

# 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

**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

**\$1.69**

0.32-0.35 oz



**San-J  
Organic Tamari  
Soy Sauce**

**\$5.29**

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**

**\$2.29**

7 oz



**Siete  
Grain Free Cookies**  
selected varieties

**\$3.29**

4.5 oz



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

**free2b**  
**Chocolate Cups**  
 selected varieties

**2/\$4**

1.05-1.4 oz



**Blue Diamond**  
**Nut Thins**  
 selected varieties

**2/\$7**

4.25 oz



**Stacy's**  
**Pita Chips**  
 selected varieties

**2/\$6**

7.33 oz



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

**\$4.99**

6.35 oz



**Endangered Species Chocolate**  
**Chocolate Bar**  
 selected varieties

**2/\$7**

3 oz



**Alter Eco**  
**Organic Chocolate Bar**  
 selected varieties

**\$3.79**

2.65-2.82 oz



**KIND**  
**Nut Bar**  
 selected varieties

**2/\$3**

1.4 oz



**Alo**  
**Aloe Vera Juice Drink**  
 selected varieties

**2/\$4**

16.9 oz



**Café Altura**  
**Organic Instant Coffee**  
 selected varieties

**\$10.99**

3.53 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



**Numi Organic Tea**  
Organic Tea  
selected varieties

**\$4.99**

12-18 ct



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

**\$3.99**

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



**Against the Grain**  
Gourmet Pizza  
selected varieties

**\$9.99**

22.4-24 oz



**Wedderspoon**  
Organic Manuka  
Honey Drops  
selected varieties

**\$7.99**

4 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.





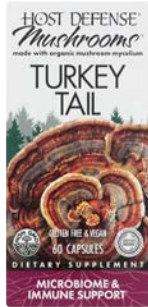
Natural Factors  
DGL 400 mg Chewable



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

90 tab

Host Defense Mushrooms  
Turkey Tail



**\$25<sup>99</sup>**

60 ct

Nordic Naturals  
Ultimate Omega



**\$21<sup>99</sup>**

60 ct

Zum  
Bar Soap  
selected varieties



**\$4<sup>49</sup>**

3 oz

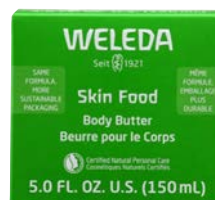


NATURAL FACTORS  
PROUDLY SUPPORTS **infra**  
**WELLNESS**  
at the **HEART**  
of your community  
— *Shop Local* —

Natural Factors Regenerative  
Organic Farms, British Columbia



Weleda  
Skin Food  
selected varieties



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

2.5-6.8 oz

Alaffia  
Pure Unrefined  
Shea Butter  
selected varieties



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

11 oz



# Chocolate Chip Banana Bread

1 HR • MAKES 2 LOAVES • VEGETARIAN

## INGREDIENTS

- |  |  |
|--|--|
| 1 stick unsalted butter,<br>room temperature | $\frac{1}{3}$ cup cocoa powder,<br>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<br>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.

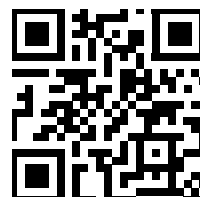


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CE-B