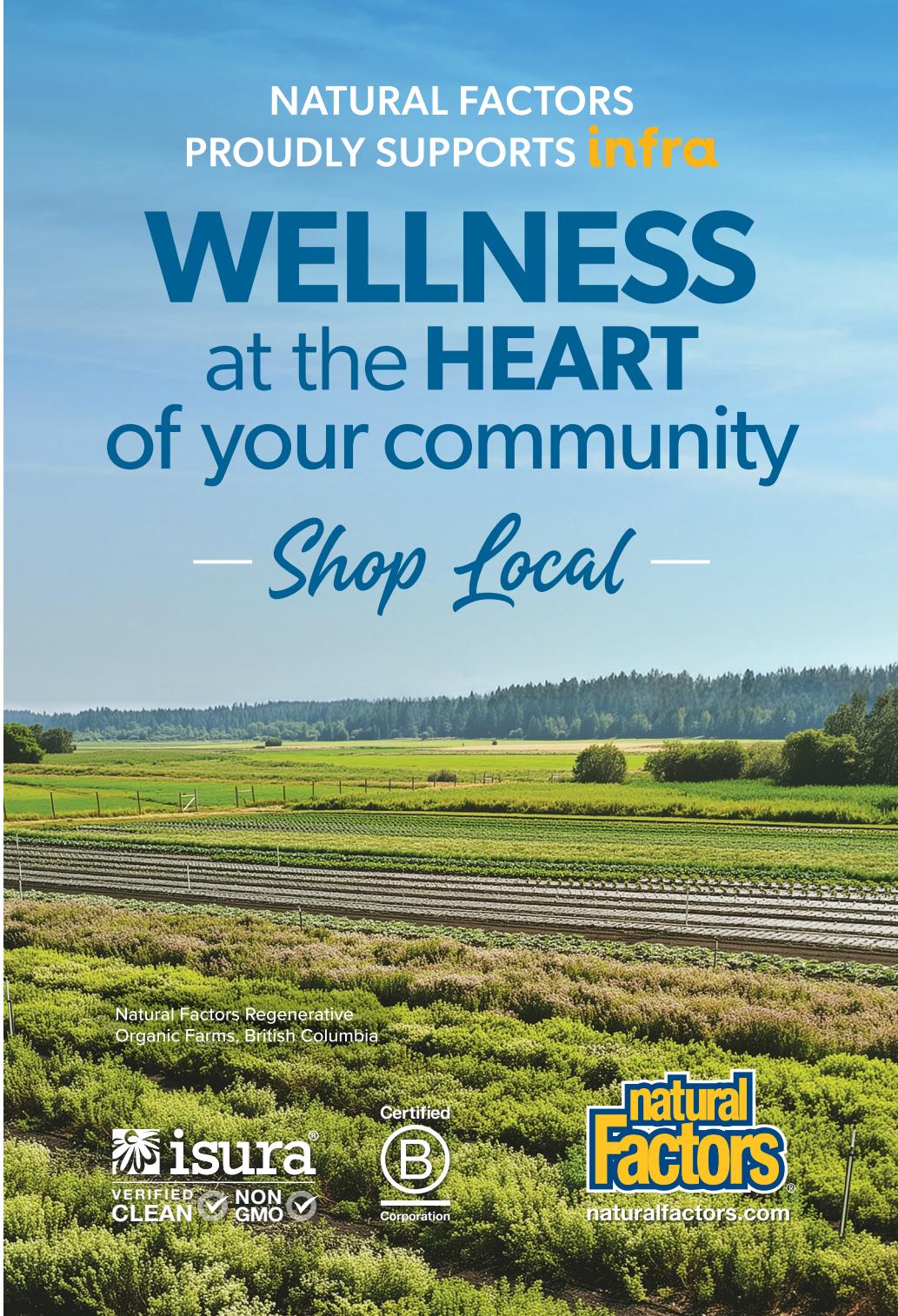


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of your community

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Organic Farms, British Columbia

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VERIFIED **CLEAN** ✓ **NON** **GMO** ✓

Certified **B**
Corporation

natural
Factors
naturalfactors.com

Weleda
Skin Food
selected varieties

\$1399

2.5-6.8 oz



Alaffia
Pure Unrefined
Shea Butter
selected varieties

\$999

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.

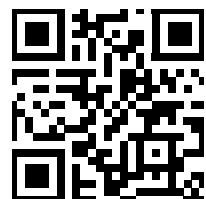


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