

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

**OLIPOD
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



**Jeff's Naturals
Olives**
selected varieties

\$4.49

6-12 oz



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

\$10.99

6 oz



**Flackers
Organic Flaxseed Crackers**
selected varieties

\$4.29

5 oz



**Blue Diamond
Nut Thins**
selected varieties

2/\$7

4.25 oz



**Alter Eco
Organic
Chocolate Bar**
selected varieties

\$3.79

2.65-2.82 oz



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

\$4.99

6.35 oz



**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

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



\$3.99

6/2 oz

**Celestial Seasonings
Tea**



\$3.29

18-20 ct

**Numi Organic Tea
Organic Tea**
selected varieties



\$4.99

12-18 ct

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



\$4.29

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

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.

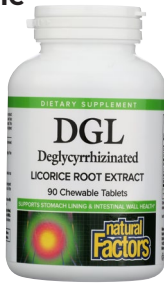
** Substitute turkey for chicken for a deeper flavor.



Natural Factors
DGL 400 mg Chewable

\$13⁹⁹

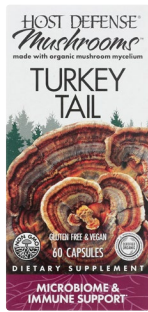
90 tab



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



NATURAL FACTORS
PROUDLY SUPPORTS **infra**

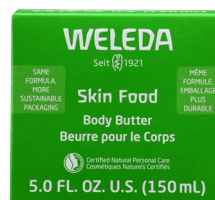
WELLNESS
at the **HEART**
of your community
— *Shop Local* —



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.

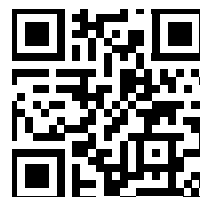


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SW-B