

# Now 2x monthly! RT DEALS

May 14-May 27, 2025



32 oz

Look for new deals on May 28!

17.5 oz

24 oz

### **Arrowhead Mills Organic GF All Purpose Flour**



20 oz

Sir Kensington's Mayonnaise selected varieties



12 oz

**Bachans Japanese Original BBQ** Sauce



17 oz





Santa Cruz Organic **Organic Lemon Juice** 



16 oz

SANTA 100% L

Santa Cruz Organic

**Organic Lime Juice** 

16 oz



Family favorite organic products! Great for cooking, baking, and adding the perfect amount of pucker to beverages, Santa Cruz Organic Pure Citrus Juices are versatile staples no kitchen should be without. Always organic.

**Good Health Kettle Olive Oil Potato Chips** selected varieties





#### **Unique Pretzels Organic Pretzels** selected varieties



### Bionaturae **Organic Crushed Tomatoes**





28.2 oz Bobo's

8 oz

**Original Bites** 









### INGREDIENTS

- 1 quart warm water
- 2 tablespoons cane sugar
- 2 tablespoons lemon juice or 1 tablespoon citric acid
- 1 tablespoon white vinegar

### DIRECTIONS

- 1 Combine all ingredients in a pitcher and stir until dissolved.
- 2 Fill a clean vase with mixture.
- **3** Cut flower stems and arrange in vase.
- 4 For the longest lasting blooms, refresh every three days. Clean vase and rinse flower stems. Add fresh DIY Floral Food. Recut stems and rearrange. Keep bouquet out of direct sunlight.

**Mid-Day Squares Functional Chocolate Bar** selected varieties



1.16 oz

**Bubbies Ice Cream** Mochi

selected varieties



Bubbies

**Peter Rabbit Organics Organic Baby Food Pouch** 

selected varieties



4-4.4 oz

**Califia Farms Organic Almondmilk** selected varieties









Caulipower **Chicken Tenders** 

14 oz

14 oz San Pellegrino **Sparkling Water** 

PELLEG PELLEGRIN

750 ml

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



**Organic Valley Organic Sliced Cheese** selected varieties





48 oz



Caulipower **Chicken Nuggets** 

Zevia Zero Sugar Soda selected varieties



6/12 oz

**Coombs Family Farms Organic Maple Syrup Grade** A Amber





**Green Valley Organic Lactose Free Sour Cream** 





12 oz









The positive choices we make every day-no matter how small-can have a great impact on ourselves and the planet. At Beyond, we've taken the animal-based meal off the table, while still delivering the meaty, plant-based, better-foryou meals you crave.



**Beyond Meat Beyond Burger** 

1lb



**Beyond Meat Beyond Burger Cookout Classic** Patties

2 lb

Force of Nature

8 oz

Daiya

7.8 oz

**Culture Pop** 

**Probiotic Soda** 

selected varieties

**Dairy-Free Slices** selected varieties



Daiya



**Bison & Beef Hot Dogs** 



wildbrine Kimchi selected varieties



wildbrine KIMCHI



**Feel Good Foods** 

**Mozzarella Sticks** 

ORCEOFNATURE \$**Q**99

## **Caramelized Onion & Aioli Beyond Burger**

8 oz

45 MIN • SERVES 4 • VEGAN

### INGREDIENTS

4 Beyond Burger patties (2 packages) 4 slices Daiya smoked gouda cheese 4 ciabatta buns Caramelized onions 3 cups arugula Garlic aioli

### DIRECTIONS

- 1 Cook **Beyond Burger** according to package instructions. 2–3 minutes before patty is finished cooking, add a slice of Daiya smoked gouda cheese and allow it to melt.
- **2** Toast ciabatta buns for 2–3 minutes. Top with Beyond Burger patty followed by caramelized onions and fresh arugula.
- **3** Spread garlic aioli on top ciabatta half and enjoy!

Prices & varieties may vary by location. Some items or varieties may not be available at all stores or on the same days during the promotion window. Proud member of infra JonnyPops Organic Pops selected varieties





14.8 oz

Cosmic Bliss Organic Dairy-Free Frozen Dessert selected varieties



14 oz

Ithaca Craft Hummus selected varieties



10 oz

Choice Organics Organic Tea selected varieties









# MEMORIAL DAY

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## MAY 26, 2025

Solaray Higher Absorption Magnesium Glycinate





Wiley's Finest Fish Oil Wild Alaskan Fish Oil Easy Swallow Minis





Proud member of infra

## Halloumi and Veggie Skewers

35 MIN · MAKES APPROX. 9 · GLUTEN-FREE, VEGETARIAN

### INGREDIENTS

9 wooden skewers 12 ounces halloumi cheese (sub bread cheese) 1 medium zucchini 1 large orange bell pepper 1 large red onion 1 pint cherry tomatoes 1 pint button mushrooms Olive oil, for brushing Salt and pepper, to taste 1 cup honey mustard sauce

### DIRECTIONS

- 1 Place wooden skewers in water and soak for at least 15 minutes while you prepare the recipe ingredients.
- **2** Cube the cheese into roughly 1-inch pieces. Cut the zucchini, bell pepper, and onion into 1-inch pieces. Keep cherry tomatoes and mushrooms whole.
- **3** Build the skewers by alternating between ingredients. Leave a small amount of space between ingredients and a bit of space on each end of the skewer.
- **4** Brush skewers lightly with olive oil and season lightly with salt and pepper. Grill skewers on medium-high heat, and cook to desired doneness, flipping occasionally.
- 5 Serve skewers with honey mustard sauce.



### **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.

### **Charity Of The Month: North Shore Land Alliance**

Concerned about the changing environmental landscape of Long Island, a group of friends founded the North Shore Land Alliance. Beginning in 2003, it has worked to preserve Long Island habitats including wetlands, green spaces, farmland, historical sites, and groundwater. Through outreach, volunteerism, and education, it has succeeded in protecting over 1,000 acres of land and continues to advocate for the adoption of better conservation laws. Since its founding, it has grown to include over 200 volunteers. To see their work in action, just visit the Shore Road Sanctuary in Cold Spring Harbor, where they've transformed a former ExxonMobile fueling site into eight acres of thriving grassland.



### ...AND MANY MORE!



...AND MANY MORE!