

ALL PRICES USD • WHILE SUPPLIES LAST!



DECEMBER

DELIVERY SPECIALS



25% OFF

December Specials Pack
(Pantry Cans)

Mushroom Pieces, Kale, Ground Beef, Chopped Onions, Diced Chicken, Tomato Dices, Fuji Apple Slices, Banana Slices, Garlic

~~\$190.16~~ **\$142.62**

25% OFF

Mushroom Pieces

Family Size: ~~\$49.09~~ \$36.82
Case: ~~\$279.69~~ \$209.77

Pantry Can: ~~\$19.39~~ \$14.54
10-Pack: ~~\$184.39~~ \$138.29

FD GF NG

25% OFF

Kale

Family Size: ~~\$47.09~~ \$35.32
Case: ~~\$268.29~~ \$201.22

Pantry Can: ~~\$17.99~~ \$13.49
10-Pack: ~~\$170.99~~ \$128.24

FD GF NG

20% OFF

Ground Beef

Family Size: ~~\$81.99~~ \$65.59
Case: ~~\$467.39~~ \$373.91

Pantry Can: ~~\$31.39~~ \$25.11
10-Pack: ~~\$298.39~~ \$238.71

FD GF NG

20% OFF

Chopped Onions

Family Size: ~~\$34.39~~ \$27.51
Case: ~~\$195.79~~ \$156.63

Pantry Can: ~~\$15.09~~ \$12.07
10-Pack: ~~\$127.39~~ \$101.91

FD GF NG

20% OFF

Diced Chicken

Family Size: ~~\$96.93~~ \$77.54
Case: ~~\$552.59~~ \$442.07

Pantry Can: ~~\$39.64~~ \$31.71
10-Pack: ~~\$376.59~~ \$301.27

FD GF NG

20% OFF

Fuji Apple Slices

Family Size: ~~\$42.99~~ \$34.39
Case: ~~\$244.69~~ \$195.75

Pantry Can: ~~\$16.89~~ \$13.51
10-Pack: ~~\$159.79~~ \$127.83

FD GF NG

20% OFF

Banana Slices

Family Size: ~~\$43.19~~ \$34.55
Case: ~~\$246.19~~ \$196.95

Pantry Can: ~~\$17.39~~ \$13.91
10-Pack: ~~\$165.39~~ \$132.31

FD GF NG

20% OFF

Tomato Dices

Pantry Can: ~~\$23.69~~ \$18.95
10-Pack: ~~\$224.59~~ \$179.67

FD GF NG

20% OFF

Garlic

Spice Can: ~~\$8.69~~ \$6.95

FD GF NG

Check out our recipes on the back!

Cheesy Beef & Kale Pasta Bake **Garlic Chicken**

Contact Me for Best Prices!

NAME: _____

FD Freeze Dried, GF Nutrilock, GF Gluten-Free Certified, NG Non-GMO.

*Free shipping on delivery service orders over \$99 (\$95 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 12/31/2022. All seasonal and sale items 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 our fruits, veggies, dairy and meats is 25 years. For specific information, visit our product pages at thrive.life.com.

Beef & Kale Pasta Bake

Prep time: 10 minutes **Cook time:** 20 minutes **Servings:** 8

INGREDIENTS:

16 oz Rotini Pasta (or other small-shaped pasta like penne)
1 ½ cups Thrive Life Ground Beef
1 cup Thrive Life Kale
½ cup Thrive Life Tomato Dices
¼ cup Thrive Life Chopped Onions
24 oz Seasoned Marinara Sauce
1 cup Mozzarella Cheese, Shredded
½ cup Parmesan Cheese, Shredded
9×13 Baking Dish

INSTRUCTIONS:

Note: This recipe uses a lot of sauce, but the pasta will absorb it as the dish bakes.

1. Preheat oven to 350 degrees.
2. Begin boiling pasta and boil for two minutes less than al dente.
3. As you boil the pasta, mix pasta sauce by pouring the beef, kale, tomato dices, chopped onions, marinara sauce, and mozzarella cheese into a large bowl.
4. Drain the cooked pasta and combine the noodles in the sauce bowl.
5. Transfer the pasta mixture to a lightly greased 9×13 baking dish.
6. Bake for 20 minutes or until the dish starts to bubble and brown.
7. Garnish with parmesan cheese.



Garlic Chicken Bites

Prep time: 15 minutes **Servings:** 4

INGREDIENTS:

4 tbsp Butter, divided (or equivalent oil of your choice)
1 tbsp Thrive Life Garlic
2 cups Thrive Life Chicken
2 cups Thrive Life Mushroom Pieces
2 cups Water
1 tsp Italian Seasoning
2 tsp Lemon Juice
1 tbsp Chopped Parsley
Salt and Pepper to Taste

INSTRUCTIONS:

1. Heat a large skillet over medium-high heat.
2. Glaze with 2 tbsp of butter and set aside the remaining butter.
3. Sauté garlic until lightly toasted.
4. Add chicken, mushrooms, and the remaining butter to the skillet. Sauté for 5 minutes.
5. Slowly pour and stir 2 cups of water. Add the Italian seasoning.
6. Simmer for 10 minutes, or until water is absorbed.
7. Serve and top with lemon juice, parsley, salt, and pepper.

Tip: This dish pairs wonderfully with mashed potatoes or rice.



RECIPE TIP:

Bananas and apples are a great way to add flavor to oatmeal. Dice them while dry and toss them in.

