

ALL PRICES USD • WHILE SUPPLIES LAST!







July Specials Pantry Can Pack

Sausage Crumbles, Green Beans, Green Peas, Onion Slices, Mozzarella Cheese, and Classic Tomato Sauce

Pack: \$145.80 \$109.35 SAVE 25%



July Specials Family Can Fruit and Veggie Pack

2 Strawberry Slices, Green Beans, and Green Peas Pack: \$140.07 \$105.05 SAVE 25%



Independence Day Pantry Can Pack

2 Raspberries, 2 Blueberries, 2 Chopped Onions Pack: \$142.52 \$106.89 SAVE 25%



Canada Day **Pantry Can Pack**

2 Fuji Apples, 2 Red Bell Peppers, and 2 Mashed **Potatoes**

Pack: \$108.64 \$81.48 SAVE 25%



Sausage Crumbles

Family Can: \$83.99 \$62.99 SAVE 25% Case: \$503.94 \$352.76 SAVE 30%

Pantry Can: \$34.69 \$26.02 SAVE 25% 10-Pack: \$346.90 \$242.83 SAVE 30%





Green Beans

Family Can: \$28.11 \$21.08 SAVE 25% Case: \$168.66 \$118.06 SAVE 30%

Pantry Can: \$15.40 \$11.55 SAVE 25% 10-Pack: \$154.00 \$107.80 SAVE 30%





Green Peas

Family Can: \$36.46 \$29.17 SAVE 20% Case: \$218.76 \$164.07 SAVE 25%

Pantry Can: \$17.28 \$13.82 SAVE 20% 10-Pack: \$172.80 \$129.60 SAVE 25%





Mozzarella Cheese

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





Classic Tomato Sauce

Pantry Can: \$28.22 \$22.58 SAVE 20% 10-Pack: \$282.20 \$211.65 SAVE 25%







Onion Slices

Pantry Can: \$21.87 \$17.50 SAVE 20% 10-Pack: \$218.70 \$164.83 SAVE 25%





Chicken Slices

Family Can: \$84.93 \$67.94 \$AVF 20% Case: \$509.58 \$382.19 SAVE 25%

Pantry Can: \$36.46 \$29.17 SAVE 20% 10-Pack: \$364.60 \$273.45 SAVE 25%





Strawberry Slices

Family Can: \$37.75 \$30.20 SAVE 20% Case: \$226.50 \$169.88 SAVE 25%

Pantry Can: \$21.87 \$17.50 SAVE 20% 10-Pack: \$218.70 \$164.03 SAVE 25%







Instant Milk

Family Can: \$39.28 \$19.64 SAVE 50%* Case: \$235.68 \$117.84 SAVE 50%*

Pantry Can: \$16.34 \$8.17 SAVE 50%* 10-Pack: \$163.40 \$81.70 SAVE 50%*



*OVERSTOCKED ITEM





Pomegranate, Strawberry, and Vanilla **Yogurt Bites**

Recipe and Tips on Back

OVERSTOCK = Save on overstock items with adjusted shelf life. The discount for sale items includes the overstock savings. They've been carefully stored, retain top quality, and may be 1-2 years into their shelf life.

Contact Me for the Best Prices!

NAME:

(D) FD Freeze Dried, → Nutrilock, ← Gluten-Free Certified, Nor-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 7/31/2024. All sale and limited-time products 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 of our fruits, veggies, dairy, and meats is 25 years. For more information, visit our product pages at thrivelife.com.

Cheesy Sausage Green Bean Casserole

This recipe can be found in the Recipe section of the Thrive Life website. Ingredients in bold are featured in our July Specials.

1 serving 10 minutes prep time 20 minutes cook time

Packed with flavor, this casserole is a great addition to the family dinner menu.

INGREDIENTS

1 cup Thrive Life Sausage Crumbles 1 cup Thrive Life Green Beans

1 cup Thrive Life Instant White Rice 1 tablespoon extra-virgin olive oil

1 small yellow onion, diced or substitute Thrive Life Onion Slices

- 1 leek, white and light green parts only, thinly sliced 2 garlic cloves, minced
- 2 cups chicken broth
- 2 cups Thrive Life Pepper Jack Cheese or Mozzarella Cheese



DIRECTIONS

- 1. Prepare the rice according to the instructions on the can.
- 2. Rehydrate the cheese according to the instructions on the can.
- 3. Heat the olive oil in a medium skillet or saucepan. Add the sausage, onions, and leek to the pan.
- 4. Sauté until the onions and leeks are translucent, about 5 minutes. (If using Thrive Life Onion Slices, rehydrate before sautéing.)
- 5. Stir in the garlic and rice. Cook until the garlic is fragrant and the rice is coated with the sausage and vegetable mixture, for about 2 minutes.
- 6. Add chicken broth and bring to a boil.
- 7. Cover the pan, turn the heat to low, and cook for 10 minutes.
- 8. Uncover and fold in the green beans and half of the cheese.
- 9. Cover and cook until the green beans and rice are tender, around 5 minutes longer.
- 10. Sprinkle with the remaining cheese, cover, and let stand off the heat until the cheese is melted.
- 11. For a crisp top, broil briefly. Serve hot.

Creative Ways to Enjoy Some of Thrive Life's July Specials



Chicken Slices

BBQ Chicken Pizza:

Rehydrate Chicken Slices and mix with BBQ sauce. Spread the mixture over a pre-baked pizza crust, sprinkle with shredded Mozzarella Cheese, and bake until cheese is melted and bubbly.



Green Peas

Pea and Ham Salad:

Rehydrate Green Peas and mix with diced ham, chopped red onion, and a light vinaigrette. Chill before serving as a refreshing summer salad.



Classic Tomato Sauce

Stuffed Bell Peppers:

Mix Classic Tomato Sauce with cooked rice and ground beef, then stuff the mixture into halved bell peppers. Top with more sauce and shredded Mozzarella Cheese, then bake until the peppers are tender.



Strawberry Slices

Strawberry Pancakes:

Rehydrate Strawberry Slices and fold into pancake batter. Cook the pancakes on a griddle until golden brown, then serve with syrup and a dollop of whipped cream.

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