

-ebruary

DELIVERY SPECIALS



February Specials Pantry Can Pack

Mushroom Pieces, Green Peas, Onion Slices, Cheddar Cheese, Grilled Chicken Dices, Diced Beef, and Instant Refried Beans Pack: \$175.80 \$131.85 SAVE 25%



V-Day Flavor **Fusion Pack**

Strawberry Slices, Raspberries, Fuji Apples, Red Bell Peppers, Classic Tomato Sauce, **Diced Tomatoes** Pack: \$135.93 \$101.95 SAVE 25%



Mushroom Pieces

Family Can: \$35.28 \$22.93 SAVE 35%* Case: \$211.68 \$127.01 SAVE 40%*

Pantry Can: \$17.64 \$13.23 SAVE 25% 10-Pack: \$176.40 \$123.48 SAVE 30%









Family Can: \$36.46 \$27.35 SAVE 25% Case: \$218.76 \$153.13 SAVE 30%

Pantry Can: \$17.28 \$12.96 SAVE 25% 10-Pack: \$172.80 \$120.96 SAVE 30%







Onion Slices

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





Cheddar Cheese

Family Can: \$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%







Grilled Chicken Dices

Family Can: \$88.22 \$70.58 SAVE 20% Case: \$529.32 \$396.99 SAVE 25%

Pantry Can: \$33.87 \$27.10 SAVE 20% 10-Pack: \$338.70 \$254.03 SAVE 25%









Diced Beef

Family Can: \$106.81 \$74.77 SAVE 30%* Case: \$640.86 \$416.56 SAVE 35%*

Pantry Can: \$43.52 \$34.82 SAVE 20% 10-Pack: \$435.20 \$326.40 SAVE 25%



*OVERSTOCKED ITEM



Instant Refried Beans

Pantry Can: \$13.28 \$10.62 SAVE 20% 10-Pack: \$132.80 \$99.60 SAVE 25%





Banana Slices

Family Can: \$48.58 \$34.01 SAVE 30%* Case: \$291.48 \$189.46 SAVE 35%*

Pantry Can: \$19.16 \$15.33 SAVE 20% 10-Pack: \$191.60 \$143.70 SAVE 25%





Raspberries

Family Can: \$63.40 \$44.38 SAVE 30% Case: \$380.40 \$247.26 SAVE 35%

Pantry Can: \$24.34 \$19.47 SAVE 20% 10-Pack: \$243.40 \$182.55 SAVE 25%



*UNEDSTUCKED ITEM



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 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:



*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 2/29/2024. 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.

Braised Beef Tips

Juicy braised beef tips to top your favorite side!

This recipe was provided by Chef Todd Leonard CEC and is on our Recipe section of the Thrive Life website. Bolded ingredients are part of our February Specials.

4 servings
15 minutes prep time
10 minutes cook time

INGREDIENTS

2 cups Thrive Life Diced Beef3/4 cup Thrive Life Mushroom Pieces1/2 cup Thrive Life Onion Slices1/2 cup Thrive Life Tomato Dices

1 tablespoon Thrive Life Tomato Powder

1 tablespoon butter

1 tablespoon garlic

1/4 cup sherry cooking wine

2 3/4 cups water

½ teaspoon Thrive Life Beef Bouillon

1 tablespoon Thrive Life Italian Seasoning Blend

1 teaspoon Thrive Life Chef's Choice

1 tablespoon Worcestershire sauce

½ cup Thrive Life Espagnole (Savory Beef Gravy)



DIRECTIONS

- 1. Sauté the garlic in butter until lightly browned in a medium saucepan.
- 2. Add in the diced beef and stir to coat, deglaze with the sherry.
- 3. Once the sherry is soaked up, add in the water.
- 4. Add in remaining ingredients except the espagnole.
- 5. Reduce at a low simmer for 10 minutes.
- 6. Add in the espagnole and simmer for 2 more minutes.
- 7. Taste and adjust as needed.

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



Green Peas

Pea and Feta Stuffed Mushrooms: Create a delicious appetizer by mixing rehydrated green peas with crumbled feta cheese, garlic, and herbs. Stuff button mushrooms with this mixture and bake until golden brown for a tasty dish.



Grilled Chicken Dices

Mediterranean Chicken Salad: Toss grilled chicken dices with a mix of cucumber, cherry tomatoes, Kalamata olives, and feta cheese. Drizzle with olive oil and lemon juice for a Mediterranean-inspired chicken salad.



Cheddar Cheese

Cheese and Herb Biscuits: Upgrade your biscuit recipe by incorporating cheddar cheese. Mix the cheese with your favorite herbs and fold it into biscuit dough. Bake until golden brown for flavorful cheesy biscuits.



Instant Refried Beans

Layered Bean Dip Cups: Make individual bean dip cups by combining instant refried beans with layers of guacamole, sour cream, salsa, and cheddar cheese. Serve with tortilla chips for a tasty appetizer at parties or gatherings.

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