

deals

2X monthly!

April 15–April 28, 2026

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**ROAR Organic
Vitamin Enhanced
Beverage**
selected varieties

\$1.69

18 oz



**Seventh Generation
Dish Liquid**
selected varieties

2/\$7

19 oz

Green Choices, Great Deals

**Primal Kitchen
Dressing & Marinade**
selected varieties



\$5.79

8 oz

**Organic India
Organic Tulsi Tea**
selected varieties



\$3.49

18 ct

**Farmer's Market
Organic
Pumpkin Puree**



\$2.49

15 oz

**Siete
Grain Free
Tortilla Chips**
selected varieties



\$3.79

5 oz

**Bitchin' Sauce
Almond Dip**
selected varieties



\$3.79

7-8 oz

**Just Ice Tea
Organic Iced Tea**
selected varieties



2/\$4

16 oz

**Rao's
Sauce**
selected varieties



\$6.99

24 oz

**Lakewood
Organic Pure
Carrot Juice**



\$5.49

32 oz

**OLIPOP
Prebiotic Soda**
selected varieties



\$1.79

12 oz



Look for new deals on **April 29!**

California Olive Ranch
Global Blend Extra
Virgin Olive Oil



\$11.99

16.9 oz

Angie's BoomChickaPop
Popcorn

selected varieties



2/\$5

4.4-7 oz

Uglies
Kettle Potato Chips

selected varieties



2/\$6

5.5-6 oz

Simple Mills
Almond Flour Crackers

selected varieties



2/\$7

4.25 oz

One Degree
Organic Sprouted Cereal

selected varieties



\$4.29

8-10 oz



Simple Mills is on a mission to
revolutionize the way food is made
to nourish people and the planet.

By purposefully selecting our ingredients, we're working to realize
our vision of a food system where the standard is delicious,
nourishing food, always made with the planet's health in mind.

To date we've engaged over 5,000 farmers operating more than
90,000 acres in programs that help support and de-risk farmers'
journeys in regenerative agriculture.

Find a store near you at SimpleMills.com



alter eco

Alter Eco offers rich, indulgent chocolate that satisfies cravings while meeting ethical and eco-friendly standards. Made with Fair Trade cocoa, organic ingredients, and regenerative agriculture practices, our chocolate provides the ultimate guilt-free treat for the family.



**Alter Eco
Organic
Chocolate Bar**
selected varieties

\$3⁷⁹

2.65-2.82 oz

**Clif Bar
Energy Bar**
selected varieties

2/\$3

1.69-2.4 oz



**Jovial
Organic
Einkorn Flour**
selected varieties

\$7⁴⁹

32 oz



**Elmhurst
Plant Milk**
selected varieties

\$4⁷⁹

32 oz



All Organic Valley dairy products are made with organic milk from cows who graze and roam on lush green pastures. Bring the amazing flavor and quality of organic pasture-raised dairy to your table.



**Organic Valley
Organic
Cream Cheese**
selected varieties

\$3²⁹

8 oz



**Organic Valley
Organic Butter**
selected varieties

\$7⁹⁹

16 oz



**Organic Valley
Organic Cheese**
selected varieties

\$4⁴⁹

8 oz

Cookies and Cream Dirt Dessert w/ Gummy Worms

30 MIN • 12 SERVINGS • VEGETARIAN

INGREDIENTS

2 (3.4 oz) packages vanilla instant pudding mix
3 cups cold milk
4 tablespoons unsalted butter, room temperature
8 oz cream cheese, softened
¾ cup powdered sugar
1 cup heavy whipping cream
10.5 oz chocolate vanilla sandwich crème cookies
Gummy worms

DIRECTIONS

- 1 In a large bowl, whisk together the pudding mix and milk for 1–2 minutes until fully combined. Place in the fridge to chill while you proceed.
- 2 In a separate bowl, beat the butter, cream cheese, and powdered sugar until smooth and uniform.
- 3 In another bowl, whip the heavy cream to stiff peaks.
- 4 Combine cream cheese mixture with the chilled pudding mixture until fully combined. Then, gently fold the whipped cream into the pudding mixture until smooth and fluffy.
- 5 Crush cookies with a rolling pin until a coarse crumb forms or pulse briefly in a food processor.
- 6 Spoon half of the cookie crumbs into the bottom of 12 serving dishes or a 9x13-inch pan. Top with the pudding mixture—if making individual cups, aim for a scant ½ cup of pudding per cup. Top with remaining cookie crumbs.
- 7 Decorate with gummy worms and serve promptly.



Earth Balance
Organic Whipped
Plant Butter Spread

\$4.79

13 oz



Green Valley
Organic Lactose Free
Cream Cheese

\$3.79

8 oz



Daiya
Dairy-Free Slices
selected varieties

\$3.49

7.8 oz



Supplements You
Can Trust.

Since 1973, Solaray has believed that quality should be proven, not promised. That's why our 700+ vitamins, minerals, and herbs are made in Utah with global ingredients that are triple-tested for purity and potency—ensuring quality in every capsule.



Solaray
Vitamin D3 + K2

\$15.99

60 vcap



Solaray
Higher Absorption
Magnesium Glycinate

\$18.99

120 vcap

Carlson
Cod Liver Oil
selected varieties

\$27.99

250 ml



Wiley's Finest
Wild Alaskan Fish Oil
Easy Swallow Minis

\$16.99

60 ct



Orgain
Organic Vegan
Nutritional Shake
selected varieties

\$2⁷⁹

11 oz



Great Lakes Wellness
Collagen Peptides
Powder
selected varieties

\$22⁹⁹

10 oz



DrTung's
Dental Floss
selected varieties

\$4²⁹

30 yd



Xlear
Nasal Spray
selected varieties

\$9⁹⁹

1.5 oz



Desert Essence
Toothpaste
selected varieties

\$5⁷⁹

6.25 oz



SweetLeaf
Liquid Stevia
Sweetener
selected varieties

\$6⁴⁹

2 oz



Everyone
Hand Sanitizer Spray
selected varieties

\$2⁴⁹

2 fl oz



JASÖN
Vitamin E Skin Oil
5000 IU

\$6⁹⁹

4 oz



Caboo
Bamboo Baby Wipes

\$4⁹⁹

72 ct

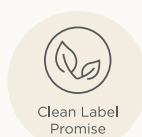


Wellness— the Way It Should Be.

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THE GOOD COLLECTIVE™



Portobello & Goat Cheese Sandwich

35 MIN • SERVES 4 • VEGETARIAN

INGREDIENTS

4 large portobellos, stems discarded
¼ cup olive oil
¼ cup balsamic vinegar
2 tablespoons tamari
½ teaspoon coarse ground black pepper
1 ciabatta loaf
4 ounces herbed goat cheese
1 ounce baby arugula
1 large beefsteak tomato, sliced (8 slices)

DIRECTIONS

- 1 In a small bowl, whisk together olive oil, balsamic vinegar, tamari, and black pepper. Brush portobello mushrooms generously with the marinade and place in a baking dish. Cover tightly and let the marinade absorb. Preheat the oven to 350° F.
- 2 When the oven is hot, bake for 15–20 minutes, or until mushrooms are tender and juicy. Remove from oven and allow to cool.
- 3 Slice the ciabatta loaf in half lengthwise. Spread goat cheese evenly on both cut sides. Layer the bottom half with tomato slices, portobello mushrooms, and arugula. Top with the remaining bread.
- 4 Cut into four sandwiches and serve immediately.



*Chicken can be substituted for another protein of choice. Proteins should be cut into ¼" slices for fast cooking.

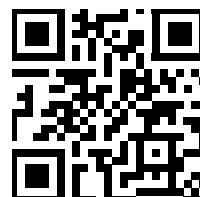


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