

PREMIUM PASTURE-RAISED READY-TO-EAT LOCAL MEAL DELIVERY

REGENERATIVE FARMING
BETTER FOOD
STRONGER COMMUNITIES

OUR MISSION

On a mission to build a healthier planet through resilient land management and high-welfare animal husbandry, [nutrient-dense meals](#) backed by dietetic science and crafted by classically trained chefs, and integrative experiential learning and community education initiatives.

OUR VISION

We believe healthy eating and [sustainable agriculture](#) - through the integration of [regenerative farming](#), nutritional science, and culinary innovation - hold the keys to building a more humane, healthy, and sustainable future.

HEALTH DELIVERED TO YOUR DOOR

Explore Our Menu

Every recipe is designed by our team of innovative, registered dietitians and professional chefs, for optimal health and flavor so that every recipe is delicious, convenient and packed with the nutrients you need to power through your day.

In order to craft the highest quality products, we utilize meat sourced from our own pastures, sustainably raised seafood, and locally grown organic produce whenever possible.

OUR PROMISE TO YOU:

[REFINED SUGAR-FREE Meals](#)

[GLUTEN-FREE Meals](#)

[GMO-FREE Meals](#)

[SOY-FREE Meals](#)

Our [meals are free from refined sugar, gluten, soy, and GMOs](#) so that you can enjoy with confidence.

WHAT WE BELIEVE

Meals On A Mission

At [Azuluna Foods](#), we believe [regenerative farming](#) benefits the planet and the people that inhabit it, creating better food in support of stronger communities.

CONTINUING EDUCATION

To hear more from our experts or to dive deeper into [Azuluna Foods'](#) programs, please visit our journal, where you can find resources that provide comprehensive coverage of all topics pertaining to nutrition, agroecology, culinary arts, and community collaboration.

RAVE REVIEWS

"[Azuluna meals](#) are simply wonderful. Perfectly prepared, tasty, savory, and very healthy. Every ingredient is thoughtfully and ethically sourced. Meats, eggs, and fresh vegetables are local, so that you know they are as fresh as can be, and that this vibrant local business is giving back to the local economy as well as raising the bar for all of us when it comes to caring for our health while enjoying delicious food. If it is true that we are what we eat, then we can be confident in our house that we are healthier and more satisfied with every bite!" – Stephanie S.

"Their [restaurant-quality meals](#) are delivered to my door and I have the extra added benefit of knowing they are healthy. Put me in a restaurant and I'm probably just going to order what looks good. The restaurant is not going to have [Azuluna's](#) team of farmers, chefs and nutritionists growing, preparing and analyzing my meal." – Thelma A.

"Having children and grandchildren and wanting the planet to be able to meet their needs as it is and has mine, I'm all about sustainability. Past the point where cooking nightly is something I enjoy, my spouse and I are happy to support [Azuluna](#) and their efforts towards keeping our planet healthy by eating their delicious food." – Andrea A.

"[Azuluna](#) is right in line with my way of thinking regarding sustainability. I love that they support [local regional farmers](#). That practice coupled with the delicious meals they come up with is just a big 'win-win' in my book." – Hope R.

"It doesn't get any easier to eat [nutritionally balanced, delicious meals](#) than [Azuluna Foods](#). From the staple menu items that I never tire of to the rotating specials, I know I can trust with every order I can look forward to meals I will thoroughly enjoy! Made with ingredients from local farms it's like having a Personal Chef and a Farmer's Market delivered right to my doorstep!" – Erica P.

[READY-TO-EAT MEALS](#)

[Azuluna meals](#) are designed by our team of dietitians, featuring a balance of vital macro and micronutrients, and [crafted by classically trained chefs](#), developing recipes that prioritize artisanal flavors using responsibly sourced ingredients so you can enjoy with confidence.

[PASTURE-RAISED MEAT](#)

Our [regenerative agricultural practices](#) ensure our soil is fertile and healthy which promotes the growth of biodiverse vegetation. Our animals have unrestricted access to a holistic, [pasture-based diet](#) which results in meat that is significantly more nutritious and delicious.

[PASTURE-RAISED BONE BROTH](#)

We slowly roast our [pasture-raised chicken bones](#) with organic vegetables and herbs until caramelized and fragrant before simmering overnight. Our chef-crafted, traditional approach to heritage [broth](#) making results in a delicious elixir rich with health-enhancing nutrients like [glutamine, gelatin, collagen, and glycine](#).