

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.

We have gathered the best Linqia influencer recipes 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 last seven years, and entrusted us with their personal brand stories all along the way.

May the turn of each page add creativity, warmth, and zest to the hearts and homes of you and your family!

Bon Appetit,
The Linqia Team



THE OPENER





SNACKS



SNACKS



CHEESY PUMPKIN QUESADILLA WITH SAUSAGE

Coffee & Crayons for Real California Milk

INGREDIENTS

1-2 tbsp Real California Milk butter
2 yellow onions, chopped
12 oz maple chicken sausage
1 cup pumpkin puree
5 sage leaves, chopped
1 tbsp fresh rosemary
1 tbsp fresh thyme, chopped
1 egg
1/2 cup Real California Milk Sharp Cheddar
1/2 cup Real California Milk Gruyere cheese
1/2 cup Real California Milk cream
Real California Milk butter
12 medium tortillas
12 oz Real California Milk Shredded Mozzarella Cheese

DIRECTIONS

Prepare the caramelized onions- heat a skillet over medium high heat. Add butter to followed by the onions. Mix well to coat. Sprinkle onions with a pinch of salt and reduce heat to medium low. Cook the onions for about 40 minutes, stirring every 5 minutes. As the onions caramelize, cook the sausage according to package instructions. Whisk together the pureed pumpkin, fresh chopped herbs and egg. Add the shredded cheddar, Gruyere and cream, mixing until fully combined. In a medium skillet set over medium heat add a tsp of olive oil and swirl to coat. Add the pumpkin cheese mixture to the skillet and cook over medium heat for 4-5 minutes, stirring frequently. Remove from heat and set aside. To make the quesadilla, heat a large skillet over medium heat. Spread some pumpkin mixture on one side of the tortilla, followed by chopped sausage, caramelized onions and shredded mozzarella cheese. Top with the other tortilla. Add 1-2 tsp of butter to the hot skillet and swirl to coat. Add the prepared quesadilla and cover pan with a lid. Cook for approximately 2 minutes before flipping and cooking for an additional 2 minutes, or until cheese has melted.



HONEY OATMEAL BITES

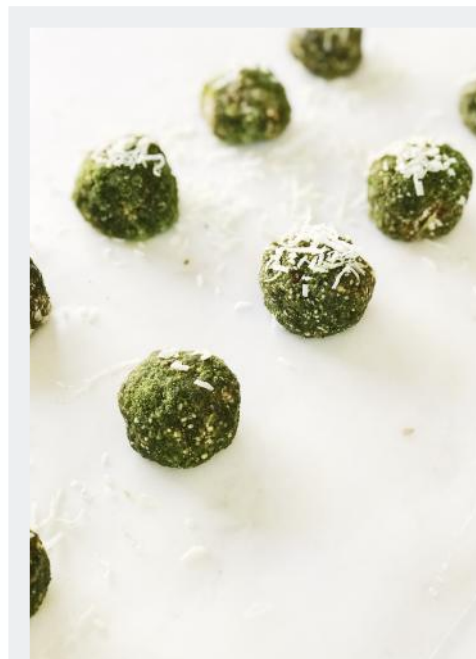
Jar of Lemons for National Honey Board

INGREDIENTS

1 1/2 cups rolled oats
1/4 cup honey
1/3 cup cashew butter
1 tbsp ground flaxseed
2 tbsp shredded coconut

DIRECTIONS

Mix all of the ingredients together except for the shredded coconut. Place the "dough" in the freezer for about 15 minutes. Remove from the freezer and roll into small bites with the palms of your hands. Roll each energy bite in the shredded coconut.



MATCHA ENERGY BITES

Besos, Alina for Kiwami Greens

INGREDIENTS

6 dates pitted	1 tsp coconut oil
1/2 cup peanut butter	1 packet of Kiwami Greens
1/4 cup chia seeds	1/4 cup finely shredded coconut

DIRECTIONS

Add dates, peanut butter, chia and flexseed mix, coconut oil and 1 Kiwami Greens packet in a food processor and blend. Gather small bites of "batter" by hand and roll into a ball. Empty another packet of Kiwami Greens into a bowl and roll each bite in the greens, and then top with extra coconut shavings.

SNACKS



GLUTEN FREE MUDDY BUDDIES

Urban Tastebud for Chex



INGREDIENTS

9 cups of Gluten Free Honey Chex (whole box basically)
1 1/2 cup of 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

Measure out 9 cups of gluten free Chex cereal and place in a large bowl. Place the chocolate chips, butter, peanut butter and vanilla extra in a microwavable safe bowl and set on high for 1 minute. Take out and stir. Then place back inside for 30 seconds or until the mixture is smooth. Take out and stir once again. Once smooth, pour over the cereal and mix until all cereal is evenly coated. Then pour the chocolate covered cereal in a gallon resealable ziplock bag. 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

One 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 last two ingredients in a large bowl. Stir loosely. Pour the chocolate chips into a small glass bowl and melt in the microwave, stirring every 20 seconds. Pour the melted white chocolate 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, Annie's Homegrown Cheddar, Bunnies, Pretzels, Yogurt covered raisins, Dried cranberries, Mini chocolate chips.



SNACKS



VEGAN LOADED NACHOS

Pumpkin & Peanut Butter for GOODFOODS

INGREDIENTS

Corn tortilla chips, of choice
1 cup black beans
1/2 cup fresh diced tomatoes
1/2 cup salsa of choice
1 jalapeno, sliced
1/4 cup sliced green onion
GOODFOODS Chunky Guacamole

Chili Cashew Cheese:

1/2 cup cashews, soaked in water over night
4 oz green chiles
2-3 tbsp water
1 tsp chili powder
1 tbsp lime juice

DIRECTIONS

Place all cashew cheese ingredients into a high speed blender and puree until smooth: soaked cashews, green chiles, chili powder, lime juice, water, and salt. Set aside. Preheat oven to 350F. Spread tortilla chips over a baking sheet and bake for 3-4 minutes, or until warm and crispy. Place warm tortilla chips on a large plate. Top with cashew cheese, black beans, tomatoes, salsa, jalapeños, guacamole, and green onions. Dig in and enjoy!



ROSEMARY ALMONDS

The Rustic Foodie for Wines of Garnacha

INGREDIENTS

1 lb raw almonds 3 cups	2 tbsp chopped fresh rosemary
2 1/2 tbsp olive oil	Zest of 2 lemons
4 tsp smoked paprika	1 1/2 tsp salt

DIRECTIONS

Heat oven to 350F. Spread almonds on a baking sheet. Drizzle with olive oil. Make sure the almonds are evenly coated in the oil. Sprinkle smoked paprika, rosemary, lemon zest, and salt over the almonds. Toss to coat evenly. Place the baking sheet in the oven and toast for 15 minutes. Shake the pan a few times to prevent almonds from burning. Once almonds are toasted remove pan from oven and sprinkle with an additional 1/2 tsp or so of salt. Grate any remaining zest on top of almonds.



STRAWBERRY SPRING ROLLS

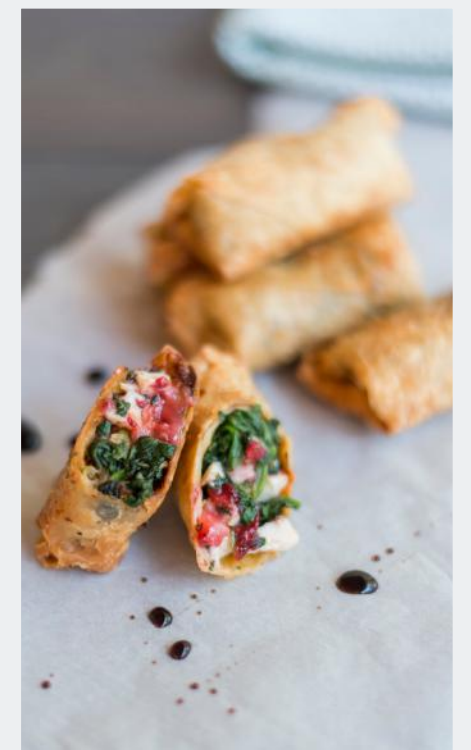
Homegrown and Healthy for Dorot


INGREDIENTS

1 chicken breast	1 tbsp olive oil
1 cube Dorot garlic	5 frozen strawberries
1 cube Dorot ginger	1 cup frozen spinach
1/4 cup onion, finely diced	1 package of egg roll wrappers
1 tbsp butter	

DIRECTIONS

Heat a pan over medium-high heat. Add olive oil. Lightly salt and pepper both sides of the chicken breast, sear for 4-5 minutes, then flip and continue to cook for an additional 4-5 minutes. Remove from pan and set aside. Add butter, garlic, onions and ginger and sauté for 3 minutes. Dice your chicken and add it back into the sauté pan, along with spinach and add a dash of salt and pepper to taste. Stir in diced up strawberries and remove from heat. Spoon filling into your wraps and fold them, then cook at 425F for about 15-20 minutes.





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 (optional)



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



ROASTED GARLIC RICOTTA DIP

Olivia's Cusine for Wines of Garnacha

INGREDIENTS

2 heads garlic
16 oz good quality Ricotta
1 cup grated parmesan cheese
1 large eggs, lightly beaten
2 tsp thyme leaves, to taste
Salt and freshly ground pepper, to taste
Olive oil to drizzle and brush

DIRECTIONS

Heat oven to 400F. Cut ¼ to ½ inch from the top of the garlic heads, exposing the cloves. Transfer the heads to a baking pan, cut side up, and drizzle with olive oil, salt and pepper. Wrap the heads with aluminum foil and roast for about 1 hour or until the cloves are soft and fragrant, almost caramelized on top. Remove from the oven - leave the oven on! - and allow them to cool enough to handle. Then, using your fingers (or a fork), squeeze the garlic out into a small bowl. Using a fork, mash the roasted garlic cloves until smooth and resembling a paste. Transfer this garlic paste to a big bowl and add the ricotta, ⅔ of the parmesan, the egg, thyme, salt and pepper. Mix well, with a spoon or whisk, until combined. Transfer the mixture to a 2-cup baking dish brushed with olive oil. Sprinkle the remaining parmesan and bake until golden, 25 to 30 minutes.



ANDOUILLE SAUSAGE BITES

Cooking LSL for Great Midwest

INGREDIENTS

3 links Andouille sausage
4 oz Great Midwest Cranberry cheddar cheese
2 tbsp vegetable oil
1/3 cup cranberry sauce
24 appetizer picks

DIRECTIONS

Cut Andouille sausage into 1/2 inch slices. Heat oil in a skillet. Add sausage and cook for 3-4 minutes per side, until fully cooked and browned. Transfer to a plate, lined with paper towel. Cut cheese into small cubes. Skewer a slice of sausage with a cube of cheese. Add some cranberry sauce over the cheese and serve.



ZUCCHINI ROLL UPS

Garden in the Kitchen for Mezzetta®

INGREDIENTS

1 large zucchini (long and thin, preferably)
1 jar Mezzetta® peperoncini
1 tub guacamole
1 med carrot
1 single celery stalk
Handful mixed greens
Fresh dill

DIRECTIONS

Using the peeler slice the zucchini the long way, on all sides to avoid the center. Set aside. Using a mandoline slicer, cut the carrots and celery into thin strips. Set aside. Cut the top part off of each pepperoncini, make a cut on one side to open and clean seeds out. On a flat surface place one zucchini strip. Spread a dab of guacamole on one end. Place a pepperoncini on top of the guacamole, open side up. Fill the pepperoncini with guacamole. Add in 1-2 mixed green leaves, 3 strips of carrots, 1-2 strips of celery, fresh dill and roll it tight until you reach the end of the zucchini.



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 roasted, remove from oven and top with a scoop of guacamole, a few diced tomatoes, and a sprinkle of green onion.



CHILI CHEESE POPPERS

Loaves & Dishes for Hormel

INGREDIENTS

6 large fresh jalapeno peppers
2 tbs vegetable oil
1 can Hormel No beans Chili
1 12 oz package of Pimento Cheese
1/2 Cup Mayonnaise
4 oz cream cheese
1/2 cup parmesan cheese
2 oz canned diced green chilis
Garnish - Chives



DIRECTIONS

Preheat the oven to 375. Cut the jalapenos in half lengthwise. Remove all seeds and ribs. In a 10 inch iron skillet or oven safe skillet, heat 2 tbs vegetable oil over medium heat. Place the jalapenos open side down on the 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. You can remove them from the pan if you like. Spoon about 1 tsp of Hormel No Beans Chili in the bottom of each pepper. Top with a tsp of pimento cheese. Place back into the skillet - open side up and place skillet into the oven. Bake at 375 for 15 minutes until the cheese melts. While peppers are baking, mix the ingredients together for the topping/dip. Place in a small oven safe dish and place into the oven alongside the peppers. When peppers are done the dip should be heated through as well.



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
Optional: green onions

DIRECTIONS

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



APPETIZERS



TOMATO & GOAT CHEESE TART

Kylee Cooks for NatureSweet® Tomatoes

INGREDIENTS

1 puff pastry sheet
1 egg, beaten
1 cup parmesan cheese, grated
5 oz goat cheese, softened
1 clove garlic, minced
1 tsp Italian herb blend
4 NatureSweet® Eclipse™ tomatoes
½ cup Italian parsley, chopped
¼ cup parmesan cheese, shaved
Salt & pepper

DIRECTIONS

Thaw the pastry sheets until softened, but still cold. Preheat the oven to 425F. Place your pastry sheet on either a stoneware baking sheet, or on a parchment lined sheet. Use a rolling pin to gently flatten the pastry so it is smooth. Cut strips from all 4 sides of each pastry sheet, and brush the pastry with egg. Add the strips back to the edges of the pastry sheet, and press them down to adhere. Prick entire surface with a fork. Sprinkle with parmesan cheese. Bake, for 15 minutes until puffed and golden. Mix together the goat cheese, garlic and Italian seasoning, and smear over entire surface of the pastry. Top with NatureSweet Eclipse tomatoes, and sprinkle with parsley and extra parmesan. Sprinkle with salt & pepper to taste and cut into slices.



GOAT CHEESE DIP

Shweta in the Kitchen for Joan of Arc Cheese®

INGREDIENT

1 tbsp butter
1 tbsp oil
½ cup chopped onions
1 tsp minced garlic
1 cup spinach leaves
¼ cup sun-dried tomatoes
¼ cup artichokes
4oz Joan of Arc® Goat Cheese
¼ cup of mozzarella cheese
½ cup Mexican blend of cheese

DIRECTION

In a pan heat oil and butter and then add onions and cook until brown. Add minced garlic and cook for a minute and then add the spinach, sun-dried tomatoes and artichokes, salt and pepper. Mix well. Cook until spinach is wilted. Once cooled, add 3 oz goat cheese, mozzarella and ¼ cup of Mexican blend cheese. Mix well. Transfer to a serving dish. Top with remaining ¼ cup of Mexican blend cheese, sun-dried tomatoes, and goat cheese.



TURKEY CRAN APPLE SLIDERS

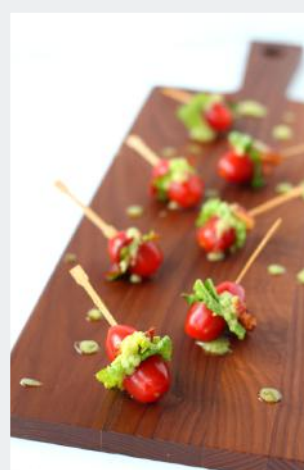
Strawberry Blondie Kitchen for Pepperidge Farm®

INGREDIENT

4 Pepperidge Farm® Stone Baked Artisan Rolls
4 slices sharp cheddar
4 thick slices turkey
1 Granny smith apple
1/2 cup cranberry sauce

DIRECTION

Preheat oven to 400F. Place 4 Pepperidge Farm® Stone Baked Artisan Rolls on a baking sheet and bake for 7 minutes. Remove rolls from oven and slice open. Place a slice of cheese onto each bottom and place back into the oven for 3 minutes to melt cheese. Remove bread from oven and top with turkey, sliced apple and cranberry sauce.



MINI BLT BITES

Raising Whasians for BJ's Wholesale

INGREDIENT

Cherry tomatoes
Romaine lettuce
1 pkg of bacon
1 avocado
3 tbsp white distilled vinegar
1-2 tbsp lemon juice
1 tsp garlic, minced
Salt and pepper to taste
Olive oil

DIRECTION

Add avocado, vinegar, garlic, salt and pepper to food processor. Blend until smooth and drizzle in olive oil. Place dressing in tightly sealed container and chill. Cook bacon and cut into bite sized squares. Cut cherry tomatoes in half. Cut lettuce into bite sized squares. Pile bacon and lettuce between two cherry tomato halves. Pierce with toothpick. Continue steps above to complete each mini BLT bite. Drizzle dressing over each mini BLT bite.

APPETIZERS



CHILI CORNBREAD BOWLS

My San Francisco Kitchen for Progresso

INGREDIENTS

2 sticks butter, melted
1 cup sugar
1 cup cornmeal
2 eggs
3 cups all-purpose flour
2 tbsp baking powder

1 tsp salt
1½ cups milk
Toppings
Progresso Smokehouse Pork
and Beef Chili with Beans

DIRECTIONS

Preheat oven to 375 degrees F. 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

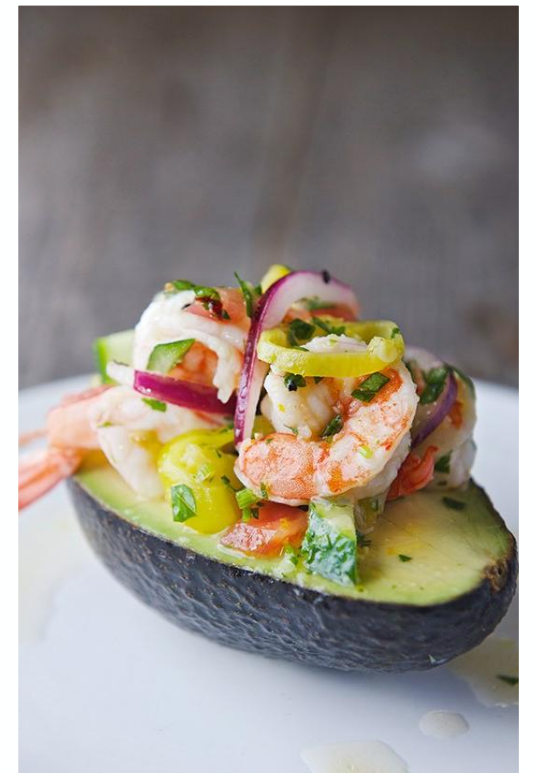
INGREDIENTS

2-3 Medium Avocados
1 pound cooked small medium shrimp
1 small tomato small diced
½ small cucumber diced
1 small purple onion slivered
1 cup fresh pineapple small diced
8-10 pieces of Peperoncini sliced.
¼ cup parsley finely chopped

ExtraVirgin Olive Oil
1 lime juice
1 small orange, the juice and the zest
2 tablespoons of the peperoncini brine
¼ teaspoon garlic powder
¼ teaspoon celery salt
2-3 good cranks of fresh Black pepper

DIRECTIONS

In a medium size bowl combine all the chopped vegetables, shrimp, and the sliced peperoncini. Add the lime juice, the 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.!



APPETIZERS



BRIE & BACON JAM ROLLS

Parsnips & Pastries for Immaculate Baking®

INGREDIENTS

2 packages Immaculate Baking Co.® organic crescent rolls (16 rolls)
6 oz brie cheese, rind removed
Bacon Jam
1/4 cup chopped, toasted pecans
Chopped fresh rosemary
Sea salt and pepper
Melted butter

DIRECTIONS

Preheat the oven to 350F. Unroll and separate the dough into triangles. Spread each triangle with a tablespoon of softened brie cheese. Spread a tablespoon of bacon jam on top of the cheese. Sprinkle generously with chopped fresh rosemary and some fresh cracked black pepper. Roll the triangles, starting at the widest end, to form crescent rolls. Place an inch apart on baking sheets, curving slightly to form the shape and pinching together any loose or open edges. Bake the rolls until golden brown, 12-15 minutes. Remove from the oven and brush with melted butter. Sprinkle with fresh rosemary and chopped pecans.



BEET & GOAT CHEESE BITES

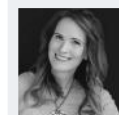
Vegging at the Shore for Joan of Arc Cheese®

INGREDIENTS

6 large beets, sliced
1 4 oz package of Joan of Arc® Goat Cheese
1 tsp olive oil
1 tsp fresh lemon juice
1 tbsp chopped chives

DIRECTIONS

Heat oven to 375F. Brush beet slices with olive oil and sprinkle with salt and pepper. Arrange on parchment lined baking sheet and cook for 15-20 minutes. Remove from oven and let cool. In a bowl combine goat cheese, 1 tsp olive oil, lemon juice. Combine until creamy. Season with salt and pepper. Top each beet chip with a small spoonful of goat cheese and top with chives.



BAKED FETA DIP

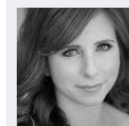
Five Marigolds for Lindsay Olives

INGREDIENTS

1 block feta
2 cups cherry tomatoes
1/3 cups Lindsay olives
2 cloves garlic, minced
1/3 cups red onion
1 tbsp dried oregano
1 tbsp olive oil

DIRECTIONS

In a medium bowl, mix tomatoes, olives, onion, garlic, oregano, olive oil and pepper. Place feta in a small baking dish. Spoon tomato mixture on top of the feta. Bake in oven at 400F for 15 minutes.



PEPPERONCINI DEVEILED EGGS

Self Proclaimed Foodie for Mezzetta®

INGREDIENTS

6 hard boiled eggs
1/4 cup mayonnaise
1 tsp Mezzetta® peperoncini jar liquid
1 tsp yellow mustard
1/8 tsp salt
Garnish and serve with Mezzetta® Peperoncinis
Smoked paprika

DIRECTIONS

Slice each egg in half lengthwise and remove yolk by adding it to a small bowl. Smash the egg yolks together and combine with mayonnaise, Mezzetta® Peperoncini liquid, yellow mustard, and salt until smooth. Spoon yolk filling into each cooked egg white half. Top with Mezzetta® Peperoncini slices and smoked paprika.





SALADS



SALADS



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
Clantro to taste
2 tbsp olive oil
1 tbsp water

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!



SHITAKE MUSHROOM & GARLIC TOFU SALAD

Apollo & Luna for Dorot

INGREDIENTS

Salad:

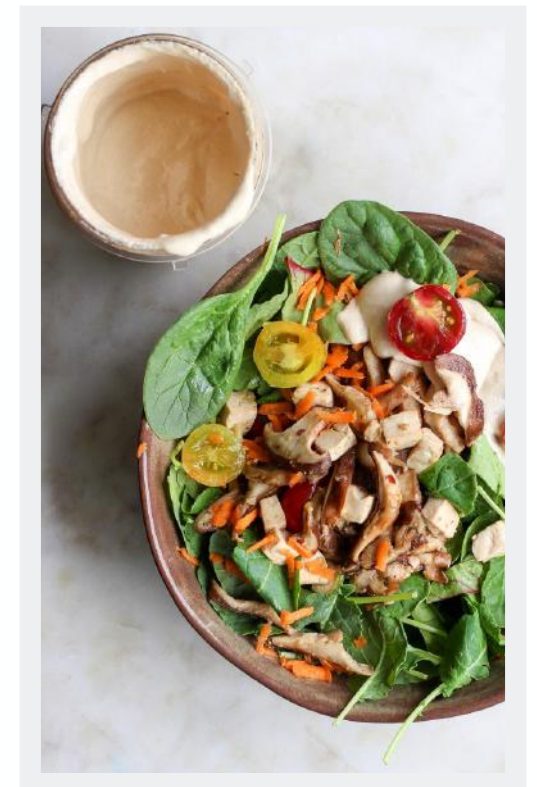
2 cups mixed greens
1 cup sliced shiitake mushrooms
1/2 cup diced tofu
handful of cherry tomatoes
2 cubes of Dorot frozen crushed garlic
2 cubes of Dorot frozen crushed ginger
splash of tamari
salt, pepper, and chili flakes

Tahini dressing:

1/4 cup tahini
juice from 1 lemon
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!



SALADS



PEPPERONCINI VINAIGRETTE

Dishing Delish for Mezzetta®

INGREDIENTS

1/2 cup whole Mezzetta® Peperoncinis, stems removed
1/4 cup extra virgin olive oil
3 tbsp red wine vinegar
2 tbsp lemon juice
2 tsp garlic powder
1 tsp dried dill
1 tsp dried oregano
1/2 tsp black pepper
1/4 tsp salt (or to taste)

DIRECTIONS

Add all ingredients to food processor, and puree until well combined. Pour over salad of choice.



CHICKEN SALAD

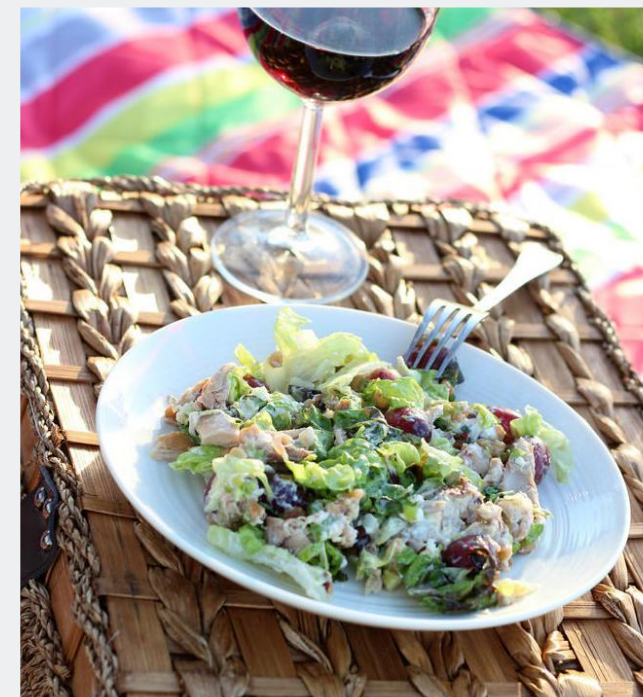
My Latina Journey for Grocery Outlet

INGREDIENT

3 cups leaf lettuce
2 tbsp blue cheese
2 tbsp plain greek yogurt
1 1/2 cups roasted chicken
1 cup seedless red grapes
1/2 cup walnuts
Chives

DIRECTION

In a large bowl, combine chicken, lettuce, blue cheese, greek yogurt, and grapes. Stir well and season with salt and pepper. Cover and chill until ready to serve. Just before serving, fold in walnuts. Garnish with freshly chopped chives and enjoy!



QUINOA SALAD

Whole Food Bellies for Dorot

INGREDIENT

2 cups uncooked quinoa
1 cube Dorot crushed garlic
2 cubes Dorot frozen basil
1 cup corn kernels
1 cup organic shelled edamame
1 cup sweet bell peppers, chopped
1 cup chopped tomatoes
1/4 cup diced red onion
1/3 cup feta cheese
2 tbsp fresh lemon juice
2 tbsp extra virgin olive oil
Salt and pepper to taste

DIRECTION

Cook quinoa according to package instructions. Once cooked add frozen garlic and frozen basil cubes to the hot quinoa, stir to coat and let sit and defrost for one minute before stirring again to combine. Set aside to cool. Once the quinoa has cooled, add in the corn, edamame, sweet peppers, tomatoes and onion and toss to combine. Add the feta, fresh lemon juice, olive oil and salt and pepper and toss to combine. Serve and enjoy.

SALADS



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

2 tablespoons olive oil
¼ cup low- sodium soy sauce
2 tablespoons brown sugar, packed
1 tablespoon Worcestershire sauce
2 cloves garlic, minced
½ teaspoon dried thyme
Kosher salt and freshly ground black pepper
4 Bone-less skin-less 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

DIRECTIONS

In a medium bowl, whisk together the first 7 ingredients. In a gallon size Ziploc 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 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.



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

