







### May Specials Pantry Can Pack

Potato Dices, Green Peas, Grilled Chicken Dices, Ground Beef, Cheddar Cheese Pack: \$141.36 \$106.02 SAVE 25%



# May Specials Fruit & Veggie Family Can Pack

Peach Slices, Green Peas, Potato Dices Pack: \$140.55 \$105.41 SAVE 25%

### Bulk Savings: Buy 6 or more of any single same-sized item, get an additional 5% off!



#### **Green Peas**

Family Can: \$51.05 \$35.74 SAVE 30% Pantry Can: \$19.99 \$13.99 SAVE 30%



6 same-sized Green Peas cans or more **SAVE 35%** 



#### **Grilled Chicken Dices**

Family Can: \$87.28 \$65.46 SAVE 25% Pantry Can: \$31.75 \$23.81 SAVE 25%



6 same-sized Grilled Chicken Dices cans or more

**SAVE 30%** 



#### **Peach Slices**

Family Can: \$48.22 \$38.58 SAVE 20% Pantry Can: \$18.34 \$14.67 SAVE 20%



6 same-sized Peach Slices cans or more

**SAVE 25%** 



#### **Potato Dices**

Family Can: \$41.28 \$33.02 SAVE 20% Pantry Can: \$18.46 \$14.77 SAVE 20%



6 same-sized Potato Dices cans or more

**SAVE 25%** 



#### **Cheddar Cheese**

Family Can: \$77.64 \$62.11 SAVE 20% Pantry Can: \$29.05 \$23.24 SAVE 20%



6 same-sized Cheddar Cheese cans or more

**SAVE 25%** 



#### **Ground Beef**

Family Can: \$105.28 \$84.22 SAVE 20% Pantry Can: \$42.11 \$33.69 SAVE 20%



6 same-sized Ground

Beef cans or more **SAVE 25%** 



## Instant Black Beans

Pantry Can: \$14.81 \$11.85 SAVE 20%



6 same-sized Instant Black Beans cans or more

**SAVE 25%** 



#### **Instant Milk**

Family Can: \$35.87 \$17.94 SAVE 50%\* Pantry Can: \$16.46 \$8.23 SAVE 50%\*

GF NG

\*OVERSTOCKED ITEM

Chicken Tetrazzini

Recipe & Tips on the Back

BULK SAVINGS = Bulk Savings do not apply to packs or Overtock items; bulk savings have already been calculated in these discounts.

**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 5/31/2025. All sale and limited-time products are available while supplies last.



## Chicken Tetrazzini

You'll find this delicious dish in Thrive Life's Recipe section on the website. The bolded ingredients are featured in our May Specials.

5 Servings10 minutes prep time30 minutes cook time

A simple one-pot meal that combines spaghetti with a rich blend of cheeses, veggies, and savory seasonings. Just add water, simmer, and enjoy!

#### **INGREDIENTS**

8 oz spaghetti pasta, broken into thirds

1 C Thrive Life Grilled Chicken Dices
3 Tbsp Thrive Life Instant Milk
1/4 C Thrive Life Green Peas
1/3 C Thrive Life Cheddar Cheese

1/2 C Thrive Life Bechamel sauce

1/4 C Thrive Life Sour Cream Powder

2 Tbsp Thrive Life Butter Powder

1/4 C Thrive Life Mushroom Pieces

1 tsp Thrive Life Vegetarian Chicken Bouillon

1/2 tsp salt

1/2 tsp black pepper

1/2 teaspoon garlic powder

2 Tbsp Thrive Life Chopped Onions

1 Tbsp Thrive Life Garlic

2 Tbsp chopped celery

1 Tbsp parmesan cheese

1/3 C Thrive Life Mozzarella Cheese

5 C water

#### **DIRECTIONS**

- 1. Add all ingredients to a large soup pot or Dutch oven.
- 2. Turn heat to medium and slowly bring to a boil, stirring occasionally
- 3. Reduce heat to medium-low and simmer for 15-20 minutes, stirring frequently. Cover for the final 5 minutes.
- 4. Stir well and taste/adjust seasonings. Cook an additional 5 minutes if necessary.
- 5. Optional: add 1 cup freshly grated cheese to the top and broil for a few minutes to brown.
- 6. Cover and let stand for 15-20 minutes until the sauce firms up.
- 7. To make as a meal-in-a-jar version, put all ingredients except celery and parmesan in a quart-sized jar, add an oxygen absorber, and seal to store in the pantry until you need it.

### Creative Ways to Enjoy More of Thrive Life's May Specials



#### **Green Peas**

Blend rehydrated peas with chickpeas, tahini, lemon juice, and garlic for a bright and hearty pea hummus.



#### **Peach Slices**

Toss into greens along with your favorite nuts, cheese, and honey mustard dressing for the perfect spring salad.



#### **Instant Black Beans**

Combine with veggies and cheese, roll into tortillas, and top with your favorite spicy sauce for quick and tasty enchiladas.



#### **Potato Dices**

Rehydrate and add to scrambled eggs for an easy breakfast burrito filling—perfect for make-ahead, grab-and-go breakfasts.

