

PERFECT PAIRINGS

with



ALL NATURAL | HEALTHY OPTIONS | BEST RECIPES





pairing recipes

MEXICAN LAYERED DIP

2 tsp of Taco Spice
2 tbsp of Guacamole Mix
1-2 avocados
1 block cream cheese, softened
2 cups cheese, shredded
1 cup sour cream
500 g/ 1 lb ground beef (mince)
1 red bell pepper/capsicum, chopped
3 tomatoes, chopped

Directions:

In a frying pan, add ground beef and Taco Spice. Saute 8-10 minutes or until brown. Remove the meat from the pan and allow it to cool.

Next, cut the avocado in half, removing the pit, and scoop it into a medium mixing bowl. To this bowl, add the cream cheese and Guacamole Mix. Mash these ingredients together using a fork until well incorporated.

In a medium sized shallow pan/serving dish, layer your ingredients in the following order: taco meat, guacamole, chopped tomatoes, sour cream, and red peppers.

Top with your shredded cheese and enjoy!

recipe by Amanda Cox



pairing recipes

SAVEUR STUFFED POBLANO PEPPERS

2 tbsp Taco Spice

1 tbsp of Guacamole Mix

1 tbsp high-quality butter, melted

4 medium poblano peppers (or bell peppers/capsicum)

2 medium tomatoes, diced

½ medium onion, diced

2 cups cooked chicken breast, shredded

1 cup mozzarella, shredded

½ cup cheddar, shredded

1 avocado, mashed

Directions:

Preheat your oven to 400F/205C

Line a large baking sheet with foil and brush it with a little of the melted butter.

Rinse your poblano and pat it dry. Cut off the tops and remove the core and seeds.

Cut a slit down the side of each pepper and set them aside.

Add the remaining melted butter to a large and deep skillet over medium-high heat.

Add the tomatoes and Taco Spice. Cook, stirring often, until all the liquid has

evaporated. That should take about 7 minutes. Once completed, remove the pan

from the heat and stir in the chicken and the mozzarella, allowing the mozzarella to

melt. Divide the filling among the 4 peppers, adding it to them from the open tops.

Fill the entire pepper by using a spoon to push the filling into it.

Place the stuffed peppers onto the prepared baking sheet.

Bake for 20 minutes, or until the poblanos are soft and charred in spots.

Remove the baking sheet from the oven and switch the oven to the broil setting. Top

the peppers with cheddar cheese and broil just until the cheese has melted, about 2-

3 minutes. Allow the peppers to rest 5 minutes before serving.

While the peppers are resting, prepare your guacamole with the Guacamole Mix and avocado.

Top the peppers with guacamole prior to serving.

recipe by *Amanda Cox*



pairing recipes

TORTILLA SOUP

1 tbsp butter
1 onion, diced
4 garlic cloves, minced
3 cups chicken stock
1 can crushed tomatoes
1 tbsp tomato paste
1 can black beans, drained and rinsed
1 cup frozen corn
1 tbsp Saveur Taco Spice
½ tbsp Saveur Guacamole Mix
1 tbsp lime juice (about half of a lime)
1 tbsp fresh coriander,
1 chopped avocado for garnish
diced tortilla strips for garnish, if desired
coriander for garnish

Directions:

Add butter to a large saucepan.

Add in onion and sauté for 2-3 minutes.

Add in garlic and cook for 1 minute.

Pour in chicken stock, crushed tomatoes, black beans, corn & Saveur Taco Spice & Guacamole Mix

Bring to a simmer and cook for 10 minutes.

Stir in precooked shredded chicken and warm through.

Take off of the heat and add in lime juice and coriander.

Serve immediately and garnish with avocado & tortilla strips if desired.

recipe by Deborah Hammond



pairing recipes

CHICKEN QUESADILLAS

450 grams (1 lb) cooked BBQ Chicken - diced

440 grams (16 ounce) can crushed tomatoes thicken if needed

1 tbsp Saveur Taco Spice

225 grams (1/2 lb) cheddar cheese, Shredded

10 (8 inch) tortillas

1 cup sour cream

½ tsp Saveur Guacamole Mix

Directions:

Mix chicken, diced tomatoes and cheese in a bowl with Saveur Taco Spice.

Place 1/10th of the mixture on half of the tortilla, fold over and press down slightly to "seal". You can moisten the edges with water to help the edges seal or pressing firmly so that the tortilla sticks to the mixtures also works fine.

Bake at 200°C/ 380 °F for about 5 minutes or until tortillas start to brown.

Serve with sour cream.

recipe by Deborah Hammond



pairing recipes

MANGO SALSA DIP

2 mangoes - peeled, seeded, and chopped
225 grams (8 ounce) can pineapple tidbits, drained
1/4 cup chopped fresh coriander leaves
2 tbsp peeled and finely chopped fresh ginger
½ tsp Saveur Taco Spice
1/2 cup chopped red onion
1 tsp Saveur Guacamole Mix
¼ cup rice vinegar

Directions:

Combine mango, pineapple, fresh coriander, ginger, red onion, vinegar, Saveur Taco Spice & Saveur Guacamole Mix into a bowl,
Stir lightly to mix well.

recipe by Deborah Hammond



pairing recipes

TASTY BURRITOS

500 gram /1 lb minced beef.

2 tbsp Saveur Taco Spice

1 x 440 grams /16 oz can Fried beans.

6 Tortillas 12 inch warmed

1 cup shredded Colby cheese

4 tsp olive oil

1 cup sour cream

Directions:

In a large skillet/frypan, cook beef over medium heat until no longer pink; drain. Stir in Saveur Taco Spice

In a small saucepan, cook refried beans over medium-low heat for 2-3 minutes or until heated through.

Spoon about 1/3 cup of beans off-centre on each tortilla; top with 1/4 cup beef mixture. Sprinkle with cheese.

Fold sides and ends of tortillas over filling and roll up.

In a large skillet / frypan over medium-high heat, brown burritos in oil on all sides.

Serve with sour cream Freeze option: Individually wrap cooled burritos in paper towels and foil; freeze in a resealable plastic freezer bag. To use, remove foil; place paper towel-wrapped burrito on a microwave-safe plate. Microwave on high 3-4 minutes or until heated through, turning once. Let stand 20 seconds

recipe by Deborah Hammond