

ALL PRICES USD • WHILE SUPPLIES LAST!



June

DELIVERY SPECIALS

UP TO 25% OFF RETAIL



June Specials Pantry Can Pack

Raspberries, Green Chili Peppers, Peach Slices, Red Bell Peppers, Cheddar Cheese, Scrambled Egg Mix, and Country White Dough Mix

~~\$170.06~~ **\$127.55**

UP TO 25% OFF RETAIL



June Family Can Fruit & Veggie Pack

Raspberries, Peach Slices, and Red Bell Peppers

~~\$161.73~~ **\$121.30**

UP TO 30% OFF RETAIL



Raspberries

Family Size: ~~\$63.40~~ **\$47.55 SAVE 25%**
Case: ~~\$380.40~~ **\$266.28 SAVE 30%**

Pantry Can: ~~\$24.34~~ **\$18.26 SAVE 25%**
10-Pack: ~~\$243.40~~ **\$170.38 SAVE 30%**



UP TO 30% OFF RETAIL



Green Chili Peppers

Pantry Can: ~~\$18.93~~ **\$14.20 SAVE 25%**
10-Pack: ~~\$189.30~~ **\$132.51 SAVE 30%**



UP TO 25% OFF RETAIL



Peach Slices

Family Size: ~~\$47.05~~ **\$37.64 SAVE 20%**
Case: ~~\$282.30~~ **\$211.73 SAVE 25%**

Pantry Can: ~~\$20.93~~ **\$16.74 SAVE 20%**
10-Pack: ~~\$209.30~~ **\$156.98 SAVE 25%**



UP TO 25% OFF RETAIL



Red Bell Peppers

Family Size: ~~\$51.28~~ **\$41.02 SAVE 20%**
Case: ~~\$307.68~~ **\$230.76 SAVE 25%**

Pantry Can: ~~\$19.52~~ **\$15.62 SAVE 20%**
10-Pack: ~~\$195.20~~ **\$146.40 SAVE 25%**



UP TO 25% OFF RETAIL



Cheddar Cheese

Family Size: ~~\$70.46~~ **\$56.37 SAVE 20%**
Case: ~~\$422.76~~ **\$317.07 SAVE 25%**

Pantry Can: ~~\$28.34~~ **\$22.67 SAVE 20%**
10-Pack: ~~\$283.40~~ **\$212.55 SAVE 25%**



UP TO 25% OFF RETAIL



Scrambled Egg Mix

Family Size: ~~\$120.11~~ **\$96.09 SAVE 20%**
Case: ~~\$720.66~~ **\$540.50 SAVE 25%**

Pantry Can: ~~\$42.11~~ **\$33.69 SAVE 20%**
10-Pack: ~~\$421.10~~ **\$315.83 SAVE 25%**



UP TO 25% OFF RETAIL



Country White Dough Mix

Pantry Can: ~~\$15.09~~ **\$12.71 SAVE 20%**
10-Pack: ~~\$158.90~~ **\$119.18 SAVE 25%**



UP TO 25% OFF RETAIL

Chef Packs

Ground Beef: ~~\$189.09~~ **\$141.82**
Southwest Chicken: ~~\$168.27~~ **\$126.20**
Pulled Pork: ~~\$178.62~~ **\$133.97**

UP TO 25% OFF RETAIL



Plus, save **25% off retail** on Pantry Organizers and Consolidators this month!



Recipes



Overnight Raspberries, Peaches, & Cream Cheese French Toast



Hash Brown Breakfast Casserole

Contact Me for Best Prices!

NAME: _____

FD Freeze Dried, N Nutrilock, GF Gluten-Free Certified, NG Non-GMO

*Free shipping on delivery service orders over \$99 (5% shipping in Alaska, Hawaii & Puerto Rico). Discounts on monthly special items are available only on delivery orders. One-time orders pay retail price. Sale ends 6/30/2023. All seasonal and sale items are available while supplies last.

Thrive Life's freeze dried foods are the freshest on the market and long-lasting, meaning you'll never have to throw away another moldy onion or mushy strawberry! The unopened shelf life for all our fruits, veggies, dairy and meats is 25 years. For specific information, visit our product pages at thrive.life.com.

Overnight Raspberries, Peaches, & Cream Cheese French Toast

Total Time: 30 minutes
(Can sit overnight in the fridge for up to 24 hours)

Yield: 8 servings

INGREDIENTS:

- 1 loaf of prepared and baked Thrive Life Country White Dough Mix (cut into 1-inch cubes)
- ½ cup Thrive Life Scrambled Egg Mix
- 1 ½ cups milk
- ½ cup heavy cream
- 1 tsp vanilla extract
- 1 cup brown sugar, divided
- 2 cups Thrive Life Peaches
- 1 cup Thrive Life Raspberries
- 8 ounces of cream cheese
- 1 cup ricotta cheese
- 1 stick butter, chopped into ½ tsp pats
- 2 tsp cinnamon, divided

INSTRUCTIONS:

1. Grease a 9x13-inch baking pan with non-stick spray.

2. In a medium bowl, combine eggs, milk, cream, 1 tsp cinnamon, vanilla, and ½ cup brown sugar, stirring until the brown sugar dissolves.

3. Layer half of the bread cubes in the prepared baking pan. Distribute cream cheese cubes over the bread cubes, then cover them with half of the peach slices and raspberries.

Layer the remaining bread over the peaches and raspberries and distribute teaspoonfuls of ricotta evenly across the top.

4. Add the remaining peaches and raspberries. Pour the egg mixture over the entire pan. Evenly place butter across the top. Sprinkle on the brown sugar and the remaining cinnamon. Cover with foil and refrigerate for 8-24 hours.

5. Bake covered for 20 minutes at 325°F. Remove the foil and bake uncovered for an additional 20 minutes. Serve warm.



Hash Brown Breakfast Casserole

Total Time: 55 minutes

Yield: 6-8 servings

INGREDIENTS:

- 1 (30 to 32-oz) bag of frozen, shredded hash browns, thawed
- 2 cups milk
- 1 cup Thrive Life Scrambled Egg Mix, dry
- 1 cup Thrive Life Bechamel Sauce, reconstituted
- 1 cup Thrive Life Cheddar Cheese, rehydrated
- ½ cup Thrive Life Sausage, rehydrated
- ½ small onion, finely chopped
- ½ cup Thrive Green Chili Peppers
- ½ cup Thrive Life Red Bell Peppers
- 1 tsp coarse salt
- ½ tsp black pepper

INSTRUCTIONS:

1. Preheat the oven to 350°F. Lightly spray a 9x13-inch pan with cooking spray.

2. In a lightly greased skillet, cook the hash browns until golden brown.

3. Place the hash browns in the prepared baking dish. Top with sausage, green chilies, and red peppers.

4. Whisk together the scrambled egg mix and milk.

5. Pour the egg mix and bechamel sauce over the hash brown mixture. Sprinkle cheese over the top.

6. Bake, uncovered, for 35-45 minutes.

