



# **DELIVERY SPECIALS**



### **December Specials Pantry Can Pack**

Instant Brown Rice, Green Beans, Onion Slices, Sour Cream Powder, Pulled Pork, Green Chili Peppers

Pack: \$136.64 \$102.48 SAVE 25%



### **December Specials Fruit** & Veggie Family Can Pack

Green Beans (2), Blueberries, Fuji Apples Pack: \$163.02 \$122.27 SAVE 25%



### **Holiday Festive Pack**

Raspberries (2), Strawberry Slices (2), Broccoli (2), Chopped Spinach (2)

Pack: \$172.36 \$129.27 SAVE 25%



### **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%





### **Pulled Pork**

Family Can: \$69.87 \$52.40 SAVE 25% Case: \$419.22 \$293.45 SAVE 30%

Pantry Can: \$32.46 \$24.35 SAVE 25% 10-Pack: \$324.60 \$227.22 SAVE 30%





### **Onion Slices**

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







### **Green Chili Peppers**

Pantry Can: \$18.93 \$15.14 SAVE 20% 10-Pack: \$189.30 \$141.98 SAVE 25%





### Fuji Apples

Family Can: \$45.52 \$36.42 SAVE 20% Case: \$273.12 \$204.84 SAVE 25%

Pantry Can: \$21.40 \$17.12 SAVE 20% 10-Pack: \$214.00 \$160.50 SAVE 25%

**Sour Cream & Onion Mashed Potatoes with** 





### **Blueberries**

Family Can: \$61.28 \$49.02 SAVE 20% Case: \$367.68 \$275.76 SAVE 25%

Pantry Can: \$30.34 \$24.27 SAVE 20% 10-Pack: \$303.40 \$227.55 SAVE 25%





### Instant **Brown Rice**

Pantry Can: \$12.46 \$9.97 SAVE 20% 10-Pack: \$124.60 \$93.45 SAVE 25%





### **Sour Cream Powder**

Pantry Can: \$35.52 \$28.42 SAVE 20% 10-Pack: \$355.20 \$266.40 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



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:

(D) FD Freeze Dried, Onutrilock, Ge Gluten-Free Certified, 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 12/31/2024. 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.

# Sour Cream & Onion Mashed Potatoes with Pulled Pork Gravy

You'll find this delicious dish in Thrive Life's Recipe section on the website. The bolded ingredients are featured in our December Specials.

10 minutes prep time 10 minutes cook time

Enjoy a delicious, easy Mashed Potatoes with Pulled Pork Gravy recipe ready in just 20 minutes using Thrive Life foods! This savory dish is perfect for lunch or dinner, featuring our long-lasting Sour Cream Powder that tastes just like real sour cream—because it is! It's great for one person or the whole family. For a gluten-free option, use a gluten-free brown gravy mix.

#### **INGREDIENTS**

SOUR CREAM & ONION MASHED POTATOES 1/4 cup Thrive Life Green Onions 2 teaspoons Kosher salt 2 tablespoons unsalted butter

### 2 tablespoons Thrive Life Sour Cream Powder

1 1/4 cups Thrive Life Mashed Potatoes1/4 teaspoon black pepper1 cup water

PULLED PORK GRAVY\*

### 1 cup Thrive Life Pulled Pork

2 packets brown gravy mix

2 cups water

2 tablespoons butter

\*Makes enough gravy for 3 bowls of mashed potatoes.

### **DIRECTIONS**

- 1. Bring 1 cup of water to a boil in a small saucepan. Add Green Onions, salt, and butter. Quickly whisk in Sour Cream Powder and Mashed Potatoes.
- 2. Remove from heat and stir in black pepper.
- 3. In another small saucepan, melt butter and stir in Pulled Pork. Add gravy powder, water, and then whisk. Allow gravy to simmer until it thickens up, stirring occasionally.
- 4. Scoop Mashed Potatoes into a small bowl and pour the Pulled Pork gravy over the top.



# **Creative Ways to Enjoy Some of Thrive Life's December Specials**



## **Green Chili Peppers**

**Green Chili Cornbread:** Mix rehydrated Thrive Life Green Chili Peppers into cornbread batter before baking for a spicy, savory side.



### **Blueberries**

**Blueberry Oat Bars:** Mix rehydrated Thrive Life Blueberries into oatmeal cookie dough and press into a pan for easy homemade blueberry oat bars.



### **Onion Slices**

Caramelized Onion Dip: Sauté rehydrated Thrive Life Onion Slices in butter until golden, then mix with Thrive Life Sour Cream and chives for a homemade caramelized onion dip.



### **Fuji Apples**

**Apple Cinnamon Oatmeal:** Stir rehydrated Thrive Life Fuji Apples and a sprinkle of cinnamon into warm oatmeal for a comforting breakfast.



### **Green Beans**

**Green Bean & Garlic Pasta:** Toss rehydrated Thrive Life Green Beans with olive oil, garlic, and a sprinkle of Parmesan cheese, then mix with cooked pasta for a light, flavorful meal.

