deals

2X monthly!

August 26–September 8, 2026

Scan to **download!**

Late July Organic Tortilla Chips
selected varieties

2/$7

6–10.1 oz

St. Dalfour French Fruit Spread
selected varieties

$3.99

10 oz

Fill up your cart with organic goodness

Cascadian Farm Organic Cereal
selected varieties

2/$6

8.6–13.5 oz

Organic Valley Organic String Cheese

$4.99

8 oz

Lundberg Family Farms Organic Rice Cakes
selected varieties

$3.49

8.5–11 oz

UnReal Chocolate Snacks
selected varieties

$4.49

3.5–5 oz

RXBAR Protein Bar
selected varieties

$1.79

1.8–1.9 oz

CHOMPS Beef Snack Sticks
selected varieties

$1.89

1.15 oz

cocojune Organic Coconut Yogurt
selected varieties

$5.49

16 oz

Alden's Organic Ice Cream
selected varieties

$8.99

48 oz

Lakewood Organic Pure Cranberry

$10.49

32 oz

Look for new deals on **September 9!**

Bob's Red Mill®
To Your Good Health®

Bob's Red Mill Oats—One Whole Ingredient, Endless Possibilities

All our delicious oatmeal varieties start with 100% whole grain oat groats that are then rolled, cut, or ground. Learn how one first-class ingredient leads to endless possibilities!

Bob's Red Mill Organic Rolled Oats
selected varieties

$4.99

32 oz

Bob's Red Mill Organic Gluten Free Oats
selected varieties

$6.79

28–32 oz

Angie's BoomChickaPop Popcorn
selected varieties

2/$5

4.4–7 oz

Good Health Avocado Oil Potato Chips
selected varieties

$3.29

5 oz

Larabar Fruit & Nut Bar
selected varieties

5/$5

1.6–1.7 oz

Jennies Coconut Macaroons
selected varieties

2/$6

5.25–8 oz

From The Ground UP Cauliflower Crackers
selected varieties

2/$7

3.5–4.5 oz

Made in Nature Organic Dried Fruit
selected varieties

$4.99

3–8 oz

Prince of Peace Ginger Chews
selected varieties

$2.29

4 oz

Theo Organic Chocolate Bar
selected varieties

$4.29

3 oz

Tate's Bake Shop Cookies
selected varieties

$4.29

6.5–7 oz

YumEarth Organic Licorice
selected varieties

$3.99

5 oz

PRIMAL KITCHEN

Add bold, crave-worthy flavor to the real foods you love with Primal Kitchen Organic Unsweetened Ketchup and Mayo with Avocado Oil. Our premium pantry staples are made with real ingredients like organic California-grown tomatoes and cage-free eggs for a classic taste that kids and parents love. No artificial sweeteners and no nonsense!

Primal Kitchen Organic Ketchup
selected varieties

$4.79

11.3 oz

Primal Kitchen Mayo
selected varieties

$7.99

12 oz

Annie's Organic Mac & Cheese
selected varieties

2/$6

6 oz

Lotus Foods Rice Ramen
selected varieties

$1.79

2.8 oz

Muir Glen Organic Pasta Sauce
selected varieties

2/$7

23.5 oz

Muir Glen Organic Tomatoes
selected varieties

2/$3

14.5–15 oz

Crown Prince Natural Smoked Oysters
selected varieties

$3.29

3 oz

Wild Planet

Wild Planet offers sustainably caught canned seafood bursting with clean, fresh flavors. Rich in protein and omega-3s, each serving provides a nutritious, convenient way to enjoy responsibly sourced ocean goodness.

Wild Planet Wild Pink Salmon
selected varieties

2/$11

6 oz

Wild Planet Organic Roasted Chicken
selected varieties

$3.99

5 oz

Wild Planet Wild Albacore Tuna
selected varieties

2/$8

5 oz

Essentia
Alkaline Water

2/$4

1.5 lt

Waterloo
Sparkling Water
selected varieties

$3.99

8/12 oz

San Pellegrino
Sparkling Water

$2.29

750 ml

ROAR
Organic Vitamin
Enhanced Beverage
selected varieties

$1.69

18 oz

GT's
Synergy Kombucha
selected varieties

2/$6

16 oz

HOPWTR
Sparkling Hop Water
selected varieties

$7.49

6/12 oz

Café Altura
Organic Instant Coffee
selected varieties

$10.99

3.53 oz

Nixie
Organic Soda
selected varieties

2/$3

12 oz

Zevia
Zero Sugar Soda
selected varieties

$5.49

6/12 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.

Koia
Plant-Based Protein Shake
selected varieties

2/$6
12 oz

Oatly
Oatmilk
selected varieties

$4.29
64 oz

Almond Breeze
Almondmilk
selected varieties

$3.79
64 oz

Bitchin' Sauce
Almond Dip
selected varieties

$4.49
7–8 oz

Vital Farms
Organic Pasture-Raised Large Eggs

$7.99
1 dz

Forager Project
Organic Cashewmilk Yogurt
selected varieties

$5.29
24 oz

JUST
Plant-Based Egg

$4.79
8 oz

Violife
Dairy-Free Cheese
selected varieties

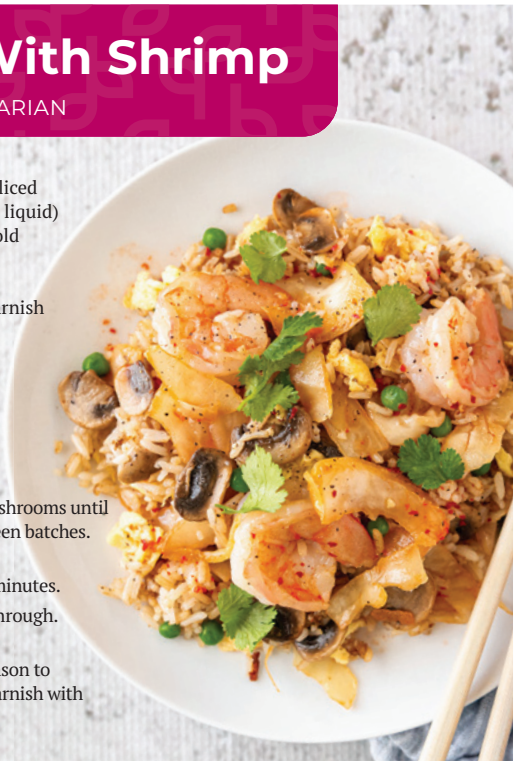
$4.49
5.29–8 oz

Daiya
Dairy-Free Slices
selected varieties

$3.49
7.8 oz

Kimchi Fried Rice With Shrimp

25 MIN · SERVES 4 · GLUTEN-FREE, PESCATARIAN



INGREDIENTS

2 tablespoons tamari
1 tablespoon sugar
1 tablespoon sesame oil
½ teaspoon ground black or white pepper
⅓ cup avocado oil, divided
1 pound shrimp, peeled and deveined
4 ounces white mushrooms, sliced
1 cup drained kimchi (reserve liquid)
4 cups cooked basmati rice, cold
3 large eggs, beaten
¾ cup frozen peas, thawed
Cilantro or green onion for garnish

DIRECTIONS

1. In a small bowl, whisk tamari, sugar, sesame oil, and pepper to combine.
2. Heat a wok or large skillet over high heat with a little oil.
3. Separately sauté the shrimp until opaque and pink, the mushrooms until browned, and the kimchi until dry. Add oil as needed between batches.
4. Coat rice with 2 tablespoons of oil then add to the wok. Cook until the rice starts to crackle and brown, about 3–5 minutes.
5. Make a well in the rice and add the beaten egg and cook through. Stir in tamari, sugar, sesame oil, and black pepper.
6. Fold in cooked ingredients with peas and heat through. Season to taste with reserved kimchi liquid, and additional tamari. Garnish with chopped cilantro or sliced green onion and serve promptly.

wildbrine
Kimchi
selected varieties

$5.79
18 oz

Beyond
Plant-Based Burger Patties

$4.99
8 oz

Amy's Pizza
selected varieties

$8.49

10.2–14 oz

Dr. Praeger's Veggie Burgers
selected varieties

$4.29

10–11 oz

Cascadian Farm Organic Potatoes
selected varieties

2/$7

16 oz

Rudi's Organic Bread Loaf
selected varieties

$4.49

22 oz

Feel Good Foods Mozzarella Sticks

$5.79

8 oz

So Delicious Dairy Free Non-Dairy Frozen Dessert
selected varieties

$4.49

16 oz

GoodPop Organic Dairy-Free Frozen Pops
selected varieties

$4.29

9 oz

Smothered Potato Puffs

30 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

16 ounces frozen tater tots
⅓ cup crumbled feta cheese
½ small red onion, julienned
1 handful cilantro leaves
½ teaspoon dried oregano
⅓ cup vegan mayonnaise
1 tablespoon sriracha hot sauce

DIRECTIONS

1. Bake tater tots following the package instructions or until extra crispy.
2. Meanwhile, stir together mayonnaise and sriracha to create the sauce. Set aside.
3. Place tater tots on a serving plate and drizzle with sauce.
4. Sprinkle on feta, red onion, oregano, and cilantro. Serve promptly.

Nordic Naturals
Algae Omega

$22.99

60 ct

Om
Organic Master Blend
Mushroom Powder

$16.99

90 g

Yerba Prima
Psyllium Whole Husks

$14.99

12 oz

Himalaya
Toothpaste
selected varieties

$5.49

4–5.29 oz

Tom's of Maine
Toothpaste
selected varieties

$5.99

4.0 oz

NOW
Peppermint Essential Oil

$6.99

1 oz

Avalon Organics
Shampoo or Conditioner
selected varieties

$7.99

11 oz

EO
Organic Deodorant Spray
selected varieties

$4.99

4 oz

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

$3.79

16 oz

All-Purpose Citrus Spray Cleaner

2 WEEKS INFUSION • MAKES 5 CUPS

INGREDIENTS

1 cup white vinegar
Citrus peel from 4 oranges
4 cups water
1 teaspoon liquid castile soap
15 drops lemon essential oil

DIRECTIONS

1. Place citrus peel and vinegar in a glass jar, close and allow to infuse for two weeks.
2. Strain vinegar and discard citrus peel.
3. Combine infused vinegar with water, castile soap and essential oils.
4. Store finished cleaner in spray bottles.

Prices & varieties may vary by location. Some items or varieties may not be available at all stores or on the same days during the promotion window. | Proud member of infra

Sweet Potato Burger Bowl

45 MIN · SERVES 2–4 · GLUTEN-FREE, TRADITIONAL

INGREDIENTS

- 1 pound sweet potatoes, cut into 1-inch cubes
- 3 tablespoons olive oil, divided
- ½ teaspoon sea salt
- 1 pound ground beef
- 1 tablespoon olive oil
- ¾ teaspoon garlic powder
- ¾ teaspoon paprika
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 romaine heart, shredded (about 4 cups)
- 1½ cups shredded sharp cheddar cheese
- 2 medium beefsteak tomatoes, chopped
- 2 medium avocado, peeled, pitted, and chopped
- 1 cup sliced dill pickles
- ½ small white onion, thinly julienned
- ½-1 cup prepared or homemade burger sauce

DIRECTIONS

1. Preheat the oven to 375°F. Toss the sweet potatoes with 2 tablespoons of olive oil and sea salt. Spread them in a single layer on a baking sheet and roast for 35 minutes, or until tender and lightly browned.
2. While the sweet potatoes are roasting, heat the remaining 1 tablespoon of olive oil in a large skillet over medium heat. Add the ground beef and cook, breaking it up with a spoon, until no longer pink. Stir in the garlic powder, paprika, salt, and black pepper, and cook for 2–3 minutes more. Drain any excess fat if needed.
3. Divide the shredded romaine between bowls. Top with the seasoned beef, roasted sweet potatoes, cheddar cheese, tomatoes, avocado, pickles, and onion.
4. Drizzle each salad with a ¼ cup of the sauce, serving any extra on the side.

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.

Prices & varieties may vary by location. Some items or varieties may not be available at all stores or on the same days during the promotion window. | Proud member of infra