

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



\$5.49

8 oz

Organic India Organic Tulsi Tea
selected varieties



\$3.49

18 ct

Farmer's Market Organic Pumpkin Puree



\$2.79

15 oz

Siete Grain Free Tortilla Chips
selected varieties



\$3.79

5 oz

Bitchin' Sauce Almond Dip
selected varieties



\$3.99

7-8 oz

Just Ice Tea Organic Iced Tea
selected varieties



2/\$5

16 oz

Rao's Sauce
selected varieties



\$6.99

24 oz

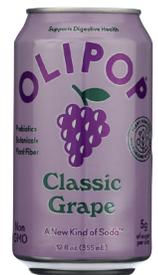
Lakewood Organic Pure Carrot Juice



\$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



**One Degree
Organic Sprouted Cereal**

selected varieties

\$4.29

8-10 oz



**Simple Mills
Almond Flour Crackers**

selected varieties

2/\$7

4.25 oz



**Elmhurst
Plant Milk**

selected varieties

\$4.79

32 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

\$3.99

2.65-2.82 oz

Clif Bar Energy Bar
selected varieties

2/\$3

1.69-2.4 oz



Jovial Organic Einkorn Flour
selected varieties

\$7.99

32 oz



Green Valley Organic Lactose Free Cream Cheese

\$3.79

8 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

\$3.29

8 oz



Organic Valley Organic Butter
selected varieties

\$7.99

16 oz



Organic Valley Organic Cheese
selected varieties

\$4.49

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
- $\frac{3}{4}$ 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 $\frac{1}{2}$ 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



Daiya Dairy-Free Slices

selected varieties

\$3.49

7.8 oz



SweetLeaf Liquid Stevia Sweetener

selected varieties

\$10.99

4 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 vcaps



Solaray Higher Absorption Magnesium Glycinate

\$18.99

120 vcaps

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

\$2.99

11 oz



MaryRuth Organics
Kids Multivitamin
Gummies

\$13.99

60 ct



DrTung's
Dental Floss
 selected varieties

\$4.29

30 yd



Xlear
Nasal Spray
 selected varieties

\$9.99

1.5 oz



Desert Essence
Toothpaste
 selected varieties

\$5.99

6.25 oz



Nature's Answer
PerioBrite Mouthwash
 selected varieties

\$7.49

16 oz



Everyone
Hand Sanitizer Spray
 selected varieties

\$2.49

2 fl oz



JASÖN
Vitamin E Skin Oil
45000 IU

\$9.99

2 oz



Caboo
Bamboo Baby Wipes

\$4.99

72 ct



Wellness— the Way It Should Be.

At The Good Collective, we believe that doing good by people and planet isn't just the right way, it's the only way. When you pick up a product from The Good Collective line at your local independent grocery or wellness store, you aren't just getting a beautiful bottle full of clean and functional ingredients; you're supporting a better way of doing business.

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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.

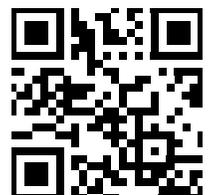


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