



5 WAYS WITH PESTO SAUCE MIX

Classic pesto blend with bold basil, garlic, and parsley.
1 jar makes 3 cups prepared sauce.



1. PESTO' ROUND BURGERS

In a large bowl, combine **1 lb (450 g) lean ground beef**, **¼ cup prepared Pesto Sauce**, and **2–3 tbsp breadcrumbs**. Form into four patties, adding more breadcrumbs as needed to help bind. Place on grill preheated to medium-high heat. Grill until cooked through, 4–5 min per side. Add **sliced mozzarella**, if desired. Tuck into **burger buns** and serve with your favourite fixings.



2. PESTO CAPRESE PIZZA

Lightly oil both sides of a **12" pizza shell**. Place on grill preheated to medium-high heat. Grill until lightly charred, 1 min per side. Top with **½ cup prepared Pesto Sauce**, fresh **sliced tomatoes**, and **sliced bocconcini cheese**. Place back on grill, close lid and cook 3–5 min, or until cheese is melted. Drizzle with balsamic reduction before serving, if desired.



3. PESTO BOTH WORLDS BLT SAMMIE

In a small bowl, combine **½ cup mayo** and **2 tbsp prepared Pesto Sauce**. Spread over **thick slices of baguette**. Top each with **tomato slices**, **pancetta** or **bacon**, and **arugula**.



4. GRILLED STEAK WITH PESTO SAUCE

Coat both sides of **1 lb (450 g) grilling steak** with **oil**. Season with **salt** and **pepper**. Place on grill preheated to medium-high heat. Close lid and grill to desired doneness, about 3 min per side for medium rare. Remove to a cutting board and let rest. Serve with **prepared Pesto Sauce** drizzled on top.



5. GREEN PASTA PRIMAVERA

In **Multipurpose** or **Round Steamer**, add **2 cups sliced veggies**, such as **zucchini**, **bell pepper**, and **carrots**. Cover; microwave on high until tender. Meanwhile, cook **2 cups penne pasta** in boiling water until al dente, about 8 min. Drain and place in a large bowl. Add steamed veggies, **1 pint halved cherry tomatoes**, and **½ cup prepared Pesto Sauce** (or to taste). Toss to combine. Top with grated parmesan, if desired.



5 WAYS WITH BBQ CHICKEN & RIB RUB

Spicy, robust barbecue seasoning with a touch of sweet and salty. Works as a dry and wet rub. One jar seasons 6 lbs (2.72 kg) of meat.



1. GRILLED PORTOBELLO

In a large bowl, whisk together **2 tbsp each oil** and **vinegar**, and **1 tbsp rub**. Sprinkle over **2 large portobello mushroom caps**; rub in. Place on grill preheated to medium heat. Grill 3–4 min per side until charred and tender. Serve sliced over salad or whole in sandwiches.



2. SNAPPIN' GRILLED FISH

Sprinkle **2 tbsp rub** over **1 lb (450 g) snapper fillets**. Place on grill preheated to medium-high heat. Grill until cooked through, about 3–4 min per side depending on the thickness of your fish. Brush with a mixture of **melted butter** and **lemon juice** before serving.



3. HOT WINGS

Liberal season **1 lb (450 g) chicken wings** with **rub**. Place on grill preheated to medium-high heat. Grill until browned and cooked through, turning frequently. In a bowl, whisk together **2 tbsp each oil** and **vinegar**, and **2 tsp hot sauce**. Once cooked, toss wings in sauce and serve.



4. BOLD BBQ BURGERS

In a large bowl, combine **1 lb (450 g) lean ground beef** and **2 tbsp rub**. Form into four patties. Place on grill preheated to medium heat. Grill until cooked through, 4–5 min per side. Tuck into **burger buns** and serve with your favourite fixings.



5. BRING THE HEAT MAC & CHEESE

Place your favourite prepared mac & cheese in a baking dish. In a bowl, combine $\frac{1}{2}$ **cup grated parmesan cheese**, $\frac{1}{3}$ **cup breadcrumbs**, and **1 tbsp rub**. Sprinkle over mac & cheese. Place on **Sheet Pan** and bake until cheese has melted and top is golden.



5 WAYS WITH TERIYAKI DRY GLAZE MIX

Juicy notes of garlic, ginger, and soy pack bold flavour. Works both as a glaze or a sauce. One jar glazes 6 lbs (2.72 kg) of meat.



1. GRILLED TERIYAKI CAULI STEAKS

Slice **1 cauliflower head** into ½" thick slices. Place on **Sheet Pan**. Whisk together **2 tbsp each dry glaze, maple syrup,** and **soy sauce,** and **1 tbsp oil.** Brush over cauliflower steaks. Place on grill preheated at medium heat. Grill 4–5 min per side until charred and cooked through. Top with **sesame seeds,** if desired.



2. GRILLED TERIYAKI CHICKEN

Whisk together **2 tbsp each dry glaze, maple syrup,** and **soy sauce,** and **1 tbsp oil.** Add **1 lb (450 g) boneless, skinless chicken thighs** and toss to coat. Place chicken on grill preheated at medium-high heat. Grill, with lid closed, 6–8 min per side or until cooked through.



3. GRILLED TERIYAKI MEATBALLS

In a small bowl, whisk together **2 tbsp dry glaze, 1 tbsp maple syrup,** and **1 tbsp low-sodium soy sauce.** In a large bowl, combine **1 lb (450 g) ground chicken** and **1 tbsp dry glaze.** Form meat into 12 oval meatballs; thread on skewers. Place on grill preheated at medium-high heat. Grill, turning and basting with glaze frequently, until cooked through.



4. TERIYAKI TUNA SLIDERS

Drain and rinse **1 can (170 g) tuna.** In a bowl, mix tuna, **¼ cup mayonnaise, 1 tbsp dry glaze,** and **½ tsp rice vinegar.** Spoon over bottom halves of **slider buns,** top with **shredded carrots** and **sliced cucumber.** Cover with top bun.



5. SWEET & SALTY YAMS

Place **2 peeled and chopped yams** in **Multipurpose Steamer.** Cover; microwave on high, 8–10 min. Whisk together **1 tbsp each dry glaze** and **sesame oil, 2 tbsp each low-sodium soy sauce** and **honey.** Heat **2 tsp oil** in a skillet over medium heat. Add yams and sauce. Stir frequently until sauce has thickened. Top with **sesame seeds.**



5 WAYS WITH TUSCAN CHICKEN BURGER SEASONING

Mediterranean flavours of rosemary, garlic, tomato & sumac. Customize and use with ground chicken, beef, lamb or turkey. One jar seasons 24 burgers.



1. SIMPLE TUSCAN TOMATO SALAD

Thinly slice **3 heirloom tomatoes** and $\frac{1}{4}$ of a **red onion**. Arrange on a platter. Top with **slices of bocconcini cheese**. Generously sprinkle with pinches of **seasoning**, **salt** and **pepper**. Drizzle with good quality **olive oil** and **balsamic vinegar** and garnish with **fresh basil leaves**.



2. SHEET PAN MED CHICKEN

Whisk together **2 tbsp seasoning** and **2 tbsp each olive oil** and **red wine vinegar**. Arrange **1 lb (450 g) chicken breast fillets**, **2 sliced bell peppers**, $\frac{1}{2}$ **sliced red onion** and $\frac{1}{4}$ **cup pitted Kalamata olives** on a **Sheet Pan** lined with a **Sheet Pan Liner**. Roast in preheated **450°F** oven until chicken is cooked through, **20 min**. Top **4 cups baby spinach** and **crumbled feta**.



3. TUSCAN GRILLED STEAK

Coat both sides of **1 lb (450 g) grilling steak** with **oil**. Coat with **1 tbsp seasoning** and pinches of **salt** and **pepper**. Place on grill preheated to medium-high heat. Close lid and grill to desired doneness, about **3 min per side** for medium rare. Remove to a cutting board and let rest. Serve with **prepared Pesto Sauce** drizzled on top.



4. TUNA & CHICKPEA SALAD

In a large bowl, toss together **6 cups arugula or baby spinach**, **1 pint cherry tomatoes**, halved, **1 diced yellow pepper**, $\frac{1}{2}$ **chopped English cucumber**, **1 can (19-oz/540 ml) chickpeas**, drained and rinsed and **1 can (6-oz/170 g) tuna**, drained. Sprinkle with **2 tbsp seasoning**, squeeze in juice from **1 lemon** and drizzle with $\frac{1}{4}$ **cup olive oil**. Toss to mix.



5. SALMON SALAD TARTINES

In a bowl, stir $\frac{1}{4}$ **cup each mayonnaise** and **sour cream or yogurt** with **1 tbsp seasoning**. Fold in **1 can (6-oz/170 g) can salmon** (drained) with $\frac{1}{4}$ **cup each chopped unpeeled apple**, **toasted walnuts**, and **chopped celery**. Spoon over **skinny slices of rye or pumpernickel bread**.