



ALL PRICES USD • WHILE SUPPLIES LAST!



August



DELIVERY SPECIALS



25% OFF RETAIL

August Specials Pantry Can Pack
Chopped Onions, Pulled Pork, Tomato Dices, Fuji Apples, Scrambled Egg Mix, Green Chili Peppers
Pack: \$152.06 \$114.05 SAVE 25%



OVERSTOCK UP TO 35% OFF RETAIL

August Specials Family Can Fruit and Veggie Pack
2 Fuji Apples*, Pineapple, Chopped Onions*
Pack: \$189.37 \$123.09 SAVE 35%*
*OVERSTOCKED ITEM



OVERSTOCK UP TO 40% OFF RETAIL

Chopped Onions
Family Can: ~~\$34.93~~ \$22.70 **SAVE 35%***
Case: ~~\$209.58~~ \$125.75 **SAVE 40%***
Pantry Can: ~~\$16.58~~ \$12.44 **SAVE 25%**
10-Pack: ~~\$165.80~~ \$116.06 **SAVE 30%**
FD GF NG
*OVERSTOCKED ITEM



OVERSTOCK UP TO 40% OFF RETAIL

Fuji Apples
Family Can: ~~\$45.52~~ \$29.59 **SAVE 35%***
Case: ~~\$273.12~~ \$163.87 **SAVE 40%***
Pantry Can: ~~\$21.40~~ \$17.12 **SAVE 20%**
10-Pack: ~~\$214.00~~ \$160.50 **SAVE 25%**
FD GF NG
*OVERSTOCKED ITEM



UP TO 30% OFF RETAIL

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%**
FD GF NG



UP TO 30% OFF RETAIL

Tomato Dices
Pantry Can: ~~\$20.58~~ \$15.44 **SAVE 25%**
10-Pack: ~~\$205.80~~ \$144.06 **SAVE 30%**
FD GF NG



UP TO 25% OFF RETAIL

Green Chili Peppers
Pantry Can: ~~\$18.93~~ \$15.14 **SAVE 20%**
10-Pack: ~~\$189.30~~ \$141.98 **SAVE 25%**
FD GF NG



UP TO 25% OFF RETAIL

Scrambled Egg Mix
Family Can: ~~\$120.11~~ \$96.09 **SAVE 20%**
Case: ~~\$720.66~~ \$540.50 **SAVE 25%**
Pantry Can: ~~\$42.11~~ \$33.69 **SAVE 20%**
10-Pack: ~~\$421.10~~ \$315.83 **SAVE 25%**
FD GF NG



UP TO 30% OFF RETAIL

Sour Cream Powder
Pantry Can: ~~\$35.52~~ \$26.64 **SAVE 25%**
10-Pack: ~~\$355.20~~ \$248.64 **SAVE 30%**
GF NG



UP TO 25% OFF RETAIL

Pineapple
Family Can: ~~\$63.40~~ \$50.72 **SAVE 20%**
Case: ~~\$380.40~~ \$285.30 **SAVE 25%**
Pantry Can: ~~\$27.49~~ \$21.92 **SAVE 20%**
10-Pack: ~~\$274.00~~ \$205.50 **SAVE 25%**
FD GF NG



UP TO 25% OFF RETAIL

Espagnole
Pantry Can: ~~\$27.40~~ \$21.92 **SAVE 20%**
10-Pack: ~~\$274.00~~ \$205.50 **SAVE 25%**
GF NG



OVERSTOCK UP TO 50% OFF RETAIL

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%***
GF NG
*OVERSTOCKED ITEM

Tropical Pulled Pork Sandwiches



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: _____

FD Freeze Dried, **GF** Nutrilock, **GF** Gluten-Free Certified, **NG** 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 8/30/2024. 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 thrive.life.com.

Tropical Pulled Pork Sandwiches

This recipe was provided by Cristen Kerr and is on the Recipe section of the Thrive Life website. Ingredients in bold are featured in our August Specials.

4 servings
15 minutes prep time
10 minutes cook time

This juicy tropical pulled pork sandwich filling brings smiles to dinner time! The filling is great in a bun or wrap or on rice (I like to add a slice of sharp cheddar). Add some coleslaw or a side salad, and you have a lovely meal.

INGREDIENTS

1 cup Thrive Life Pulled Pork (you can reconstitute this or add the ½ cup of water to the pan when the pork is added)

1 tablespoon butter, salted, or Thrive Life Butter Powder

1 teaspoon garlic

¼ cup Thrive Life Onion Slices or Chopped Onions (reconstitute these with water as you will need to brown them in butter)

½ cup Thrive Life Red Bell Peppers and/or Green Chili Peppers (you can reconstitute this or add the water amount to the pan when the peppers are added)

½ cup Thrive Life Pineapple (reconstitute these with pineapple juice for an extra zing)

1 cup pineapple juice (optional)

1 tablespoon lime juice

¼ cup barbecue sauce



DIRECTIONS

1. Refresh the onions and sauté them with the garlic in butter until golden and fragrant.
2. Add the peppers (and the appropriate amount of water if not reconstituted) to the pan and cook until softened and liquid has been absorbed.
3. Add the pulled pork (and the appropriate amount of water if not reconstituted) to the pan and cook until softened and liquid has been absorbed.
4. Add the pineapple (and the appropriate amount of water or pineapple juice if not reconstituted) to the pan and cook until softened and the liquid has been absorbed.
5. Add the barbeque sauce (more than the quarter cup if you like it saucier), any extra pineapple juice, and the lime juice, and cook until the liquid is mostly reduced.

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



Tomato Dices

Tomato Basil Soup:

Use Tomato Dices as a base for a hearty tomato soup, adding garlic, onion, and your favorite seasonings.



Scrambled Egg Mix

Egg and Veggie Muffins:

Bake Scrambled Egg Mix with diced vegetables in muffin cups for a grab-and-go breakfast.



Sour Cream Powder

Creamy Dressing:

Blend Sour Cream Powder with mayonnaise, lemon juice, and herbs for a tangy salad dressing.



Espagnole

Meatball Marinara:

Simmer meatballs in Espagnole Sauce for a flavorful twist on classic marinara.



Fuji Apples

Apple Pie Smoothie:

Blend Fuji Apples with yogurt, oats, cinnamon, and honey for a nutritious breakfast smoothie.

