



January 29–February 11, 2025



Look for new deals on February 12!



At Amy's, we cook every meal with love. We spend countless hours in our kitchens, so you can enjoy delicious food in minutes. From our scratch made sauces to the perfectly balanced flavors, every bite delivers the comforting taste of home.



Amy's Macaroni & Cheese



Amy's Soup selected varieties



9 oz

A Dozen Cousins

selected varieties

Beans



13.65–14.7 oz

28 oz

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Rao's Pasta Sauce selected varieties



24 oz

Garden of Eatin **Corn Tortilla Chips** selected varieties



5.5 oz

2.5 oz

Taza Chocolate **Organic Amaze Ba** selected varieties





10 oz

Zack's Mighty

selected varieties

7–9 oz

Mid-Day Squares

selected varieties

Functional Chocolate Bar

Organic Tortilla Chips



16.9 oz **Snow Davs**

Organic Pizza Bites selected varieties





1.16 oz



6 oz

Annie's **Organic Mac & Cheese** selected varieties





Organic Tomatoes

5.5-6 oz

Muir Glen



California Olive Ranch Extra Virgin Olive Oil selected varieties







Buffalo Chicken Stuffed Avocados

²/₃ cup cheddar cheese,

1 green onion, thinly

shredded

15 MIN • SERVES 4 • GRAIN-FREE, KETO

INGREDIENTS

- 2 ripe avocados
- 1 cup shredded chicken
- 1 ¹/₂ tablespoons mayonnaise
 - or Greek yogurt
- sliced 1 tablespoon buffalo hot sauce 1/2 cup cilantro

DIRECTIONS

- 1 Preheat oven to 350°F. Prepare the buffalo chicken by whisking together mayonnaise and buffalo sauce in a small bowl. Fold in chicken and season with salt and pepper to taste.
- 2 Cut avocados in half and discard pit. Place avocados in an oven safe baking dish.
- 3 Spoon chicken salad on top of avocado halves and sprinkle with shredded cheese.
- 4 Bake for three to five minutes or until cheese has melted.
- 5 Place avocados on a serving tray and garnish with green onion and cilantro.

Crofter's Organic Organic Premium Fruit Spread

selected varieties



16.5 oz

ECOS Laundry Detergent Free & Clear



599

100 oz

Purely Elizabeth Granola

selected varieties



8-12 oz

Honey Mama's Cocoa Truffle Bar selected varieties

\$**4**99

2.5 oz

Vista Hermosa **5" Corn Tortillas**



7.2 oz

Michele's Granola Granola selected varieties





12 oz

Enjoy Life Foods Chocolate Chips selected varieties



9–10 oz



32 oz

purely elizabeth

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Vista Hermosa 7" Flour Tortillas



12.8 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 Creamery Organic Vegan Cream Cheese selected varieties



8 oz



Miyoko's Creamery Organic Vegan Butter

\$**4**99

8 oz

Coombs Family Farms Organic Maple Syrup - Grade A Amber Rich



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12 oz

Nancy's Organic Cottage Cheese selected varieties





Oatly Oatmilk selected varieties

\$**4**99

64 oz

Kite Hill Dairy Free Ricotta



8 oz

NUCO Organic Coconut Wraps selected varieties





CONUT

ZADS



Ripple



Nick's Sticks Snack Sticks selected varieties

48 oz



2/\$5





Each item is formulated with 100% pure essential oils and responsibly sourced mineral and plant-based ingredients. Rest assured that Aura Cacia products are never tested on animals and do not contain any harmful parabens or phthalates.

\$**__**]99

Nordic Naturals

Ultimate Omega 2x



Vital Proteins **Collagen Peptides**



VITAL PROTEINS

10 oz

60 ct

Weleda **Skin Food**

499

2.5 oz





WELEDA Skin Food

4 oz

Barbecue Chicken

30-40 MIN • SERVES 4 • DAIRY-FREE, GLUTEN-FREE

INGREDIENTS

2 tablespoons olive oil 8 chicken legs 3⁄4 cup barbecue sauce Salt and pepper

DIRECTIONS

- 1 Preheat oven to 400°F.
- **2** Line a baking sheet with parchment paper and place chicken on tray.
- **3** Coat chicken with olive oil and season with salt and pepper.
- **4** Bake chicken for 15 minutes, then start to baste with barbecue sauce every 5–10 minutes thereafter. Continue to cook chicken until the internal temperature reaches 165°F.
- **5** Remove chicken from oven and allow to rest on a clean plate for 5 minutes before serving.



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

The Mimi Mernin Food Pantry (aka the Bayville Village Church food pantry) was started as a small outreach service almost 20 years ago and operated out of a small shed at the rear of the church. Currently, they are serving about 50 families/200 individuals per distribution date, offering dry goods, produce, meats and dairy items, etc. Private donations still make up much of the Food Pantry's stock, along with donations through an affiliation with Island Harvest Food Bank and the generous partnerships with the local IGA and now, as the Charity of the Month, through Rising Tide.





Change the way you shop at Rising Tide with our RT Values program. Sensational prices on essential high-quality, organic and certified non-GMO products you use every day!



\$**7**29 ORGANIC BROTHS

32 oz



\$**द**99 ORGANIC CHIA SEEDS 12 oz



|29 ORGANIC BEANS 16 oz



ֆ1299 ORGANIC ALMOND BUTTER

16 oz



ORGANIC PEANUT BUTTER 16 oz



\$**6**⁹⁹ ORGANIC WILDFLOWER HONEY 16 oz



starting at 99 ORGANIC **JELLY &**

PRESERVES

11 oz



ORGANIC FROZEN FRUIT 10 oz

starting at



\$**२**99 ORGANIC FROZEN VEGETABLES 16 oz







ORGANIC UNREFINED COCONUT OIL 14 oz







...AND MANY MORE!