

ALL PRICES USD • WHILE SUPPLIES LAST!

## **DELIVERY SPECIALS**



## **April Specials Pantry Can Pack**

Chopped Spinach, Pulled Pork, Green Chili Peppers\*, Mashed Potatoes, Sour Cream Powder Instant Brown Rice

Pack: \$133.58 \$100.19 SAVE 25% \*OVERSTOCKED ITEM



## **April Specials Family Can Fruit** and Veggie Pack

Chopped Spinach, Mashed Potatoes, Fuji Apples\* Pack: \$116.67 \$87.50 SAVE 25%

\*OVERSTOCKED ITEM



## **Pulled Pork**

Family Can: \$69.87 \$45.42 SAVE 35%\* Case: \$419.22 \$251.53 SAVE40%\*

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



\*OVERSTOCKED ITEM



## **Green Chili Peppers**

Pantry Can: \$18.93 \$13.25 SAVE 30%\* 10-Pack: \$189.30 \$123.05 SAVE 35%\*



\*OVERSTOCKED ITEM



## **Fuji Apples**

Family Can: \$45.52 \$31.86 SAVE 30%\* Case: \$273.12 \$177.53 SAVE 35%\*

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



\*OVERSTOCKED ITEM



#### Sausage Crumbles

Family Can: \$83.99 \$58.79 SAVE 30%\* Case: \$503.94 \$327.56 SAVE 35%\*

Pantry Can: \$34.69 \$27.75 SAVE 20% 10-Pack: \$346.90 \$260.18 SAVE 25%



\*OVERSTOCKED ITEM



## **Chopped Spinach**

Family Can: \$41.16 \$30.87 SAVE 25% Case: \$246.96 \$172.87 SAVE 30%

Pantry Can: \$20.81 \$15.61 SAVE 25% 10-Pack: \$208.10 \$145.67 SAVE 30%





## **Mashed Potatoes**

Family Can: \$29.99 \$23.99 SAVE 20% Case: \$179.94 \$134.96 SAVE 25%

Pantry Can: \$13.40 \$10.72 SAVE 20% 10-Pack: \$134.00 \$100.50 SAVE 25%





## **Sour Cream Powder**

Pantry Can: \$35.52 \$28.42 SAVE 20% 10-Pack: \$355.20 \$266.40 SAVE 25%





#### **Instant Brown Rice**

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





#### Vegetable Pasta **Primavera**

Pouch: \$15.16 \$10.61 SAVE 30%\* 10 Pack: \$151.60 \$98.54 SAVE 35%\*



\*OVERSTOCKED ITEM



### Chicken Spinach **Alfredo**

Pouch: \$13.64 \$9.55 SAVE 30%\* 10-Pack: \$136.40 \$88.66 SAVE 35%\*



\*OVERSTOCKED ITEM



## **Creamy Mashed Potato Bowl**

Pouch: \$13.99 \$11.19 SAVE 20% 10 Pack: \$139.90 \$104.93 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 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 4/30/2024. All sale and limited-time products are available while supplies last.

# **Pulled Pork Taquitos**

Creamy, delicious pulled pork taquitos

This recipe was provided by Lindsay Bennett and is on our Recipe section of the Thrive Life website. Bolded ingredients are part of our April Specials.

5 servings 10 minutes prep time 15 minutes cook time

#### **INGREDIENTS**

3 cups Thrive Life Shredded Cheddar or Mozzarella Cheese

6 ounces cream cheese, room temperature

1 teaspoon minced garlic

1 small lime, juice only

1 teaspoon Thrive Life Cheese Sauce (powder)

1 ½ cups Thrive Life Pulled Pork

1/3 cups Thrive Life Chopped Spinach

2 tablespoons Thrive Green Chili Peppers

1 tablespoon Thrive Life Onion Slices

1/3 cup Thrive Life Kale

10 (8-inch) soft taco flour tortillas

1/4 cup mild taco sauce

Salt, pepper, or other seasonings to taste



#### **DIRECTIONS**

- 1. Refresh the cheese on the night before, or early during the day you make the taquitos. Place the cheese in a plastic baggie, add a small amount of water into the bag, and work the water into the cheese. Then, drain any excess water and place the bag in the fridge.
- 2. Once the cheese is refreshed and you're ready to make the taquitos, preheat the oven to 425 degrees.
- 3. Spray olive oil on a baking sheet.
- 4. Combine cream cheese, garlic, lime, Cheese Sauce powder, Classic Tomato Sauce powder, and salt into a bowl.

- 5. Separately, refresh your remaining Thrive Life ingredients (Pulled Pork, Chopped Spinach, Green Chili Peppers, Onion Slices, and Kale)—just add water!
- 6. Drain excess water from the refreshed Green Chili Peppers, Onion Slices, and Kale; mix them into the cream cheese blend. Then add refreshed Pulled Pork and Chopped Spinach to the mix.
- 7. Taste the mixture to make sure it is seasoned to your liking.
- 8. Scoop mixture onto 8-inch tortillas; roll up and place onto a baking sheet, seam side down.
- 9. Lightly spray tops with olive oil, then sprinkle with salt and pepper (if needed).
- 10. Bake for 10-15 minutes until crispy and golden brown.
- 11. Drizzle with taco sauce and serve with a side salad or fruit.

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



## Sausage Crumbles

#### Stuffed Bell Peppers:

Mix Thrive Life Sausage Crumbles with cooked rice, diced vegetables, and cheese. Stuff the mixture into halved bell peppers and bake until the peppers are tender for a delicious meal.



## **Fuji Apples**

#### Apple Pie Overnight Oats:

Mix Thrive Life Fuji Apples with rolled oats, almond milk, chia seeds, and a sprinkle of cinnamon. Let it sit overnight in the fridge, and you'll have a delicious apple-pie-flavored breakfast in the morning.



## **Instant Brown Rice**

#### Rice Patties:

Mix cooked Thrive Life Instant Brown Rice with beaten eggs, cheese, and seasonings. Form into patties and pan-fry until golden brown for crispy rice cakes that can be served as a side dish or snack.



## **Mashed Potatoes**

#### Potato Soup Base:

Use Thrive Life Mashed Potatoes as a base for creamy potato soup. Heat the mashed potatoes with chicken or vegetable broth, milk, and your favorite seasonings. Add cooked vegetables, bacon, or cheese for extra flavor.

LIFE"