
VITAL TIMES®

NATIONAL EDITION

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WE'RE ALL IN THIS TOGETHER

Why every stakeholder has a seat at our table

Picture your favorite restaurant. There are the farmers who produce the food, the crew in the kitchen, the guests gathered around dining tables, and the neighborhood surrounding it. When each of those groups is heard, respected, and working in harmony, the meal nourishes you physically and emotionally. At Vital Farms®, this is how we approach our business, often referred to as the stakeholder model.

Behind every carton of eggs are farmers who raise our hens. Hens who lay the eggs. Vendors who transport those eggs from pasture to our processing facility, Egg Central Station. Crewmembers who wash, sort, and pack them with care. Communities that welcome our farms and facilities.

The environment — land, water, and natural resources — that make it all possible in the first place.

And then there's you — the guest at the table. Every time you choose ethically produced food, you're sending a message about what matters. You're not just enjoying the meal; you're helping shape how it's made. That's the power of the stakeholder model: when we stay deeply connected to every stakeholder, we can create positive, long-term impact for people, animals, and the planet. Curious about what the stakeholder model looks like in practice? Pull up a chair and dig into our 2026 Impact Update.



BREAKFAST SLIDERS

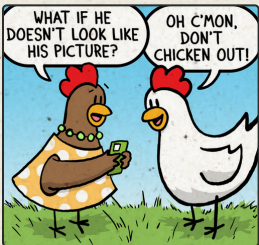
Makes 12 Sliders

Ingredients:

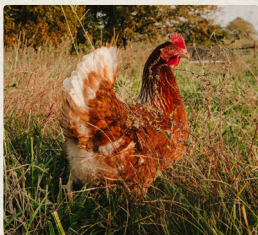
- 2 tbsp Vital Farms Unsalted Butter, melted and cooled
- 12 Vital Farms Eggs
- 12 slider buns
- 2 tbsp mayonnaise
- 8 pieces bacon, cooked
- 6 slices cheddar cheese
- flaky salt

Directions:

Preheat oven to 350°F. Brush 1 tbsp butter on bottom and sides of a 9x13-inch baking dish and set aside. In a large bowl, whisk eggs with salt and pepper to taste and pour into the pan. Bake for 12-15 minutes, until eggs are just set. Slice buns in half horizontally and place on a parchment-lined baking sheet. Spread buns with mayonnaise, then layer with baked eggs, bacon, and sliced cheese. Place tops back on, brush with remaining butter, and sprinkle with flaky salt. Bake for 10-12 minutes until buns are toasted and cheese is melted. Slice into sliders and enjoy.



BIRD OF THE MONTH



Sparkling Sophia shines all the way from her dazzling red comb to her perfectly pointy toes.

OUR MISSION is to bring ethically produced food to the table. Our network of small farms operates with a clear set of agricultural practices, which at its heart accentuates the humane treatment of farm animals. 🌿🌱🌾🌻🌽

Do you love cooking with our pasture-raised eggs? Show off your Vital Farms® creation on social and tag us!

   @VitalFarms