

deals

2X monthly!

September 10–September 23, 2025

Scan to download!



**Kettle
Potato Chips**
selected varieties

2/\$6
5 oz



**Bragg
Organic Apple
Cider Vinegar**

\$3.29
16 oz

Stock up and stay hydrated!

**GT's
Alive Ancient Mushroom Elixir**
selected varieties

2/\$6
16 oz



**Zevia
Zero Sugar Soda**
selected varieties

\$5.79
6/12 oz



**Vita Coco
Coconut Water**
selected varieties

2/\$5
500 ml



**Green Valley
Organic Lactose Free
Cream Cheese**

\$3.79
8 oz



**Nuts for Cheese
Organic Dairy-Free Cheese**
selected varieties

\$5.79
4.2 oz



**From The Ground Up
Cauliflower Crackers**
selected varieties

\$3.29
4 oz



**Chocolove
Chocolate Bar**
selected varieties

2/\$6
3.2 oz



**GoodPop
Organic Dairy-Free
Frozen Pops**
selected varieties

\$4.29
10 oz



**Cosmic Bliss
Organic Dairy-Free Frozen Dessert**
selected varieties

\$5.49
14 oz



Look for new deals on **September 24!**



Siete is a Mexican-American food brand, rooted in family, that creates delicious, heritage-inspired foods for more people to enjoy—like Grain Free Mexican Wedding Cookies! Bite-sized, crunchy, and sweet, they're just the thing for lunch box packing and midday snacking.



Siete Seasoning
selected varieties

2/\$4
1-1.31 oz



Siete Tortilla Chips
selected varieties

\$3.99
5 oz



Siete Grain Free Cookies
selected varieties

\$3.29
4.5 oz

Mike's Mighty Good Craft Ramen
selected varieties

\$1.89
1.6-1.9 oz



Good Health Kettle Style Potato Chips
selected varieties

\$2.99
5 oz



Spectrum Culinary Organic All-Vegetable Shortening

\$8.99
24 oz



Chicken Nachos

20 MIN • SERVES 4

INGREDIENTS

- | | |
|---|---|
| 1 pound ground chicken | ½ cup thinly sliced red onion |
| 1 packet Siete taco seasoning | 1 small jalapeno, thinly sliced |
| 1 5-7.5 oz bag Siete tortilla chips | 8-12 ounces shredded Mexican blend cheese |
| 2 large Roma tomatoes, seeded and chopped | ½ cup cilantro leaves |
| 1 15 oz can pinto beans, rinsed and drained | ½ cup sour cream |
| | ½ cup salsa |

DIRECTIONS

- 1 Cook ground chicken by following the spice packet instructions.
- 2 To assemble nachos, place tortilla chips on a baking sheet then evenly distribute cooked chicken, tomatoes, beans, red onion, jalapeno, and cheese.
- 3 Bake for 15 minutes at 375°F or until heated through and cheese has melted.
- 4 Garnish nachos with cilantro and serve with sour cream and salsa.



Simply Organic
Organic Seasoning Mix
 selected varieties



\$1.39

1.13 oz

Tate's Bake Shop
Cookies
 selected varieties



\$4.49

7 oz

VerMints
Organic Mints
 selected varieties



\$2.29

1.41-1.74 oz

Alter Eco
Organic Chocolate Bar
 selected varieties



2/\$7

2.65-2.82 oz

PUR
Gum
 selected varieties



2/\$6

55 ct

Organic India
Organic Tulsi Tea
 selected varieties



\$3.79

18 ct

C2O
Coconut Water
 selected varieties



\$3.79

33.8 oz



Shop Smart. Eat Clean.
Choose Organic.

Shop organic this September and celebrate the power of clean, conscious food!

Whether you're shopping for produce, pantry staples, or personal care, going organic is a simple way to protect your health, nourish your family, and support a more sustainable food system.

**Native Forest
Organic Coconut Milk**

selected varieties



\$2⁷⁹

13.5 oz

**Oatly
Oatmilk**

selected varieties



\$4²⁹

64 oz

**Organic Valley
Organic Sliced Cheese**

selected varieties



\$4⁴⁹

6 oz

**Ice Cream for Bears
French Ice Cream**

selected varieties



\$5⁹⁹

14 oz

**Jolly Llama
Dairy-Free Ice Cream Cones**

selected varieties



\$4²⁹

3 ct

Miso Corn Chowder

40 MIN • SERVES 4 • PLANT-BASED

INGREDIENTS

2 tablespoons olive oil
 ½ small yellow onion or 1 large shallot, minced
 12 ounces red potatoes, ½" cubes
 3–4 ears corn on the cob or 10 ounces frozen corn
 3 cups miso broth*
 ½ cup canned coconut milk*
 ½ teaspoon sea salt
 ¼ teaspoon coarse ground black pepper
 Salt and pepper to taste
 Sliced chives or green onions, optional
 Toasted sesame oil, optional

DIRECTIONS

- 1 Remove corn kernels from cobs and set aside.
- 2 In a stock pot, heat oil over medium heat. Add onion and sauté for 3–5 minutes or until translucent.
- 3 Add potatoes, corn kernels, cobs, and miso broth. Cover and bring to a gentle simmer. Cook until potatoes are tender. Remove cobs and discard.
- 4 Stir in cream, salt, and black pepper. Carefully blend the soup to the desired texture in the pot with an immersion blender.
- 5 Serve garnished with chives and a light drizzle of toasted sesame oil.

*If you cannot find miso broth, use vegetable broth or water with 2–3 tablespoons of miso. You can also use heavy cream in equal amounts for a vegetarian version.



Ancient Nutrition
Multi Collagen Protein Powder
 selected varieties

\$38⁹⁹

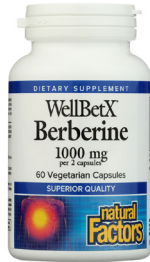
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Natural Factors
WellBetX® Berberine 1000 mg

\$20⁹⁹

60 vcap



KAL
Magnesium Glycinate 350

\$19⁹⁹

160 vcap



RidgeCrest Herbals
ClearLungs Extra Strength

\$17⁹⁹

60 ct



Yerba Prima
Psyllium Husks
Vegetarian Capsules

\$11⁹⁹

180 cap



Zum
Hand Soap
 selected varieties

\$4²⁹

12 oz



derma e
Vitamin C
Concentrated Serum

\$19⁹⁹

2 oz



The Grandpa Soap Co
Pine Tar Bar Soap

\$3²⁹

3.25 oz



ACURE®

Acure products are created with purpose. Each and every formula is developed to target specific concerns or goals. Our products go through rigorous clinical testing to ensure they make a difference.

ACURE
Ultra Hydrating
Shampoo

\$6⁴⁹

8 oz



ACURE
Brightening
Facial Scrub

\$7⁹⁹

4 oz



Happy
First Day
 of
Fall

September 22, 2025

Apple Butter

1 HR 45 MIN • MAKES APPROX. 3 ½ CUPS • PLANT-BASED

INGREDIENTS

- 4 pounds of assorted apples
- 3 ½ cups water
- 1 ½ cups cane sugar
- 1 teaspoon apple or pumpkin pie spice

DIRECTIONS

- 1 Peel, core, and cut apples into quarters then place in a saucepan and add water. Bring to a boil, then reduce heat to low and cover. Gently simmer for approximately 30 minutes or until apples are soft. Stir occasionally with a wooden spoon to help the apples break down.
- 2 Carefully place cooked apples in a blender and blend until very smooth, about 1 minute. Return apples to a clean saucepan and add sugar and pumpkin pie spice.
- 3 Bring blended apples to a simmer and cook for 40–50 minutes, stirring frequently to prevent sticking.
- 4 Cool and test the consistency. It should be spreadable and stay on the end of a knife. If it doesn't, heat again and cook for 10 more minutes. Store in a clean jar in the refrigerator.

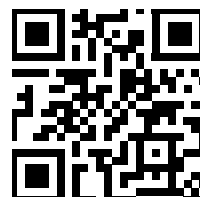


Proud member of INFRA.

As part of the Independent Natural Food Retailers Association, we're able to provide you with savings on the food you love as well as collaborate to achieve important goals of increasing sustainability and addressing climate change.

INFRA Deals are available at participating Independent Natural Food Retailers Association member store locations.

For more information and a complete listing, please visit www.naturalfoodretailers.com or scan this code.



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