

everyday

low prices!

Featured Favorites | April-June 2025

Better baking starts with better ingredients.

Organic
All-Purpose
Flour

\$7.99

5 lb



Organic
Pure Vanilla
Extract

\$7.99

2 oz



Organic
Wildflower
Honey

\$6.99

16 oz



Organic
Pure Almond
Extract

\$4.99

4 oz



Organic
Unrefined Extra Virgin
Coconut Oil

\$6.49

14 oz



Organic
Canola Oil

\$7.29

32 oz



Organic
Frozen Fruits
selected varieties



Organic
Plant Based Butter

\$5.29

13 oz



Super Fine
Almond Flour

\$7.49

16 oz



\$3.69

10 oz

Cinco de Mayo Burrito Bowl

30 MIN • SERVES 4

INGREDIENTS

- 1 can black beans, drained
- 1 can sweet corn, drained
- 3 cups cooked white rice
- 1 ¼ cup salsa (divided)
- ¾ cup crumbled queso fresco (or substitute grated Monterey jack cheese)
- 1 large romaine, shredded
- ½ small red onion, thinly sliced
- 2 pounds protein of choice

Chipotle Cream Dressing

- 1 cup sour cream
- ¼ cup salsa
- 2 chipotles in adobo, finely minced
- ¾ teaspoon ground cumin
- ½ teaspoon dried oregano
- ¼–½ teaspoon sea salt

DIRECTIONS

- 1 Prepare burrito bowl ingredients as described above.
- 2 Stir together dressing ingredients together, adjust seasonings to taste, and set aside.
- 3 Cook protein of choice with desired method (grille, bake, sauté).
- 4 To assemble, place warmed rice in the bottom of four serving bowls and arrange ingredients on top. Serve with salsa and chipotle cream dressing drizzled over the top or on the side.



Organic Canned Beans

\$1.29

15 oz



Organic Refried Beans

\$1.89

16 oz



Organic Canned Sweet Corn

\$2.49

15 oz



Organic Diced Tomatoes

\$1.79

14.5 oz



Organic Long Grain Rice

\$4.99

32 oz



Organic Shredded Cheese

\$4.49

6 oz



Dish Soap

\$3.99

25 oz



Fabric Softener

\$5.99

50 oz



Laundry Detergent

\$11.99

100 oz

