

deals

2X monthly!

June 10–June 23, 2026

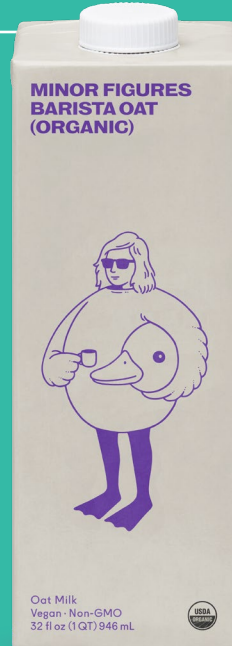
Scan to download!



Bob's Red Mill Muesli

\$3.79

18 oz



Minor Figures Organic Barista Oat Milk selected varieties

\$3.79

32 oz

Splash into Summer Savings

Little Sesame Hummus

selected varieties

\$3.19

8 oz



Barnana Organic Plantain Chips

selected varieties

2/\$7

5 oz



Vital Farms Butter

selected varieties

\$3.49

8 oz



Just Ice Tea Organic Iced Tea

selected varieties

2/\$4

16 oz



C2O Coconut Water

selected varieties

\$2.29

17.5 oz



Essentia Alkaline Water

\$2.79

1.5 Lt



Health-Ade Organic Kombucha

selected varieties

2/\$6

16 oz



Kettle Potato Chips

selected varieties

2/\$6

5 oz



KIND Nut Bar

selected varieties

2/\$3

1.4 oz



Look for new deals on June 24!



Spreading integrity since 1976, Once Again is a 100% employee-owned company that produces clean ingredient nut & seed butters and snacks. Our passionate employee owners take pride in fueling healthy lifestyles with small-batch, high-quality products crafted as close to homemade as possible.



Once Again Organic Tahini

\$6⁷⁹

16 oz



Once Again Organic Peanut Butter

\$5²⁹

16 oz

Desert Pepper Trading Co Cantina Salsa

selected varieties



\$4²⁹

16 oz

Manitoba Harvest Organic Hemp Hearts



\$9⁹⁹

12 oz

Montebello Organic Pasta

selected varieties



\$3⁷⁹

1 lb

Fentimans Botanically Brewed Soda

selected varieties



\$6⁴⁹

4/9.3 oz

Nixie Organic Soda

selected varieties



\$1⁶⁹

12 oz

Coconut Hemp Protein Bites

10 MIN • MAKES 14 • GLUTEN-FREE, GRAIN-FREE, VEGAN

INGREDIENTS

- ½ cup raisins
- 1/3 cup roasted sunflower seeds
- ¼ cup sliced almonds
- ¼ cup walnuts
- ¼ cup protein powder
- 2 tablespoons maple syrup
- 2 tablespoons hemp hearts
- 1 tablespoon chia seeds
- ½ cup almond butter
- ½ cup shredded coconut

DIRECTIONS

- 1 In a food processor, place raisins, nuts, sunflower seeds, protein powder, maple syrup, hemp hearts, and chia seeds. Run machine until mixture is finely minced.
- 2 Place nut/seed mixture in a mixing bowl and work in almond butter until dough forms.
- 3 Scoop mixture into tablespoon amounts and roll into balls then coat in shredded coconut. Store in an airtight container in the refrigerator.



Burrata with Figs and Honey

15 MIN • SERVES 6 • VEGETARIAN

INGREDIENTS

- 2 burrata balls, whole
- 8 ripe figs, halved
- ¼ cup local honey
- ¼ cup sliced almonds, toasted
- 2 sprigs fresh thyme
- Crostini or baguette, sliced

DIRECTIONS

- 1 Drain burrata well and place on a serving platter.
- 2 Arrange figs around cheese and drizzle with honey.
- 3 Sprinkle with almonds and fresh thyme leaves and serve with crostini or fresh baguette slices.



poppi Prebiotic Soda

selected varieties

\$7.29

4/12 oz



Daiya Dairy-Free Slices

selected varieties

\$3.49

7.8 oz



Organic Valley Organic Sliced Cheese

selected varieties

\$4.29

6 oz



Green Valley Organic Lactose Free Cream Cheese

\$3.79

8 oz



siggi's Icelandic Style Yogurt

selected varieties

\$1.39

4.4-5.3 oz



CELEBRATE

JUNETEENTH

FREEDOM DAY • JUNE 19

Lightlife
Organic Tempeh
selected varieties

\$3.29

7-8 oz



Tofurky
Plant-Based Deli Slices
selected varieties

\$3.49

5.5 oz



Gardein
Plant-Based Meat
selected varieties

\$3.79

9 oz



Stahlbush Island Farms
Frozen Berries
selected varieties

\$4.49

10 oz



Jolly Llama
Frozen Dessert Cones
selected varieties

\$3.99

3 ct



Falafel Lunch Bowl

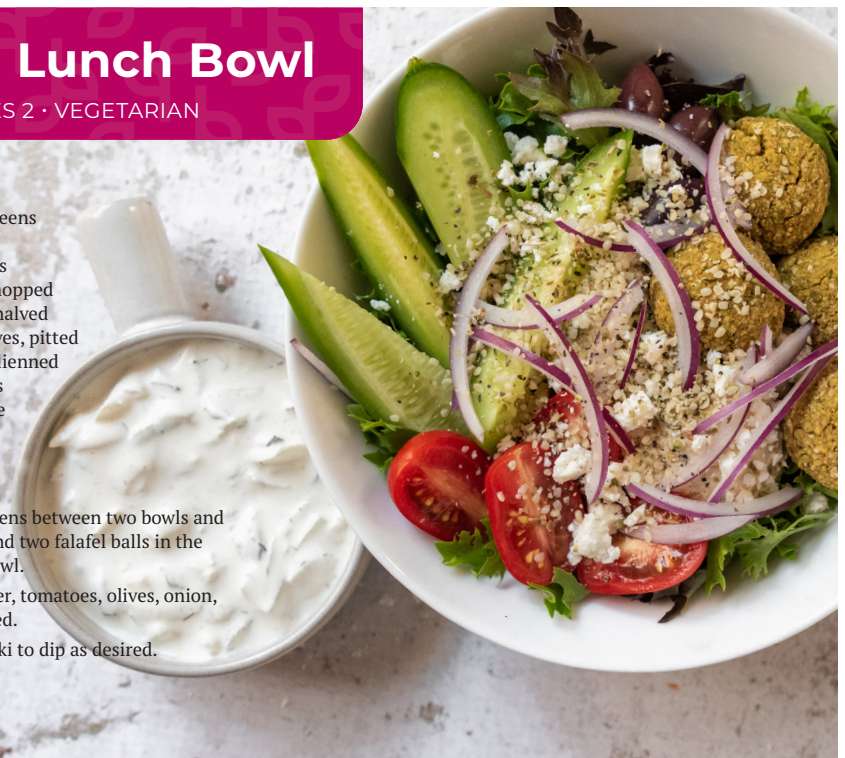
15 MIN • SERVES 2 • VEGETARIAN

INGREDIENTS

- 2 handfuls mixed greens
- 1/3 cup hummus
- 4 cooked falafel balls
- 1/2 cup cucumber, chopped
- 5 cherry tomatoes, halved
- 1/4 cup kalamata olives, pitted
- 1/4 cup red onion, julienned
- 1/4 cup feta crumbles
- 1/3 cup tzatziki sauce

DIRECTIONS

- 1 Divide mixed greens between two bowls and place hummus and two falafel balls in the center of each bowl.
- 2 Arrange cucumber, tomatoes, olives, onion, and feta as desired.
- 3 Serve with tzatziki to dip as desired.



Spry
Sugar-Free Gum
 selected varieties

\$7.99

100 ct



Garden of Life
Dr. Formulated Probiotics
Once Daily Women's

\$31.99

30 cap



Kal
Magnesium Glycinate
350

\$19.99

160 ct



Nordic Naturals
Omega-3

\$34.99

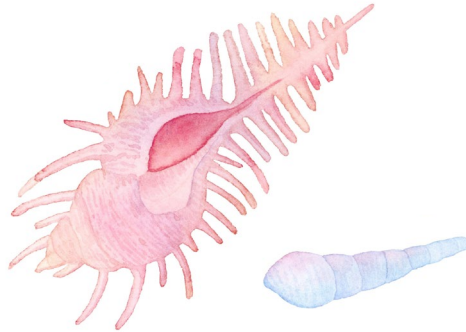
180 ct



Every Man Jack
Deodorant
 selected varieties

\$5.79

2.6-3 oz



Ancient Nutrition
Multi Collagen
Protein Powder
 selected varieties

\$39.99

16-18.1 oz



Ride the Wave

Let's work together for a cleaner, healthier coastline.



This June, Nordic Naturals is proud to donate a portion of every purchase (up to \$10,000 total) to support the 42nd Annual California Coastal Cleanup.

Berry Ice Box Cake

10 MIN ACTIVE TIME + 4 HR CHILLING • SERVES 4 • VEGETARIAN

INGREDIENTS

1 cup plain Greek yogurt
1 cup mascarpone cheese
3 tablespoons cane sugar or honey
1 tablespoon vanilla paste
¾ cup raspberries (thawed if frozen, or fresh)
¾ cup blueberries (thawed if frozen, or fresh)
6–7 oz vanilla biscuits or graham crackers
Powdered sugar, for dusting (optional)

DIRECTIONS

- 1 In a bowl, whisk together the yogurt, mascarpone, sugar (or honey), and vanilla paste until smooth and creamy.
- 2 Gently fold in the raspberries and blueberries, being careful not to overmix so you keep some texture.
- 3 In a 4-cup dish, layer biscuits, then the creamy berry mixture. Repeat once more, finishing with a layer of biscuits on top.
- 4 Cover and refrigerate for at least 4 hours, or overnight, until set and sliceable.
- 5 To serve, dust with powdered sugar and spoon or slice into portions.

*Substitute vanilla flavored Greek yogurt if vanilla paste is unavailable.

*Can use all yogurt and omit mascarpone.



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.



NW-B