





SPECIALS



May Specials Pantry Can Pack

Diced Chicken, Butternut Squash, Potato Dices, Celery, Pepper Jack Cheese, Diced Beef

Pack: \$159.47 \$119.60 SAVE 25%



May Specials Family Can Fruit and Veggie Pack

Banana Slices, Pineapple*, Potato Dices

Pack: \$155.03 \$116.27 SAVE 25% *OVERSTOCKED ITEM



Butternut Squash

Family Can: \$47.75 \$31.04 SAVE 35%* Case: \$286.50 \$171.90 SAVE 40%*

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



*OVERSTOCKED ITEM



Pineapple

Family Can: \$63.40 \$41.21 SAVE 35%* Case: \$380.40 \$228.24 SAVE 40%*

Pantry Can: \$27.40 \$21.92 SAVE 20% 10-Pack: \$274.00 \$205.50 SAVE 25%



*OVERSTOCKED ITEM



Celery

Family Can: \$51.05 \$33.18 SAVE 35%* Case: \$306.30 \$183.78 SAVE 40%*

Pantry Can: \$20.11 \$16.09 SAVE 20% 10-Pack: \$201.10 \$150.83 SAVE 25%



*OVERSTOCKED ITEM



Pepper Jack Cheese

Family Can: \$70.46 \$45.80 SAVE 35%* Case: \$422.76 \$253.66 SAVE 40%*

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



*OVERSTOCKED ITEM



Banana Slices

Family Can: \$48.58 \$38.86 SAVE 20% Case: \$291.48 \$218.61 SAVE 25%

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





Diced Beef

Family Can: \$106.81 \$85.45 SAVE 20% Case: \$640.86 \$480.65 SAVE 25%

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







Diced Chicken

Family Can: \$77.28 \$57.96 SAVE 25% Case: \$463.68 \$324.58 SAVE 30%

Pantry Can: \$28.58 \$21.44 SAVE 25% 10-Pack: \$285.80 \$200.06 SAVE 30%





Potato Dices

Family Can: \$43.05 \$34.44 SAVE 20% Case: \$258.30 \$193.73 SAVE 25%

Pantry Can: \$21.64 \$17.31 SAVE 20% 10-Pack: \$216.40 \$162.30 SAVE 25%









Country White Dough Mix

Pantry Can: \$15.89 \$12.71 SAVE 20% 10 Pack: \$158.90 \$119.18 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



Meals Sampler Pack

\$132.71 \$99.53 SAVE 25%*



*OVERSTOCKED ITEM



Dinner Variety Pack

\$91.93 \$68.95 SAVE 25%*



*OVERSTOCKED ITEM



Breakfast Variety Pack

\$81.56 \$61.17 SAVE 25%





*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 5/31/2024. All sale and limited-time products are available white supplies last.

Cheesy Chicken Ranch Sandwich

This sandwich is on our Recipe section of the Thrive Life website. Bolded ingredients are part of our May specials.

6 servings 15 minutes prep time 5 minutes cook time

Diced chicken and mozzarella cheese smothered in creamy ranch dressing. Masterfully paired with freshly baked bread to make the perfect chicken sandwich. Tip: Add 1-3 hours of total cooking time if using Thrive Life Country White Bread Dough Mix to make your sandwich bread.

INGREDIENTS

1 ½ cups Thrive Life Diced Chicken

1 cup shredded Thrive Life Mozzarella Cheese

2 green onions thinly sliced

1 cup ranch dressing

Optional: mix in Thrive Life **Pepper Jack Cheese** with the Mozzarella for a bit of heat

Optional: add in Thrive Life **Celery** for more crunch

1 loaf Thrive Life **Country White Bread Dough Mix** (baked)



DIRECTIONS

- 1. Prepare Country White Dough Mix based on the instructions on the label for baking a loaf of bread. Let the bread cool.
- 2. Rehydrate Diced Chicken and Mozzarella Cheese according to label instructions in separate containers and let them sit for 15-20 minutes. (*Optional: Rehydrate Pepper Jack Cheese separately according to label instructions and add to the rehydrated Mozzarella.)
- 3. Preheat Oven to 375°. Line a large baking sheet with parchment or wax paper.
- 4. Mix Diced Chicken, shredded Cheese(s), green onions, and ranch dressing in a large bowl. (*Optional: Rehydrate and add Celery for more crunch.)
- 5. Cut bread into thick sandwich slices. Spread chicken mixture on slices to make a hearty sandwich. Top with cheese.
- 6. Bake for 5 minutes to melt the cheese, and serve.

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



Diced Beef

Beef and Egg Breakfast Muffins: Rehydrate Diced Beef and mix it with beaten eggs, diced vegetables, cheese, and spices. Pour into muffin tins and bake until set for a convenient breakfast option.



Butternut Squash

Butternut Squash Bread:

Rehydrate Butternut Squash and puree it. Add it to your favorite quick bread recipe and spices like cinnamon, cloves, and ginger for a moist and flavorful loaf.



Banana Slices

Banana Chicken Coconut Rice:

Rehydrate Banana Slices and chop them into small pieces. Mix with Diced Chicken, coconut rice, black beans, corn, avocado, and salsa. Top the mixture with cilantro and lime.



Pineapple

Pineapple Salsa:

Mix rehydrated Pineapple with diced tomatoes, red onion, jalapeño, cilantro, lime juice, and salt for a flavorful salsa that pairs well with chicken and fish.

