

**2X monthly!**

# deals

September 10–September 23, 2025



**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

**\$2.79**  
5 oz



**RW Garcia Organic Corn Chips**  
selected varieties

**\$3.79**  
7.5-8.25 oz



## Chicken Nachos

20 MIN • SERVES 4

### INGREDIENTS

- |   |   |
|---|---|
| 1 pound ground chicken                      | ½ cup thinly sliced red onion             |
| 1 packet <b>Siete</b> taco seasoning        | 1 small jalapeno, thinly sliced           |
| 1 5-7.5 oz bag <b>Siete</b> 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 tortillas 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

**Spectrum Culinary**  
**Organic All-Vegetable Shortening**



**\$8.99**

24 oz

**VerMints**  
**Organic Mints**  
 selected varieties



**\$2.29**

1.41-1.74 oz

**PUR**  
**Gum**  
 selected varieties



**4/\$5**

9 ct

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



**2/\$7**

2.65-2.82 oz

**Tate's Bake Shop**  
**Cookies**  
 selected varieties



**\$4.29**

7 oz

**Taza Chocolate**  
**Organic Chocolate Discs**  
 selected varieties



**\$4.49**

2.7 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.

# 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.



**C2O**  
**Coconut Water**  
selected varieties



**\$3.79**

33.8 oz

**Organic India**  
**Organic Tulsi Tea**  
selected varieties



**\$3.79**

18 ct

**Chameleon**  
**Organic Coffee Concentrate**  
selected varieties



**\$7.99**

32 oz

**Native Forest**  
**Organic Coconut Milk**  
selected varieties



**\$2.49**

13.5 oz

**Oatly**  
**Oatmilk**  
selected varieties



**\$4.29**

64 oz

**So Delicious**  
**Cultured Coconut Yogurt**  
selected varieties



**\$4.99**

24 oz

**Organic Valley**  
**Organic Sliced Cheese**  
selected varieties



**\$4.49**

6 oz



**Ancient Nutrition**  
**Multi Collagen Protein Powder**  
 selected varieties

**\$38<sup>99</sup>**

459–472 g



**Vibrant Health**  
**Green Vibrance 30 Day Supply**

**\$47<sup>99</sup>**

330 g



**Biosil**  
**Collagen Generator, Original Capsules**

**\$16<sup>99</sup>**

30 ct



**Yerba Prima**  
**Psyllium Husks Vegetarian Capsules**



**\$11<sup>99</sup>**

180 cap

**ACURE**  
**Ultra Hydrating Shampoo**

**\$6<sup>79</sup>**

8 oz



**ACURE**  
**Brightening Facial Scrub**

**\$7<sup>99</sup>**

4 oz



**Natural Factors**  
**WellBetX® Berberine 1000 mg**

**\$20<sup>99</sup>**

60 vcap



**Bluebonnet**  
**Magnesium Citrate**

**\$11<sup>99</sup>**

60 ct



**derma e**  
**Vitamin C Concentrated Serum**

**\$19<sup>99</sup>**

2 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.

**KAL**  
**Magnesium Glycinate 350**

**\$19<sup>99</sup>**

160 vcap



**The Grandpa Soap Co**  
**Pine Tar Bar Soap**



**\$3<sup>29</sup>**

3.25 oz

# 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.

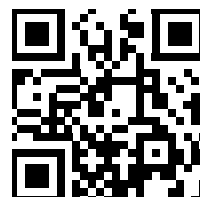


## Proud member of INFRA.

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](http://www.naturalfoodretailers.com) or scan this code.



NE-B