

deals

2X monthly!

November 12–December 2, 2025

Scan to download!



**Lundberg Family Farms
Wild Blend
Gourmet Rice**

\$4.49
1 lb



**Farmer's Market
Organic Puree**
selected varieties

\$2.79
15 oz

Give thanks for great deals!

**Dandies
Vegan Marshmallows**
selected varieties

\$3.29
10 oz



**Wholly Wholesome
Organic Traditional Pie Shells**
selected varieties

\$5.29
2 pk



**Wholesome Sweeteners
Organic Powdered Sugar**

\$3.79
1 lb



**Immaculate Baking Company
Organic Flaky Biscuits**

\$3.79
16 oz



**Cascadian Farm
Organic Cereal**
selected varieties

2/\$7
12 oz



**Brown Cow
Cream Top Whole Milk Yogurt**
selected varieties

5/\$5
5.3 oz



**Bragg
Organic Apple Cider
Vinegar**

\$4.99
32 oz



**Kerrygold
Butter**
selected varieties

\$4.99
8 oz



**Spectrum Culinary
Organic Shortening**

\$8.49
24 oz



Look for new deals on **December 03!**

Beef Gnocchi

40 MIN • SERVES 4 • TRADITIONAL

INGREDIENTS

- | | |
|---------------------------------------|---|
| 2 tablespoons olive oil | ¼ teaspoon crushed red pepper (optional) |
| 1 small white onion, minced | 1 14.5-ounce can fire roasted diced tomatoes with green chilies |
| 1 pound ground beef | 1 ½ cups chicken broth |
| 3 large garlic cloves, minced | 1 pound premade gnocchi |
| 2 teaspoons dried basil | ½–¾ cup cream |
| 1 ½ teaspoons dried oregano | ½ cup grated parmesan, for serving |
| ¾ teaspoon sea salt | |
| ¼ teaspoon coarse ground black pepper | |

DIRECTIONS

- 1 In a large skillet, sauté onion in olive oil over medium-low heat until transparent, approximately 3 minutes.
- 2 Add ground beef and cook until browned. Drain excess fat and stir in garlic, basil, oregano, salt, pepper, crushed red pepper, diced tomatoes, and chicken broth. Bring to a simmer and cook for 10 minutes.
- 3 Meanwhile, prepare gnocchi based on the package instructions.
- 4 Add cream to sauce and cook for an additional 3 minutes or until desired thickness is achieved.
- 5 Stir in cooked gnocchi and serve with parmesan.



Muir Glen Organic Tomatoes

selected varieties

2/\$5

28 oz



Muir Glen Organic Pasta Sauce

selected varieties

2/\$6

23.5 oz



Kettle & Fire Broth

selected varieties

\$3²⁹

32 oz



Pacific Foods Organic Broth

selected varieties

\$3²⁹

32 oz



Dr. Bronner's Regenerative Organic Coconut Oil

\$7⁴⁹

14 oz



PRIMAL KITCHEN

Crafted with real ingredients like California grown tomatoes and pure, rigorously tested Avocado Oil, Primal Kitchen brings convenient, crave-worthy taste the whole family loves without added sugars or canola oil.



Primal Kitchen Pasta Sauce

selected varieties

\$6²⁹

24 oz



Primal Kitchen Avocado Oil

\$11⁹⁹

16.9 oz

Divina
Dolmas Stuffed Grape Leaves

\$2⁹⁹

7 oz



Pirate's Booty
Aged White Cheddar Puffs

2/\$5

4 oz



Boulder Canyon
Potato Chips
selected varieties

2/\$6

6 oz



Simple Mills
Organic Seed Flour Crackers
selected varieties

\$3²⁹

4.25 oz



Back to Nature
Crackers
selected varieties

2/\$6

4-7 oz



Back to Nature
Cookies
selected varieties

\$3⁷⁹

7.5-9 oz



With pure, organic ingredients you can trust, Simply Organic® helps you flavor every moment. From festive favorites like Roasted Turkey Gravy Mix to everyday classics like French Onion Dip Mix, we're here for every dish and every moment that matters.



Simply Organic
Organic Gravy Mix
selected varieties

\$1³⁹

0.85 oz



Simply Organic
Organic Dip Mix
selected varieties

\$1³⁹

1.1 oz

Annie's
Organic Graham Crackers
selected varieties

2/\$7

14.4 oz



Tate's Bake Shop
Cookies
selected varieties

\$4²⁹

5.5-7 oz



Alter Eco
Organic Chocolate Bar
selected varieties

\$3⁷⁹

2.82 oz



Back to Nature is remaking your favorite snacks super tasty with honest-to-goodness ingredients. Simple joys, no regrets, happy days.



Whatever the baking need, Bob's Red Mill has the perfect flour for every occasion. High-quality baking flours have been our hallmark since 1978.



Bob's Red Mill Organic Flour
selected varieties

\$6²⁹

5 lb



Bob's Red Mill Almond Flour
selected varieties

\$7⁴⁹

16 oz



Bob's Red Mill Gluten Free 1 to 1 Baking Flour

\$3⁷⁹

22 oz

Enjoy Life Foods Chocolate Chips
selected varieties



\$5⁷⁹

9 oz

Let's Do Organic Organic Shredded Coconut
selected varieties



\$2⁷⁹

8 oz

Once Again Organic Tahini



\$7⁴⁹

16 oz



The Natural Holiday Choice!

If You Care natural kitchen products are carefully and deliberately crafted to give you the highest quality for the holidays while providing the least environmental impact and the lightest carbon footprint possible.



If You Care Large Baking Cups

\$1⁷⁹

60 ct



If You Care Parchment Baking Paper
70 sqft

\$4⁹⁹



If You Care 100% Recycled Aluminum Foil
50 sqft

\$5⁹⁹

Savory Onion and Squash Scones

45 MIN • MAKES 12 • VEGETARIAN

INGREDIENTS

3 cups all-purpose flour
 ¾ cup shredded asiago cheese
 1 tablespoon cane sugar
 1 tablespoon baking powder
 1 teaspoon sea salt
 1 stick unsalted butter, cold
 1 cup buttermilk, plus 2 tablespoons
 ½ cup squash puree
 1 large egg
 4 tablespoons chopped chives

DIRECTIONS

- 1 Preheat oven to 350°F. Combine flour, cheese, sugar, baking powder, and sea salt in a large mixing bowl.
- 2 In a separate bowl, whisk together 1 cup buttermilk, squash puree, egg, and chives.
- 3 Cut butter into the dry mixture until it resembles coarse cornmeal. Stir in wet ingredients until just combined.
- 4 Turn dough onto a lightly floured surface, divide into two pieces and form each into 6-inch disks.
- 5 Cut each disk into 6 wedges and place on a baking sheet lined with parchment. Brush scone tops with remaining buttermilk, and bake for 25 minutes or until edges are starting to turn golden.



R.W. Knudsen Juice Blend

selected varieties

\$3.99

32 oz



Lakewood Organic Pure Pomegranate Juice

\$7.99

32 oz



Health-Ade Organic Kombucha

selected varieties

2/\$6

16 oz



For plant-curious foodies seeking delicious and kinder food choices, Miyoko's Creamery is an organic plant milk creamery that crafts the world's finest vegan cheese & butter, empowering them to choose good food that nurtures good in our world.



Miyoko's Kitchen Organic Cultured Vegan Butter

selected varieties

\$4.49

8 oz



Miyoko's Kitchen Organic Plant Milk Cream Cheese

selected varieties

\$3.79

8 oz

Zevia Zero Sugar Soda

selected varieties

\$5.49

6/12 oz



Elmhurst Plant Based Milk

selected varieties

\$5.29

32 oz





Aim to Please Cheese.

From fancy charcuterie to Friday night pizza, our cheeses never disappoint.

They're made from organic pasture-raised milk, with no antibiotics or GMOs. So, whatever the occasion, our cheeses are always here to make a delicious impression.



Organic Valley Organic Cheese
selected varieties

\$4.49

8 oz



Organic Valley Organic Shredded Cheese
selected varieties

\$3.79

6 oz



Organic Valley Organic Feta Cheese

\$4.49

8 oz

Green Valley Organic Lactose Free Sour Cream

\$3.99

12 oz



Treeline Cashew Cheese
selected varieties

\$5.79

6 oz



Daiya Dairy-Free Slices
selected varieties

\$3.49

7.8 oz



O'Doughs Bagel Thins
selected varieties

\$3.79

10.6 oz



Cascadian Farm Organic Potatoes
selected varieties

2/\$7

16 oz



Alden's Organic Ice Cream
selected varieties

\$7.99

48 oz



Woodstock Organic Spinach

\$2.79

10 oz



Jarrow Saccharomyces Boulardii + MOS

\$22.99

90 vcap



Andalou Naturals Shampoo or Conditioner
selected varieties

\$6.99

11.5 oz



Charcuterie Board

CHEESES

CURED MEATS

CRACKERS AND BREADS

DIRECTIONS

FRUITS AND NUTS

SALTY, BRINY ELEMENTS

SPREADS



Cranberry Apple Punch

3 MIN (SINGLE) 12 MIN (PARTY SIZE) • GLUTEN-FREE, PLANT-BASED

SERVES 1

2 ounces apple cider
¾ ounce no added sugar cranberry juice
2 ounces ginger beer
1 ounce bourbon (optional)
Garnishes: apple slices, cranberries,
and cinnamon sticks

SERVES 32 (PARTY SIZE)

64 ounces (2-32 oz bottles)
24 ounces (3 cups)
67.6 ounces (4-16.9 oz bottles)
32 ounces (4 cups)

SINGLE SERVING

- 1 Place all ingredients in a tumbler then fill with ice and stir.
- 2 Garnish glass with apples slices, a few cranberries and a cinnamon stick.

FOR A CROWD

Scale the recipe to make as many servings as desired and serve in a punch bowl. To keep it chilled, make ice cubes with apple cider, or fill a bundt pan with cider to make an ice ring. Place all ingredients in the punch bowl then float the ice ring on top. Garnish with apple slices, cranberries, and cinnamon sticks.

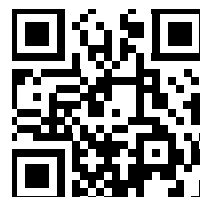


Proud member of INFRA.

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.



NE-B