

deals

Now 2x monthly!

February 26–March 11, 2025

Scan to download!



UNREAL
Chocolate Bars
selected varieties

\$4.79

3.4–4.2 oz



Rumiano
Organic Cheese
selected varieties
8 oz

\$4.79

Stock up and save on delicious snacks

Kettle
Potato Chips
selected varieties



2/\$6

5 oz

Larabar
Fruit & Nut Bar
selected varieties



5/\$5

1.6–1.7 oz

GoodPop
Organic Dairy-Free
Frozen Pops
selected varieties



\$3.99

4 ct

Kerrygold
Butter
selected varieties



\$4.79

8 oz

Once Again
Organic Tahini



\$7.99

16 oz

Canyon Bakehouse
Gluten Free Bread
selected varieties



\$5.49

18 oz

Forager Project
Organic Cashewmilk Yogurt
selected varieties



\$4.79

24 oz

Peter Rabbit Organics
Organic Baby Food Pouch
selected varieties



\$1.59

4–4.4 oz

Harmless Harvest
Organic Coconut Water
selected varieties



\$3.79

16 oz



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



At Wild Planet, we believe that delicious food and sustainability can go hand-in-hand. That's why we source our seafood from sustainable fisheries and use only the highest quality ingredients. Our canned seafood is packed with flavor, nutrients, and protein.



Wild Planet Wild Skipjack Tuna
selected varieties

\$2.79

5 oz



Wild Planet Wild Albacore Tuna
selected varieties

\$3.79

5 oz

Lotus Foods Rice Ramen
selected varieties



\$1.59

2.8 oz

Maya Kaimal Organic Everyday Dal
selected varieties



\$3.49

10 oz

San-J Organic Tamari Soy Sauce



\$3.99

10 oz

Tuna Pasta Salad

30 MIN • SERVES 8

INGREDIENTS

- | | |
|-----------------------------|----------------------------------|
| 1 pound farfalle pasta | 1 tablespoon dried dill |
| 2 – 5 oz cans tuna, drained | 1 teaspoon chia seeds |
| 6 ribs celery, sliced | 1 teaspoon sea salt |
| 1 medium red onion, diced | 1 ½ teaspoon ground white pepper |
| 2 cups mayonnaise | |
| ½ cup red wine vinegar | 1 – 15 oz can peas, drained |

DIRECTIONS

- 1 Cook pasta according to package directions. Drain and set aside to cool.
- 2 Add the tuna to a medium mixing bowl. Using a fork, break apart the tuna. Stir in the celery and red onion.
- 3 Whisk together mayonnaise, vinegar, dill, chia seeds, sea salt, and pepper in a small bowl.
- 4 Add pasta and dressing to the veggie/tuna mixture then toss to combine.
- 5 Fold in peas and adjust seasonings to taste.



Penne Rigate with Tomato Sauce

25 MIN • SERVES 4-6 • VEGETARIAN

INGREDIENTS

- 2 cups strained tomatoes
- 2 tablespoons extra virgin olive oil
- 1 clove garlic, minced
- ½ teaspoon salt
- ½ cup fresh basil leaves
- 1 box of penne rigate
- Grated Parmigiano Reggiano

DIRECTIONS

- 1 In a medium saucepan, simmer the strained tomatoes, extra virgin olive oil, garlic, and salt for 15 minutes.
- 2 Turn off the heat and add basil.
- 3 Cook penne rigate according to package instructions, stirring frequently.
- 4 Drain and toss the pasta with the tomato sauce.
- 5 Serve with grated cheese.



Muir Glen Organic Pasta Sauce

selected varieties

2/\$7

23.5 oz



Muir Glen Organic Tomatoes

selected varieties

2/\$4

14.5-15 oz



Mi Nina Organic Tortilla Chips

selected varieties

\$3.99

12 oz



For over 40 years, people have trusted Bubbies for premium fermented and pickled products made using family recipes, time-honored methods, and real ingredients. Only the best comes from Bubbies kitchen.



Bubbies Sauerkraut

selected varieties

\$6.49

25 oz



Bubbies Kosher Dill Pickles

\$6.79

33 oz

EPIC Meat Snack Strip

selected varieties

4/\$5

0.8 oz



Cereal Crunch Bars

30 MIN • MAKES 12

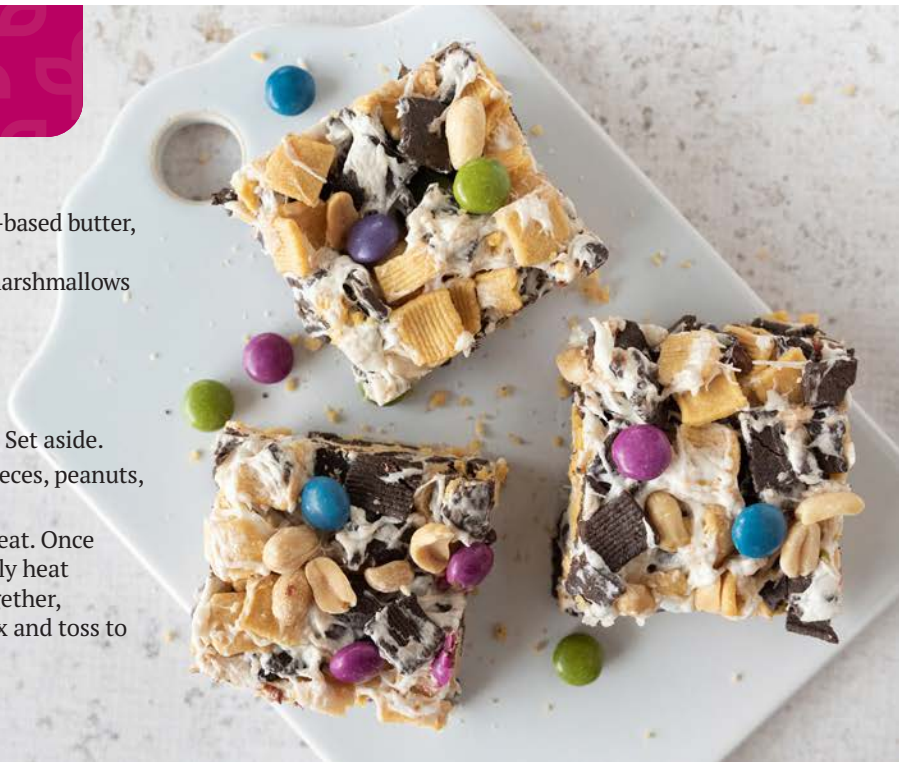
INGREDIENTS

10 oz honey graham cereal
 10 oz chocolate graham cereal
 1 – 5 oz package milk chocolate pieces
 ½ cup roasted and salted peanuts,
 roughly chopped

8 tablespoons plant-based butter,
 unsalted
 20 oz mini vanilla marshmallows

DIRECTIONS

- 1 Prepare a 9x13 inch pan by lining with parchment paper. Set aside.
- 2 In a large mixing bowl, stir together cereals, chocolate pieces, peanuts, and half of the mini marshmallows.
- 3 Melt butter in a heavy bottomed pot over medium-low heat. Once butter has melted add in remaining marshmallows. Gently heat marshmallows while stirring until they puff and melt together, approximately 5–8 minutes. Quickly pour over cereal mix and toss to coat. Press into prepared pan and set aside to cool.
- 4 Once cool, remove from pan and cut into 12 even bars.



Newman's Own Sandwich Cremes

selected varieties

\$4.79



13 oz

Choice Organics Organic Tea

selected varieties



\$3.29

16 ct

Pamela's Pancake & Baking Mix

\$7.49



24 oz

Yogi Organic Tea

selected varieties

\$3.79

16 ct



Feel Good Foods Gluten Free Egg Rolls

selected varieties

\$6.49

9 oz



KeVita Organic Kombucha

selected varieties

\$2.79

15.2 oz



Pumfu Organic Pumpkin Seed Tofu

selected varieties



\$4.79

8 oz



Garden of Life Organic Elderberry Immune Gummy

\$25⁹⁹

120 ct



Garden of Life Raw Organic Protein Powder

selected varieties

\$34⁹⁹

568-664 g



Garden of Life Grass Fed Collagen Peptides

\$18⁹⁹

280 g



Empowering Extraordinary Health® for 25 years, Garden of Life has been a trusted brand offering innovative organic supplements for the entire family. From delicious proteins to clinically studied probiotics to a wide range of vitamins and minerals, there's a product formula to suit your specific health needs.

Quantum Health Super Lysine + Immune Support



\$9⁹⁹

90 tab

Flora Super 8 Hi-Potency Probiotic



\$19⁹⁹

30 cap

Nordic Naturals Vitamin C Gummies



\$10⁹⁹

60 ct

ShiKai Borage Therapy Lotion



\$10⁹⁹

8 oz

Alba Botanica Un-Petroleum Jelly



\$5⁹⁹

3.5 oz

South of France Bar Soap

selected varieties



Giovanni Tea Tree Triple Treat Shampoo



\$7⁹⁹

8.5 oz

Avalon Organics Shampoo or Conditioner

selected varieties



\$7⁹⁹

11 oz

\$3²⁹

6 oz

Potato Leek Soup

30 MIN • SERVES 6 • GLUTEN-FREE, GRAIN-FREE, VEGETARIAN

INGREDIENTS

- 6 cups russet potatoes, peeled and chopped
- 6 cups leeks, chopped, white and green parts only
- 3 quarts vegetable stock
- 2 cups cream
- 4 teaspoons sea salt

DIRECTIONS

- 1 Place potatoes, leeks, and stock in a large stockpot and bring to a gentle simmer. Cook until potatoes are tender, stirring occasionally.
- 2 Using an immersion blender, blend soup until smooth.
- 3 Turn off heat and add cream and salt.
- 4 Serve with crusty bread.

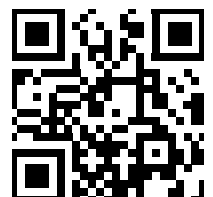


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For more information and a complete listing, please visit www.naturalfoodretailers.com or scan this code.



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