

# INFLUENCER INSPIRATIONS

*A collection of delicious recipes  
from our talented influencers*





# INTRODUCTION

Linqia influencers continually inspire their audiences to take action as a result of their outstanding content. Program after program, we've eyed their entrees and drooled over their desserts, taking note of the ones that will eventually make their way onto our own dinner tables.

In the spirit of holiday giving, we have gathered the best Linqia influencer recipes of 2016 in this beautiful book of inspirations. We hope these recipes will delight your tastebuds and bring creative flare to your kitchen.

This recipe book is dedicated to the many brands and influencers who we have partnered with over the past year. Thank you for the gift of your beautiful photos, engaging personal stories and mouthwatering recipes.

Cheers to another year of inspiring content in 2017!

The Linqia Team

A top-down view of a breakfast table. On the left, a glass tray holds several golden-brown croissants. In the top center, a black coffee machine sits on a wooden surface. To its right, a silver wire basket contains several yellow pears. Further right, a glass dish holds granola with a wooden spoon. Below the coffee machine, a white pitcher is partially visible. In the bottom left, a clear plastic container is filled with fresh raspberries and green mint leaves. In the bottom center, a large white rose-shaped cookie sits on a dark woven basket. To its right, a single red and yellow apple is placed on the table. In the bottom right, a glass dish contains white sugar cubes with a silver spoon. The entire scene is set on a light-colored, textured surface.

# BREAKFAST





## WHOLE WHEAT PEANUT BUTTER PANCAKES

Cooking LSL for Skippy

### INGREDIENTS

- 1 cup whole wheat flour
- 1/2 cup rolled oats
- 1/2 cup all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1 tbsp sugar (or brown sugar)
- 2 tbsp vegetable oil
- 1/4 cup peanut butter
- 1 large egg
- 1 1/4 cups milk
- Cooking spray
- Sliced bananas
- Chocolate chips
- Peanut butter
- Maple syrup (optional)



### DIRECTIONS

In a blender combine oats, whole wheat flour, and all-purpose flour. Pulse 2-3 times. Add salt, sugar, baking powder, egg, oil, peanut butter and milk. Pulse a few times until well combined with no lumps. Preheat a non-stick skillet over medium low heat and spray lightly with cooking spray. Add 1/4 cup of the batter and cook for 1-2 minutes, until bubbles appear around the edges. Flip pancake over and cook for 1-2 minutes, or until golden (cooking time will vary depending on the thickness of the batter, type of skillet and temperature). Repeat with the remaining batter. Serve pancakes with chocolate chips, peanut butter and sliced bananas. Add other fruits, sprinkles, and maple syrup, if desired.



## CHOCOLATE DONUTS

Busy Creating Memories for Nesquik

### INGREDIENTS

- 1 1/2 cup sugar
- 3 cups flour
- 1/2 cup Nesquik Chocolate Mix
- 2 tsp baking soda
- 1 tsp salt
- 1/2 cup coconut oil (melted)
- 2 eggs
- 1 cup sour milk
- 1 cup boiling water
- 2 tsp pure vanilla extract

### DIRECTIONS

Create the sour milk by adding 1 tablespoon of white distilled vinegar into 1 cup milk and allowing it to sit for 3-5 minutes. Combine and mix all dry ingredients into a bowl. Add in all wet ingredients and mix until batter is smooth. Cook in doughnut maker machine for approximately 5 minutes OR with a doughnut pan in the oven at 350 degrees for 25-30 minutes. Lightly sprinkle with powdered sugar.

## CHICKEN & PUMPKIN WAFFLES



In the Know Mom  
for Foster Farms

### INGREDIENTS

Foster Farms Simply Raised chicken breast tenders  
2 eggs, beaten  
1/2 cup almond flour  
1 cup gluten free panko bread crumbs  
Gluten free waffle mix  
1/2 small sugar pumpkin, roasted and pureed  
Maple syrup  
Powdered sugar, optional

### DIRECTIONS

Preheat oven to 375 degrees. Create three dredging pan stations – one with the flour (+ salt and pepper), another with beaten eggs, and the third with panko breadcrumbs. One at a time, dip the chicken into the flour, then into the egg, and finally into the panko. Evenly coat the breast tender in the panko for maximum crunch. Place each breast tender on a baking sheet and put in the oven for 12-15 minutes. While the chicken is baking, prepare the waffle mix according to package. Add in the roasted pumpkin and pumpkin pie spice then mix lightly. Cook in a waffle iron according to directions. Assemble plates – waffle and 1-2 chicken tenders topped with maple syrup. The additional sprinkle of powdered sugar is optional, but advised.



## SOUTHWEST EGG IN A HOLE

A Simple Pantry for Puff Pastry



### INGREDIENTS

4 roma tomatoes  
2 serrano peppers  
2 garlic cloves, peeled  
Kosher salt, to taste  
1 sheet Pepperidge Farm® Puff Pastry, thawed  
1/2 cup Monterey jack cheese, shredded  
4 eggs  
1/2 cup tomatoes, diced  
1/2 avocado, diced  
4 tbsp chile  
1/2 cup cotija cheese  
Pepper, to taste

### DIRECTIONS

Preheat griddle to medium high. Add roma tomatoes, serrano peppers, and garlic cloves to the dry skillet and let char until blackened, turning occasionally for approximately 5 minutes. Add to a blender and pulse until smooth. Season with salt as necessary then set aside. Preheat oven to 400 degrees. Cut the puff pastry into four large circles, roughly 4-5 inches in diameter. Leaving a 1/4 inch border, score the puff pastry then prick the middle with a fork. Place on a parchment lined baking sheet and bake for 10 minutes. Press down the middles of each puff pastry round if needed and fill with Monterey jack cheese. Crack one egg into each hole, then place back in the oven for 10-15 minutes or until the egg whites have set. Top each with diced tomato, avocado, cotija cheese, and 1 tablespoon of the chile. Sprinkle with salt and pepper and serve immediately.



## BANANA CHOCOLATE SMOOTHIE BOWL

Cook With Manali for Post Cereal

### INGREDIENTS

#### Topping:

Sliced banana

Great Grains® cereal

Chocolate chips

Coconut flakes

#### Smoothie:

1 cup milk

2 small bananas, frozen

¼-1/2 cup ice cubes

1 tbsp cocoa powder

2-3 tsp maple syrup or honey

### DIRECTIONS

In a blender, pulse frozen bananas, milk, ice cubes, cocoa powder and maple syrup until well combined. Adjust the consistency accordingly. For a thicker smoothie, add less ice cubes. Pour the smoothie into a bowl and top with sliced banana, chocolate chips, Great Grains® cereal and coconut flakes. Enjoy!



## CHOCOLATE & STRAWBERRY BREAKFAST PARFAIT

J-Man and Miller Bug for Nature Valley

### INGREDIENTS

1 cup of Chocolate Oat Cluster Nature Valley Cereal

6 ounces of low-fat strawberry yogurt

Fresh strawberries

### DIRECTIONS

Scoop half of the low-fat strawberry yogurt into the bottom of a glass. Then pour 1/2 a cup of Chocolate Oat Clusters Nature Valley Cereal. Slice a few fresh strawberries and add them to the top. Layer the remaining yogurt and Chocolate Oat Clusters Nature Valley Cereal then add a strawberry on top to finish everything off!

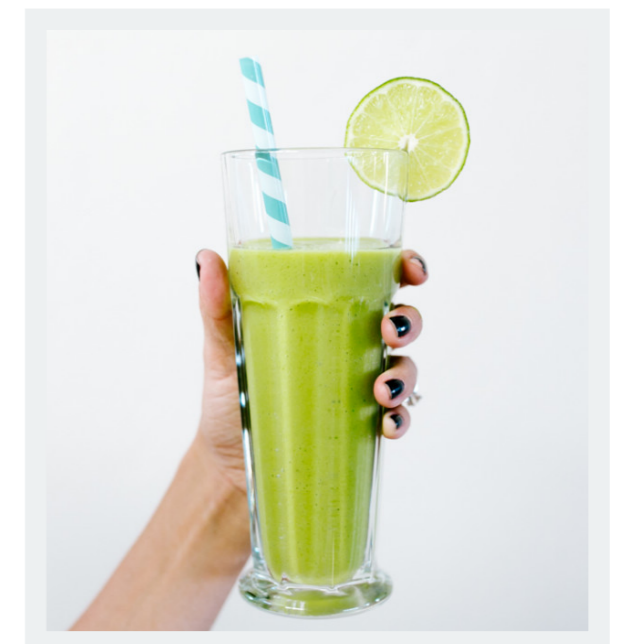


## GINGER & GREENS SMOOTHIE

Pink Pistachio for Dorot

### DIRECTIONS

Blend together: 1 cup plain yogurt, organic spinach or power greens, one whole mango (diced), 1 banana, half of a lime (almost peeled, leave in a portion for extra zing + health benefits), 2 cubes frozen ginger, half an avocado, a pinch of salt, a dash of vanilla, honey to sweeten, coconut water, and ice. Note: an orange or 2 clementines may be added, when in season. Omega-3 proteins such as hemp seed, chia, and flax are added when served as more of a meal.





# APPETIZERS



# Appetizers



## BLUE CHEESE CROSTINIS

Joshua Hager for Castello

### DIRECTIONS

Preheat the oven to 375 degrees. Arrange the baguette slices on a baking sheet in a single layer before generously brushing both sides with olive oil and seasoning with kosher salt. Bake until golden brown (approximately 15-20 minutes), turning the crostini over half way through. Allow to cool completely. Generously top the crostini with Castello Traditional Danish Blue Cheese and a slice of each autumn pear. Finish with a drizzle of clover honey and a sprig of dill or thyme.

### INGREDIENTS

1 baguette, sliced 1/4 inch thick  
1/4 cup olive oil  
1 teaspoon kosher salt  
1 package Castello Traditional Danish Blue Cheese  
1 Red Anjou Pear, sliced 1/8 inch thick  
1 Bartlett Pear, sliced 1/8 inch thick  
1 Bosc Pear, sliced 1/8 inch thick  
1/4 cup clover honey  
Dill or thyme, to garnish



## BUFFALO CHICKEN MINI TACO BOATS

The Pennywise Mama for Old El Paso

### DIRECTIONS

Place chicken breasts in slow cooker and cover with dry ranch dressing mix and wing sauce. Cook on high for 3-4 hours (or low for 6-7 hours). Remove chicken from slow cooker and cut into small chunks. Return chicken to slow cooker and stir to coat with sauce. Cook for an additional 1-2 hours on warm to allow chicken to soak up the sauce. In a large bowl, whisk together mayonnaise, milk, vinegar and sugar until well blended. Add coleslaw mix and scallions and mix until well coated. Refrigerate for one hour. Scoop coleslaw into taco boats and top with chicken. Drizzle with ranch dressing and wing sauce if desired.

### INGREDIENTS

4 large (or 6 small) boneless chicken breasts  
1 cup buffalo wing sauce  
1/2 packet dry ranch dressing mix  
1 bag coleslaw mix  
1/4 cup scallions (green onions), chopped  
1/2 cup real mayonnaise  
2 tbsp milk  
1 tbsp vinegar  
1 tsp sugar  
1 box Old El Paso Mini Flour Tortilla Taco Boats  
Ranch dressing for topping  
Wing sauce for topping



# Appetizers



## SWEET POTATO BITES WITH GUACAMOLE

Pumpkin & Peanut Butter for GoodFoods

### INGREDIENTS

4 sweet potatoes, sliced into 1/4" rounds  
1 tablespoon extra virgin olive oil  
Salt and pepper  
1 cup guacamole  
1/4 cup fresh diced tomatoes  
1/4 cup sliced green onions

### DIRECTIONS

Preheat the oven to 400 degrees. Toss sweet potato rounds in olive oil and sprinkle with salt and pepper. Spread over a baking sheet and roast for 25 minutes, flipping once during cook time. When potatoes are done roasting, remove from oven and top with a scoop of guacamole, a few diced tomatoes, and a sprinkle of green onion.



## SALSA VERDE QUESO DIP

A Pumpkin & a Princess for Herdez

### INGREDIENTS

16-ounce jar Herdez Salsa Verde  
8 ounces cream cheese  
1/2 cup Monterey jack cheese  
Green onions, optional

### DIRECTIONS

Heat cream cheese and salsa verde for 3-4 minutes, stirring often. Once cream cheese is melted stir in Monterey jack cheese and stir until melted. Remove from heat and whisk until smooth. Pour into bowl and sprinkle chopped green onions, if desired.



## CHILI CHEESE POPPERS

Loaves & Dishes for Hormel



### INGREDIENTS

6 large fresh jalapeno peppers  
2 tbsp vegetable oil  
1 can Hormel No Beans Chili  
1 12-oz package of pimento cheese  
1/2 cup mayonnaise  
4 ounces cream cheese  
1/2 cup parmesan cheese  
2 ounces canned diced green chilis  
Chives, to garnish

### DIRECTIONS

Preheat the oven to 375 degrees. Cut jalapenos in half lengthwise and remove all seeds and ribs. In a 10-inch iron skillet or oven safe skillet, heat 2 tablespoons vegetable oil over medium heat. Place jalapenos open side down on hot skillet and allow each to cook until the face is browned - about 2 minutes. Remove from the heat. Turn the peppers over so that the open side is facing up (remove them from the pan if you like). Spoon 1 teaspoon of Hormel No Beans Chili in the bottom of each pepper and top with a teaspoon of pimento cheese. Put back into the skillet open side up then place skillet into the oven. Bake at 375 degrees for 15 minutes until cheese melts. While peppers are baking, mix ingredients together for the topping/dip. Place in a small oven safe dish and into the oven alongside the peppers. When peppers are done the dip should be heated through as well.

# Appetizers



## CHILI CORNBREAD BOWLS

My San Francisco Kitchen for Progresso

### INGREDIENTS

2 sticks butter, melted	1 tsp salt
1 cup sugar	1½ cups milk
1 cup cornmeal	Toppings
2 eggs	Progresso Smokehouse Pork and Beef Chili with Beans
3 cups all-purpose flour	
2 tbsp baking powder	

### DIRECTIONS

Preheat oven to 375 degrees. Add all ingredients to a mixing bowl and stir with a wooden spoon until well mixed. Spoon into a greased large muffin pan (you can also make regular size muffins, but baking time will be shorter) until  $\frac{3}{4}$  full. Bake for 30 minutes, until a toothpick comes out clean when inserted into the middle of a muffin. Baking time will be shorter for regular size muffins. Cool until you can touch with your hands and then remove from the muffin pan. Cut off the tops and scoop out a hole in the middle of the muffins to form bowls. Spoon the chili in the middle and place back into the oven to warm through. Top with desired toppings.



## PEPERONCINI SHRIMP CEVICHE STUFFED AVOCADOS

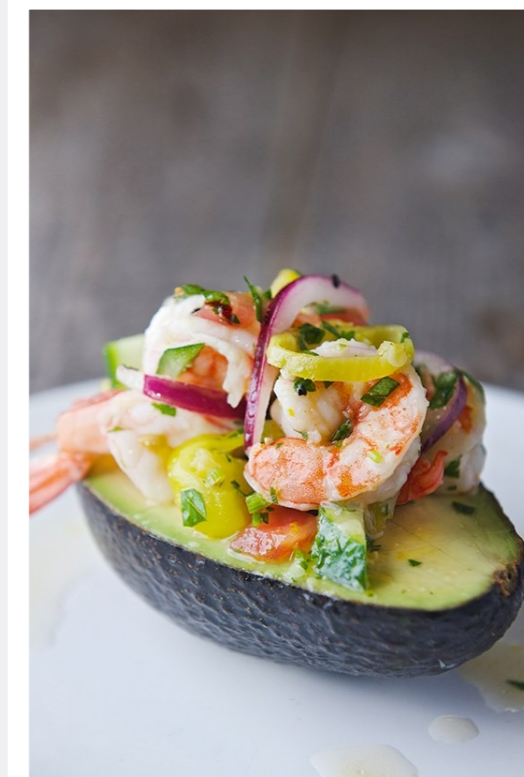
Yes More Please! for Mezzetta

### INGREDIENTS

2-3 medium avocados	Extra virgin olive oil
1 pound cooked small-medium shrimp	1 lime juice
1 small tomato, diced	1 small orange, the juice and the zest
½ small cucumber, diced	2 tbsp of the peperoncini brine
1 small purple onion, slivered	¼ tsp garlic powder
1 cup fresh pineapple, diced	¼ tsp celery salt
8-10 pieces of peperocins, sliced	2-3 good cranks of fresh black pepper
¼ cup parsley finely, chopped	

### DIRECTIONS

In a medium size bowl combine the chopped vegetables, shrimp, and sliced peperoncinis. Add the lime juice, orange zest and juice, 2 tablespoons of the peperoncini brine, extra virgin olive oil, garlic powder, celery salt, black pepper, and one or two pinches of pink himalayan salt to taste. Toss thoroughly, cover, refrigerate, and let marinate for at least 30 minutes. When ready to serve, cut avocados in half length-wise, remove pit, and slice a sliver from the backside of each half to flatten the rounded side and make them stable on the plate. With a paring knife carefully cut the interior of the avocado into a grid. This will help to make it easier to eat. Drizzle some lime juice and a little pink salt, on each avocado half place them on a serving platter and stuff with the peperoncini shrimp ceviche. Garnish with lime and orange wedges, plantain chips, or water crackers!





# SALADS

 LINQIA



## POTLUCK PASTA



A Million Moments  
for Suddenly Salad

### INGREDIENTS

2 cups uncooked penne pasta  
1 package Suddenly Grain Salad – Southwest flavor  
Hand full of cherry tomatoes  
Cilantro to taste  
2 tbsp olive oil  
1 tbsp water

### DIRECTIONS

In a pan over medium heat, add 1 tablespoon olive oil and 2 cubes of crushed garlic. Sautee for 1 minute. Add in the tofu and 2 cubes of ginger, plus a pinch of salt and pepper. Cook for 3-4 minutes. Add in the mushrooms, a splash of tamari, salt, pepper and a pinch of chili flakes. Cook until the mushrooms are tender and the tofu is slightly firmer. Add the juice from half a lemon. In a large bowl, add the greens and top with the mushrooms and tofu, plus cherry tomatoes and grated carrots. For the dressing, blend together the tahini, olive oil, juice from the other half of the lemon, 1 cube of crushed garlic, a pinch of salt, and a splash of warm water. Blend until completely smooth and continue to add small amounts of water until you get the desired consistency for your tahini dressing. Add to your bowl of greens, mushrooms, and tofu and enjoy!



## SHIITAKE MUSHROOM & GARLIC TOFU SALAD

Apollo & Luna for Dorot

### INGREDIENTS

#### Salad:

2 cups mixed greens  
1 cup sliced shiitake mushrooms  
1/2 cup diced tofu  
1 handful of cherry tomatoes  
2 cubes of Dorot frozen crushed garlic  
2 cubes of Dorot frozen crushed ginger  
Splash of tamari  
Salt, pepper, and chili flakes

#### Tahini dressing:

1/4 cup tahini  
1 lemon, juiced  
1 cube of Dorot frozen crushed garlic  
Splash of extra virgin olive oil  
Water - to thin out the tahini dressing  
Salt and pepper to taste

### DIRECTIONS

In a pan over medium heat, add 1 tbsp olive oil and 2 cubes of crushed garlic. Sautee for 1 minute. Add in the tofu and 2 cubes of ginger, plus a pinch of salt and pepper. Cook for 3-4 minutes. Add in the mushrooms, a splash of tamari, salt, pepper and a pinch of chili flakes. Cook until the mushrooms are tender and the tofu is slightly firmer. Add the juice from half a lemon. In a large bowl, add the greens and top with the mushrooms and tofu, plus cherry tomatoes and grated carrots. For the dressing, blend together the tahini, olive oil, juice from the other half of the lemon, 1 cube of crushed garlic, a pinch of salt and a splash of warm water. Blend until completely smooth, and continue to add small amounts of water until you get the desired consistency for your tahini dressing. Add to your bowl of greens, mushrooms and tofu and enjoy!





## WATERMELON SALAD

Domestically Blissful for Stella

### INGREDIENTS

Watermelon  
Stella® Fresh Mozzarella  
Arugula  
Chopped nuts  
Blueberries  
Dressing\*(1)

### DIRECTIONS

First, cut your watermelon into thick slices & use a biscuit cutter to create the desired shape. Next, slice your Stella® Fresh Mozzarella into thick slices & place it on top of the watermelon. Then top with arugula, chopped nuts, blueberries, & enjoy!



## GRILLED CHICKEN HARVEST SALAD

Cooking Maniac for Suddenly Salad

### INGREDIENTS

In a medium bowl, whisk together the first 7 ingredients. In a gallon size Ziplock bag or large bowl, combine mixture and chicken; marinate for at least 1 hour to overnight. Drain the chicken from the marinade. Preheat grill to medium high heat. Add chicken to grill and cook, flipping once and allow to cook through, about 5-6 minutes on each side. Cook the Suddenly Grain Harvest Salad per box directions. Slice the chicken breast and add to salad. Toss in the sliced radishes and carrot. Top with sliced avocado. Squeeze juice of one lemon and garnish with parsley.

### DIRECTIONS

2 tbsp olive oil  
¼ cup low-sodium soy sauce  
2 tbsp brown sugar, packed  
1 tbsp Worcestershire sauce  
2 cloves garlic, minced  
½ tsp dried thyme  
Kosher salt and freshly ground black pepper  
4 boneless, skinless chicken breast, pounded  
1 box Suddenly Grain Harvest Salad  
1 lemon, juiced  
1 avocado, sliced  
4 radish, sliced thin  
1 carrot, sliced thin  
¼ cup parsley, chopped

A collage of food images. The top left shows a white plate with a piece of roasted chicken and a serving of orange-colored rice, garnished with fresh basil leaves. The top right shows a pan of chicken with rice, topped with melted cheese and fresh basil. The bottom left shows a bowl of fresh basil leaves. The bottom right shows a pan of chicken with rice, topped with melted cheese and fresh basil. The background is a dark wooden surface with a blue and white striped napkin and a silver fork and knife.

# ENTREES





## MANGO HABANERO CHICKEN WINGS



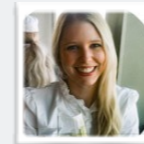
Flavor Mosaic  
for La Victoria

### INGREDIENTS

24 chicken wings (or drummettes) with skin  
Salt and pepper  
½ tsp garlic powder  
½ tsp paprika  
¾ cup La Victoria Mango Habanero Salsa  
½ cup peach preserves  
¼ cup chopped cilantro for garnish  
Serve with ranch dressing for dipping

### DIRECTIONS

Preheat oven to 400 degrees. Sprinkle the wings with salt, pepper, garlic powder, and paprika. Place the wings on a foil covered baking sheet and cook in a preheated oven for about 45 minutes. In a medium saucepan over low heat, stir together the La Victoria Mango Habanero Salsa and peach preserves until smooth and heated through. Brush the Mango Habanero glaze over each of the wings and cook for about 8 - 10 minutes more. Remove from oven and place on a serving plate. Garnish with chopped cilantro. Serve with ranch dressing and La Victoria Mango Habanero Salsa.



## HORSERADISH SALMON

Plated Cravings for Wente

### INGREDIENTS

4 (5oz) salmon fillets  
1/3 cup (75g) cream cheese  
1/2 lemon, zest only  
1 tbsp creamy horseradish  
1/4 cup (15g) panko breadcrumbs  
1/4 cup (15g) parmesan cheese, coarsely grated  
1 tbsp fresh parsley, chopped  
Salt and pepper  
Olive oil

### DIRECTIONS

Preheat the oven to 400 degrees and prepare a baking sheet with olive oil. Place the salmon fillets on the baking sheet, drizzle a little bit of olive oil over the fish, and season with salt and pepper. Combine the cream cheese, creamy horseradish, and lemon zest in a small bowl. Spread on top of each salmon fillet. Mix the panko breadcrumbs, parmesan, and parsley in a small bowl and sprinkle on top of the cream cheese mixture. Bake in the oven for about 15 minutes. The salmon is done when its color has changed from translucent to an opaque pink.



## CHICKEN AND CHORIZO PAELLA

Olivia's Cusine for Wines of Garnacha

### INGREDIENTS

½ cup dry white wine	Salt and freshly ground pepper
Pinch saffron threads	1 tsp smoked paprika
6 ounces chorizo sausage, sliced	1½ cups Valencian rice
6 chicken thighs, roughly chopped	2 cups chicken broth
1 large Spanish onion, chopped	1 cup frozen peas
3 cloves of garlic, minced	½ cup halved pitted green olives
1 large red bell pepper, seeded and diced	½ cup chopped parsley
1 large tomato, chopped	1 lemon to garnish

### DIRECTIONS

Preheat oven to 400 degrees. In a small measuring cup, mix the wine and the saffron threads. Heat a large paella pan over medium-high heat. Add the chorizo and cook, stirring occasionally, until browned and fat begins to render (about 3 minutes). Remove with a slotted spoon and transfer to a large plate. Add the chicken thighs, adding some olive oil if necessary, and cook until browned (about 5 to 8 minutes). Season with salt and pepper. Remove and transfer to plate with chorizo. Reduce heat to medium and add the chopped onion, sautéing until translucent. Add the garlic and stir for 30 seconds or until fragrant. Then, add the tomatoes, the red pepper, and the smoked paprika. Cook for a couple of minutes until the veggies are softened. Add the rice and stir to coat. Season generously with salt and pepper. Pour the wine-saffron mixture and bring to a boil, scraping up browned bits from the bottom of the pan. Return the chorizo and chicken to the pan and add the chicken broth. Once it starts simmering, cover and transfer to the preheated oven. Bake paella until rice is almost tender (about 20 minutes). Stir the rice and taste for seasoning, adding more salt and/or pepper if necessary. Add the frozen peas and olives and return the pan to the oven for 5 more minutes. Scatter the chopped parsley over the paella, and serve with lemon wedges on the side for squeezing over.



## TROPICAL SWEET AND SOUR PORKLESS TACOS

Plating Pixels for Gardein

### INGREDIENTS

- 2 (10.5-ounce) packages Gardein Sweet and Sour Porkless Bites
- 1 tbsp light olive oil
- 1 large orange bell pepper, diced
- ½ cup purple cabbage, thinly sliced
- ¼ cup fresh cilantro leaves
- 1 mango, diced
- 2 limes

### DIRECTIONS

Place sweet and sour sauce pack in a bowl of warm water to defrost (I only used once sauce pack). Heat olive oil in a large pan or skillet to medium heat. Add porkless bites from both packages and bell pepper. Cook 8 minutes, stirring often, or until crisp and heated through. Stir in one sauce pack and remove from heat. Heat corn tortillas if desired. Top each with porkless bites, and desired amount of cabbage, cilantro and mango. Squeeze lime juice on each as garnish.



## BAKED MEATBALLS

Faith.Food.Family.Fun for Bertolli

### INGREDIENTS

- 14-15 (2oz) frozen meatballs
- 1 jar Bertolli pasta sauce
- 1 handful freshly grated mozzarella cheese

### DIRECTIONS

Heat meatballs according to package directions. While they are in the oven, add Bertolli sauce to a 9" oven proof skillet. Add the warmed meatballs to the sauce, spooning a little of the sauce over the meatballs. Bake at 450 degrees for 10 minutes. Remove from oven and add the shredded mozzarella. Return to the oven for another 10 minutes. Serve on subs, with pasta, or eat in a bowl with a large piece of crusty bread!





## VEGGIE STUFFED SHELLS

Strawberry Blondie Kitchen for Ragu



### INGREDIENTS

1 jar Ragu Homestyle Thick & Hearty Roasted Garlic Sauce  
1 box jumbo pasta shells  
1 tbsp olive oil  
1 cup carrots, shredded  
1 cup zucchini, shredded  
1 cup yellow squash, shredded  
½ onion, chopped  
1- 10 oz box frozen spinach, thawed and well drained  
15 oz low fat ricotta cheese  
1 cup shredded Italian cheese  
1 tbsp Italian seasoning  
½ tsp ground fennel  
Salt and pepper

### DIRECTIONS

Preheat oven to 350 degrees. Prepare jumbo pasta shells according to package direction. In a large skillet over medium heat, add oil and saute carrots, zucchini, squash, and onion for 3 - 5 minutes. Stir in spinach, cook for 1 minute, and transfer to a large bowl. Add ricotta cheese, ¾ cup Italian cheese blend, Italian seasoning, and fennel into vegetable mixture. Stir to combine. Cover the bottom of a 13 x 9" pan or large cast iron skillet with Ragu Sauce. Place 2 tablespoons of the veggie and cheese mixture into each shell and place into pan with sauce. Top shells with ¼ cup cheese and bake until cheese is melted.



## TURKEY SHEEK KEBABS



Ria's Collection  
for National Turkey  
Federation

### INGREDIENTS

#### Kebabs:

1 lb ground turkey meat  
1/3 cup minced red onions  
1 tbsp cornstarch  
1 tbsp store bought Sheek Kebab masala  
1 1/2 tsp grated garlic  
1 1/2 tsp grated ginger  
1 tsp red chili powder / cayenne  
1/2 tsp turmeric powder  
1/2 tsp salt  
1/2 lime, juiced

1 egg, beaten lightly  
Breadcrumbs

#### Chutney:

1/2 cup thick plain yogurt  
1 serrano chili  
1 handful of cilantro leaves  
Salt

### DIRECTIONS

Kebabs: Mix all the ingredients together and marinate it for 4-5 hours in the fridge. Form them into long cylinders over wooden skewers (previously soaked in water) with wet hands. Grill over medium high heat turning occasionally till it is completely cooked, 7-8 minutes. Chutney: Blitz everything together in a blender and serve it along with Kebabs.



# SNACKS





## GLUTEN FREE MUDDY BUDDIES

Urban Tastebud for Chex



### INGREDIENTS

- 9 cups of gluten-free Honey Chex
- 1 1/2 cup peanut butter
- 1 cup of semi sweet chocolate chips
- 1/4 cup of butter or margarine
- 1 1/2 cup of powdered sugar
- 1 tsp of vanilla extract

### DIRECTIONS

Place 9 cups of gluten-free Honey Chex cereal in a large bowl. Combine the chocolate chips, butter, peanut butter, and vanilla extra in a microwavable bowl and set on high for 1 minute. Take out and stir mixture. Place back inside for 30 seconds or until the mixture is smooth. Pour over the cereal and mix until all cereal is evenly coated. Put chocolate covered cereal in a gallon-size resealable ziplock bag and add the powdered sugar. Seal the bag and shake well, until all cereal is covered. Then place on plate or tray to cool. Enjoy!



## WHITE CHOCOLATE POPCORN

Silver Lining for BOOMCHICKAPOP

### INGREDIENTS

- 1 bag of Sea Salt BOOMCHICKAPOP
- 1/2 cup M&Ms
- 1 cup mini pretzels
- 3/4 cup candy corn
- 1/2 cup peanuts, optional
- 1 bag (2 cups) white chocolate chips
- 1/2 - 3/4 tsp salt

### DIRECTIONS

Combine everything except the white chocolate chips and salt in a large bowl. Stir loosely. Pour the white chocolate chips into a small glass bowl and melt in the microwave, stirring every 20 seconds. Pour the melted chocolate over the popcorn mixture, a little at a time, sprinkling salt as you go. Stir often, until all ingredients are mixed evenly together. Enjoy!



## COCOA BUNNIES SNACK MIX

Girl in the Red Shoes for Annie's Homegrown

### DIRECTIONS

Mix together the following ingredients: Annie's Homegrown Certified Organic Cocoa Bunnies, cereal of your choice, Annie's Homegrown Cheddar Bunnies, pretzels, yogurt covered raisins, dried cranberries, and mini chocolate chips.



# DESSERTS





## DULCE DE LECHE DONUTS

The Sweet Molcajete for La Lechera

### INGREDIENTS

1/4 cup of water  
1/4 cup of orange juice  
50 grams of butter  
1/4 tsp of salt  
1 potato, peeled cooked and pureed  
3/4 cup of La Lechera condensed milk  
1 egg, lightly beaten  
2 3/4 cups of all-purpose flour  
1 tbsp baking powder  
Canola oil for frying  
Sugar  
1 jar of Dulce de Leche La Lechera

### DIRECTIONS

In a small saucepan, heat water with orange juice, butter, and salt until butter is melted. Transfer the liquid mixture to a bowl and add the pureed potatoes, condensed milk, and egg. Add flour and baking powder and knead until you get a soft dough. Using a lightly floured rolling pin, spread the dough on a floured surface until half an inch thick. Cut donuts with a round cookie cutter or a small glass. Arrange them on waxed paper or lightly floured tray. Let stand for 30 minutes to 2 hours. Heat the canola oil over medium-high heat. Fry the donuts for about a minute and a half or until they have a golden color. Drain donuts on a paper towel and let cool before sprinkling with sugar. Put the Dulce de Leche in a piping bag and fill donuts by making a hole in the side. ¡Disfrútalas!



## CHOCOLATE SUGAR COOKIES

Embellishmints for Hefty



### INGREDIENTS

1 cup butter, softened  
1-1/2 cups brown sugar  
2 eggs  
1 tsp vanilla  
3/4 cup cocoa powder  
2 cups all purpose flour  
1 tsp baking soda  
1 tsp salt  
1/2 cup granulated  
Sugar for rolling

### DIRECTIONS

Preheat oven 350 degrees. Cream together butter and brown sugar with a mixer until fluffy, 3-5 minutes. Add in eggs, one at a time, mixing after each, then add vanilla. Combine cocoa powder, flour, baking soda, and salt. Slowly add flour mixture to butter mixture. Mix well. Refrigerate dough for one hour. Using a cookie scoop, scoop dough and place into granulated sugar, roll around to coat. Place sugar coated dough on a cookie sheet lined with parchment paper and space cookies 2 inches apart. Bake 9-10 minutes. Let cookies cool on baking sheet for 10 minutes before removing to racks. Move to racks so they can cool completely.



## LUCKY CHARMS ICE CREAM POPS

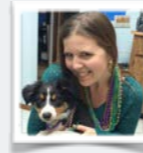
Domestically Blissful for General Mills

### INGREDIENTS

Lucky Charms  
Ice cream  
Chocolate melting wafers

### DIRECTIONS

First use a small ice cream scoop to scoop your ice cream into round balls. Place them on a baking sheet lined with parchment & put them in your freezer for an hour. Next, place lollipop sticks in each of your frozen scoops of ice cream & place them back in the freezer for an hour or until they are completely frozen. Next melt the chocolate & dip the ice cream pops, one at a time, into the melted chocolate & place them back in the freezer. Let freeze until completely frozen. While your ice cream pops are freezing, place your gluten free Lucky Charms in a sandwich size plastic bag & use a rolling pin to break them into pieces. Once your ice cream pops are frozen dip them a final time in the melted chocolate & quickly sprinkle on the crushed Lucky Charms. Place them back in the freezer until solid. Enjoy!



## TROPICAL YOGURT TRIFLE

The Crumby Cupcake for Yoplait

### INGREDIENTS

1 cup fat free whipped topping  
½ tsp lime zest  
2 1-inch slices low-fat angel food cake, cubed  
1 can (15oz) tropical fruit salad with Stevia  
2 Yoplait Greek 100 Whips! Yogurt in Tropical Fruit (or Vanilla Cupcake)

### DIRECTIONS

To prepare lime whipped cream, add lime zest to whipped topping and stir in gently, until incorporated. Layer your trifles as follows: half slice of cubed angel food cake, half container yogurt, 3.5 ounces (about a quarter can) tropical fruit chunks, and 2 ounces lime whipped cream. Repeat layers a second time, piping on the top layer of whipped cream, if desired. Repeat process to make second trifle. Garnish with a lime slice and enjoy your low-guilt dessert!





## PEANUT BUTTER CHOCOLATE CHEESECAKE

Sugar & Soul for Nestle Toll House

### INGREDIENTS

#### Crust:

9 graham crackers  
1/3 cup granulated sugar  
1/3 cup cocoa powder  
6 tbsp butter, melted

#### Ganache:

1 1/2 cup NESTLÉ® TOLL  
HOUSE Semi-Sweet  
Chocolate Morsels  
1 cup heavy cream

#### Filling:

3 - 8 oz. blocks cream cheese, softened  
1/4 cup granulated sugar  
1 - 14 oz. can sweetened condensed milk  
1 - 10 oz. pkg peanut butter chips, melted  
4 large eggs  
2 tsp vanilla extract

### DIRECTIONS

Preheat oven to 300° degrees. **Crust:** Add graham crackers to a food processor and pulse until fine crumbs form. Combine graham cracker crumbs, sugar, cocoa and melted butter in a medium bowl until evenly mixed. Press crust mixture onto the bottom and 1/2 to 1-inch up the side of 9-inch springform pan. **Filling:** In a large bowl or stand mixer, beat cream cheese and 1/4 cup sugar until fluffy. Gradually beat in sweetened condensed milk. Add in melted peanut butter chips and beat until smooth. Beat in eggs one at a time. Add in vanilla. Pour into prepared crust, using a rubber spatula to even out. Place springform pan in a larger baking pan and fill the larger pan with water until it's about halfway up the sides of the springform pan to create the water bath. This helps prevent your cheesecake from cracking. Bake 60 to 70 minutes or until center is almost set and has a matte/dull appearance. Remove from oven and immediately run a pairing knife along the edge of the cheesecake to loosen it from the side of the pan. Transfer to a cooling rack and cool completely. **Ganache:** Heat heavy cream in a saucepan until it begins to simmer. While the cream is heating, add chocolate morsels to a small glass bowl. Once the cream is heated, pour it over the chocolate morsels and let it set for 2 minutes, DO NOT STIR. After the 2 minutes are up, whisk until a rich chocolate ganache forms, let sit for 5-10 minutes. Pour over cooled cheesecake and use the back of a spoon to spread it evenly over the top. Refrigerate until cold.



# Desserts



## FROZEN YOGURT POPS

Go Go Go Gourmet for Annie's Homegrown

### INGREDIENTS

2 4-oz. containers Annie's Homegrown Summer Strawberry Yogurt  
½ cup finely chopped strawberries

### Magic Shell:

⅔ cup semi sweet chocolate chips  
3 T vegetable shortening

### DIRECTIONS

Mix the two ingredients together and fill quick pop maker to the fill line. Add sticks and return to freezer. Freeze until solid, then remove.

**Magic Shell:** Add both ingredients to a microwave safe bowl.

Microwave for 30 seconds, stir, then return to microwave and cook for an additional 30 seconds. Stir until smooth. Allow to cool to room temperature. Pour over frozen pops and allow to harden.



## GINGER LEMON COOKIE SANDWICHES

Kitchen Gidget for Betty Crocker

### INGREDIENTS

1 package Betty Crocker Molasses Cookies  
1 tsp powdered ginger  
3 ounces cream cheese, room temperature  
3 tbsp butter, room temperature  
1 tsp fresh lemon zest  
1-2 cups powdered (confectioners/icing) sugar

### DIRECTIONS

In a large bowl, add powdered ginger to cookie mix and prepare the cookies according to the package instructions. For the frosting, beat cream cheese and butter until smooth. Mix in lemon zest. Slowly incorporate powdered sugar, then whip until light and fluffy. Add additional powdered sugar if too thin. Pipe or spread onto the bottom side of half the cookies. Top with remaining cookies to form sandwiches.

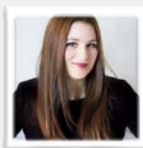


A top-down view of four glasses filled with a dark red mulled wine. Each glass contains several ice cubes, a slice of orange, a slice of lime, and a cinnamon stick. The glasses are arranged in a circular pattern on a light-colored wooden surface.

# BEVERAGES



# Beverages



## STRAWBERRY LIME MARGARITA

Mon Petit Four for Outshine

### INGREDIENTS

2 full shots tequila (or more to taste)  
2 cups lime mix  
4 Outshine strawberry fruit bars  
Ice

### DIRECTIONS

Pour the lime mix, tequila, and a handful of ice into a pitcher. Stir using a large spoon. Pour the mixture into 4 glasses, then garnish each with a strawberry fruit bar.



## ULTIMATE BLOODY MARY

A Lily Love Affair for Mezzetta

### INGREDIENTS

#### Main Ingredients:

16 oz. of your choice of Bloody Mary mix  
4 oz. Vodka  
Lemon, juiced to taste  
1/8 tsp freshly ground pepper

#### Garnishments

1 celery stalk  
1 pickle stalk  
Cherry tomatoes  
Blue cheese stuffed olives  
1 pizza roll  
Mezzetta peperoni  
1 large cooked shrimp

### DIRECTIONS

Mix all of the main ingredients in a pitcher and stir. Add ice. Rub lemon and dip on rum and add seasoning, if desired. Add garnishments to a cocktail stick and add to individual glasses. Drink & enjoy!



## HOLIDAY SANGRIA

Tabler Party of Two for Wente

### INGREDIENTS

1 bottle Wente Vineyards Southern Hills Cabernet  
1 bottle sparkling apple cider  
1 pomegranate, de-seeded  
1 blood red orange, sliced thin  
1 cup whole, fresh cranberries  
1 granny smith apple, chopped  
Sprigs of rosemary for garnish

### DIRECTIONS

Combine wine, sparkling cider, and fruit in a large pitcher. Stir. Refrigerate for two hours. Serve each glass with a sprig of rosemary.

# Beverages



## SPICED CRANBERRY APPLE CIDER

Tastes of Lizzy T for Thermos

### INGREDIENTS

2 qts apple cider  
1 1/2 qts 100% cranberry juice  
1/2 cup white sugar  
1/4 cup brown sugar  
1 tsp whole cloves  
1 tsp whole allspice  
3 sticks cinnamon broken into pieces

### DIRECTIONS

Pour the apple cider and cranberry juice into a large saucepan. Add the sugar and spices. Bring to a low boil and simmer over medium-low heat for 10 minutes. Strain the spices, then discard them. Serve the apple cider warm.



## WINTERY OLD FASHIONED

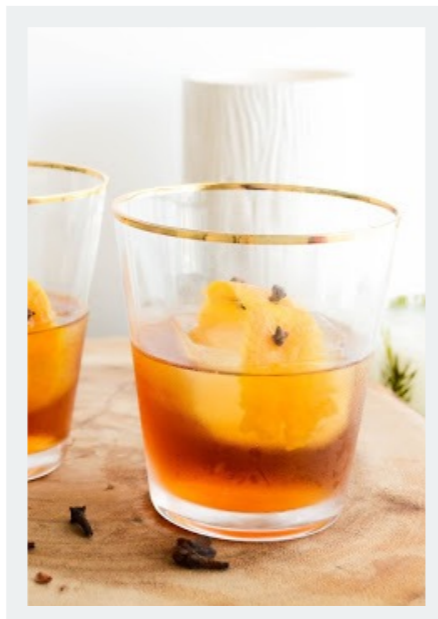
Live Happy Inspired for Thymes

### INGREDIENTS

2 parts bourbon  
1 part amaretto  
3-4 dashes of black walnut bitters  
Orange peel  
6 Cloves

### DIRECTIONS

Measure the bourbon and combine with the amaretto over ice. Stir until chilled. Peel a thick slice of orange peel being careful to not get the pith (white part). Stick three cloves into each peel. Garnish drinks with a peel. Enjoy your drinks.



Amanda's Cookin' for Kemp's Ice Cream

## CHERRY FUDGE CHUNK MILKSHAKE

### INGREDIENTS

5 scoops Kemp's Cherry Fudge Chunk  
1/2 cup to 1 cup whole milk  
1 tbsp marshmallow creme  
1 tbsp chocolate sprinkles  
1 fudge brownie  
1 cherry  
Chocolate sauce

### DIRECTIONS

Blend 4 cups of the ice cream with 1/2 cup of milk, adding more milk to reach your desired consistency. Brush the marshmallow creme onto the edge of your serving glass and then dip into the sprinkles. Pour the milkshake into the glass and then add the additional scoop on top. Using a toothpick, skewer the cherry onto the brownie and set on top of the ice cream. Drizzle with chocolate and enjoy!


## CARAMEL COOKIE CRUNCH MILKSHAKE

### INGREDIENTS

5 scoops Kemp's Double Caramel Cookie Crunch  
1/2 cup whole milk  
1 tbsp marshmallow creme  
3 sandwich cookies  
Caramel sauce

### DIRECTIONS

Blend 4 cups of the ice cream with 1/2 cup of milk, adding more milk to reach your desired consistency. Crush two sandwich cookies. Using a spoon, brush the marshmallow creme onto the edge of the glass and dip into the crushed cookies. Pour the milkshake into the glass and then add the additional scoop on top. Nestle in that final sandwich cookie and drizzle with caramel.



Thank you to our influencers  
for always inspiring others to  
bring new flavors to their  
kitchens.

