

# deals

## 2X monthly!

October 29–November 11, 2025

Scan to download!



**Forager Project  
Cashew & Coconut  
Yogurt**  
selected varieties

**\$5.29**  
24 oz



**Bitchin' Sauce  
Almond Dip**

**\$3.99**  
8 oz



### Set the table for less!

**Better Than Bouillon  
Organic Broth Base**  
selected varieties

**\$5.29**  
8 oz



**Ancient Harvest  
Organic Polenta**  
selected varieties

**\$2.69**  
18 oz



**Bonafide  
Organic Chicken  
Bone Broth**  
selected varieties

**\$6.99**  
24 fl oz



**Farmer's Market  
Organic Puree**  
selected varieties

**\$2.79**  
15 oz



**Big Tree Farms  
Organic Coconut Sugar**  
selected varieties

**\$3.79**  
16 oz



**Pamela's  
Pancake & Baking Mix**

**\$7.49**  
24 oz



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

**\$4.79**  
6.35 oz



**Newman's Own  
Sandwich Cookies**  
selected varieties

**\$4.49**  
13 oz



**Panda  
Licorice Chews**  
selected varieties

**\$3.29**  
7 oz



Look for new deals on **November 12!**

**Mike's Mighty Good  
Craft Ramen**

selected varieties

**\$1.79**

1.6–2.4 oz



**Jovial  
Organic Brown Rice Pasta**

selected varieties

**\$3.79**

12 oz



**Maya Kaimal  
Indian Simmer Sauce**

selected varieties

**\$4.19**

12.5 oz



**Miso Master  
Organic Mellow White Miso**

**\$4.99**

8 oz



**Garden of Eatin'  
Taco Shells**

selected varieties

**\$3.29**

5.5 oz



**Vegan Rob's  
Plant Based Puffs**

selected varieties

**2/\$6**

3.5 oz



**Peter Rabbit Organics  
Organic Baby Food Pouch**

selected varieties

**\$1.69**

4 oz



**Yogi  
Organic Tea**

selected varieties

**\$3.49**

16 ct



**GT's  
Alive Ancient Mushroom Elixir**

selected varieties

**2/\$6**

16 oz



**Odyssey  
Sparkling Energy Drink**

selected varieties

**2/\$5**

12 oz



**Earth Balance  
Organic Vegan Buttery Spread**

selected varieties

**\$4.79**

13 oz



**Violife  
Dairy Free Cheese**

selected varieties



**Follow Your Heart  
Dairy-Free Parmesan Style  
Shredded Cheese**

**\$3.29**

4 oz



**Rudi's  
Organic Bread**

selected varieties

**\$4.49**

22 oz



**\$4.49**

8 oz

# Thank You VETERANS

HONORING ALL WHO SERVED

**Boiron  
Chestal**  
selected varieties

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

6.7 oz



**Enzymedica  
Digest Gold Maximum Strength**

**\$33<sup>99</sup>**

90 cap



**ChildLife  
Liquid Multi Vitamin & Mineral**

**\$10<sup>99</sup>**

8 oz



**Nordic Naturals  
Vitamin D3 + K2 Gummies**

**\$18<sup>99</sup>**

60 ct



**Garden of Life  
Dr. Formulated Probiotics  
Once Daily Women's**

**\$29<sup>99</sup>**

30 cap



**Rainbow Light  
High Potency Women's One  
Multivitamin**

**\$15<sup>99</sup>**

60 ct



**Natural Factors  
DGL 400 mg Chewable Tablets**

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

90 tab



**Kal  
Magnesium Glycinate 350**

**\$19<sup>99</sup>**

160 ct



**Gaia Herbs  
Oil of Oregano**

**\$18<sup>99</sup>**

60 ct



**Pranarom  
Frankincense Essential Oil**

**\$8<sup>99</sup>**

2 ml



**ECOS  
Dish Soap**  
selected varieties

**\$3<sup>49</sup>**

25 oz



**Mrs. Meyer's Clean Day  
Dish Soap**  
selected varieties

**\$3<sup>79</sup>**

16 oz





# 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.*

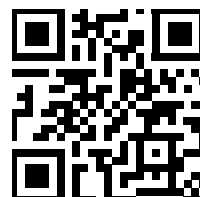


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