



March Specials Pantry Can Pack

Instant Brown Rice, Green Beans, Pepper Jack Cheese, Fuji Apples, Chicken Slices, Scrambled Egg Mix

Pack: \$147.81 \$110.86 SAVE 25%



March Specials Fruit & **Veggie Family Can Pack**

Fuji Apples, Green Beans, Pineapple Pack: \$149.62 \$112.22 SAVE 25%



St. Patrick's Celebration Pack (Pantry Cans)

Green Peas (2), Broccoli (2), Chopped Spinach (2) Pack: \$105.34 \$79.01 SAVE 25%



March Meals Variety Pack

Chicken Spinach Alfredo, Cheesy Chicken, Creamy Beef w/Rotini Pasta, Southwestern Style Chicken, Creamy Mashed Potato Bowl, Butter Chicken, Beef Pot Roast

Pack: \$97.21 \$72.91 SAVE 25%



Green Beans

Family Can: \$37.99 \$28.49 SAVE 25% Case: \$227.94 \$159.56 SAVE 30%

Pantry Can: \$16.69 \$12.52 SAVE 25% 10-Pack: \$166.90 \$116.83 SAVE 30%





Chicken Slices

Family Can: \$89.40 \$67.05 SAVE 25% Case: \$536.40 \$375.48 SAVE 30%

Pantry Can: \$33.28 \$24.96 SAVE 25% **10-Pack:** \$332.80 **\$232.96** SAVE 30%





Pineapple

Family Can: \$69.52 \$55.62 SAVE 20% Case: \$417.12 \$312.84 SAVE 25%

Pantry Can: \$25.99 \$20.79 SAVE 20% 10-Pack: \$259.90 \$194.93 SAVE 25%







Fuji Apples

Family Can: \$42.11 \$33.69 SAVE 20% Case: \$252.66 \$189.50 SAVE 25%

Pantry Can: \$17.52 \$14.02 SAVE 20% 10-Pack: \$175.20 \$131.40 SAVE 25%





Scrambled Egg Mix

Family Can: \$120.69 \$96.55 SAVE 20% Case: \$724.14 \$543.11 SAVE 25%

Pantry Can: \$41.40 \$33.12 SAVE 20% 10-Pack: \$414.00 \$310.50 SAVE 25%





Pepper Jack Cheese

Pantry Can: \$25.28 \$20.22 SAVE 20% 10-Pack: \$252.80 \$189.60 SAVE 25%





Instant **Brown Rice**

Pantry Can: \$13.64 \$10.91 SAVE 20% 10-Pack: \$136.40 \$102.30 SAVE 25%





Instant Milk

Family Can: \$35.87 \$17.94 SAVE 50%* Case: \$215.22 \$107.61 SAVE 50%*

Pantry Can: \$16.46 \$8.23 SAVE 50%* 10-Pack: \$164.60 \$82.30 SAVE 50%*



*OVERSTOCKED ITEM

Chef Todd's Creamy Chicken Noodle Soup

Recipe & Tips on the 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:



"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 3/31/2025. All sale and limited-time products are available while supplies last.

Chef Todd's Creamy Chicken Noodle Soup

You'll find this delicious dish that Todd Leonard Certified Executive Chef provided in Thrive Life's Recipe section



on the website. The bolded ingredients are featured in our March Specials.

9 Servings15 minutes prep time30 minutes cook time

The ultimate comfort food—creamy, flavorful, and packed with chicken, carrots, onions, and perfectly seasoned broth.

INGREDIENTS

NOODLES

1/4 cup Thrive Life Scrambled Egg Mix

1/3 cup water

2 tablespoons extra virgin olive oil

11/4 cup white flour (all-purpose unbleached flour)

1/2 teaspoon iodized salt

1/2 teaspoon peppercorn

SOUP

1 tablespoon garlic

2 tablespoons butter

8 cups water

1/4 cup Thrive Life Carrot Dices

1/2 cup Thrive Life Chopped Onions

1/2 cup Thrive Life Celery

11/2 cups Thrive Life Chicken Slices

1 tablespoon Thrive Life Italian Seasoning Blend
1/2 tablespoon Thrive Life Chef's Choice
1/2 tablespoon Thrive Life Chicken Bouillon
1 C Thrive Life Velouté (Rich Chicken Gravy)

DIRECTIONS

1 teaspoon lemon juice

NOODLES

- 1. Combine eggs, water, and oil in a small mixing bowl with a paddle attachment. Mix on medium speed until well incorporated.
- 2. Slowly add flour until well combined, then add seasonings.
- 3. Switch to a dough hook and knead for 2-3 minutes on medium speed.
- 4. Knead dough a few times on a floured surface, then roll dough with a floured rolling pin until desired thickness.
- 5. Cut dough to the desired noodle length and roll up the dough. Cut the desired thickness from roll, then unroll the cut noodles. About half of the pasta will be added to the soup.

SOUP

- 1. Sweat garlic and butter together in a large pot on medium-high heat.
- 2. Add in water and all remaining soup ingredients except Velouté.
- 3. Simmer for about 8 minutes. Add about half of the noodles and cook for 1 minute.
- 4. Whisk velouté in slowly and cook for another 4 minutes at a medium simmer. Allow to rest a few minutes before serving.

Creative Ways to Enjoy More of Thrive Life's March Specials



Pepper Jack Cheese Spicy Mac and Cheese: Stir rehydrated Pepper Jack Cheese into warm pasta with a splash of milk or cream for a creamy, spicy twist on a classic.



Fuji Apples
Cinnamon Apple Pancakes: Fold
rehydrated Fuji Apples and cinnamon
into pancake batter for a warm,
spiced flavor in every bite.



Pineapple Pineapple Salsa: Combine rehydrated Pineapple with diced tomatoes, red onion, cilantro, and lime juice for a refreshing salsa.



Instant Brown Rice
Savory Rice and Egg Scramble:
Stir rehydrated Instant Brown

Rice into scrambled eggs with cheese and veggies for a simple, hearty breakfast.

