







# Layla's Garlic Whip ™

A unique and traditional blend of all organic ingredients whipped to perfection. An amazing pairing with any hot or cold food. The perfect favorable twist.

Available in: Original, Honey Garlic, Jalepeño Cilantro, Cranberry, and Sun-dried Tomato.

## Ingredients

Garlic, Olive Oil, Corn Oil, Lemon Juice, and Salt.

Non-GMO, egg-free, dairy-free, gluten-free, vegan, soy-free, free of artificial colors, flavors and preservatives, and free of high-fructose corn syrup.



## ORIGINAL

Creamy Garlic Parmesan	
Mushroom Chicken and Bacon	2
Roasted Garlic Butter Parmesan Potatoes	6
Garlic and Herb Butter	F

## HONEY GARLIC

Honey Garlic Salmon	8
Garlic Knots	1
Honey Garlie Shrimn	1

## JALAPEÑO CILANTRO

Avocado Cauliflower Rice	12	
White Bean Tacos	14	
Pesto Sauce	14	/

## CRANBERRY

Cranberry Meatballs	16
Cranberry Pecan Cheese Ball	18
Cranberry Brie Pull-Apart Bread	18

## SUN-DRIED TOMATO

One Skillet Sun-dried	
Tomato Chicken and Gnocchi	2
Asiago Sun-dried Tomato Biscuits	2
Sun-dried Tomato Bacon Guacamole	2







# Creamy Garlic Parmesan Mushroom Chicken and Bacon

## Ingredients

### FOR THE CHICKEN:

6 chicken thighs

1 tablespoon olive oil

2 cloves garlic (crushed)

2 tablespoons chopped fresh parsley leaves

Kosher salt and freshly ground black pepper (to taste)

## FOR THE CREAM SAUCE:

2 tablespoons Layla's Original Garlic Whip™

7 ounces diced bacon

14 ounces sliced brown mushrooms

1 cup heavy cream

1/2 cup chicken broth

1/2 cup freshly grated parmesan

1/4 teaspoon freshly ground black pepper (to taste)

Salt (only if needed to your taste)

Extra chopped fresh parsley and shaved parmesan (to garnish)

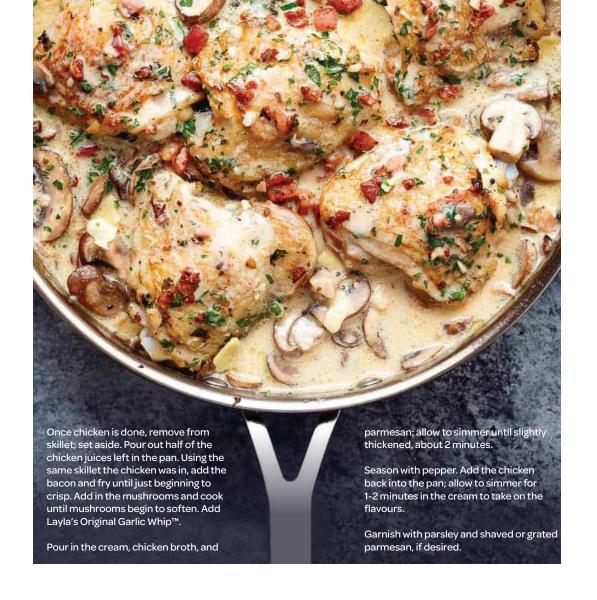
## Instructions

Preheat oven to 400°F.

Arrange chicken on a plate. Combine together the olive oil, garlic, parsley, salt and pepper in a jug. Rub the oil mixture over the chicken to completely coat.

Heat a large oven proof pan or skillet over medium high heat. Sear the chicken, skinside down first, until skin is crisp and golden brown. Rotate and sear the other side (about 2-3 minutes per side).

Transfer to oven and roast until completely cooked through, about 25-30 minutes.





## Roasted Garlic Butter Parmesan Potatoes

## Ingredients

3 pounds baby red potatoes, washed, and quartered 1/4 cup olive oil 2 tablespoons Layla's Original Garlic Whip™ 3 large cloves of garlic finely chopped or minced Salt and fresh cracked black pepper 1 tablespoon Italian seasoning 3/4 cup fresh grated parmesan cheese 1/2 cup unsalted butter Fresh chopped parsley, for garnish

#### Instructions

1/2 cup crisp bacon bits (optional)

Preheat your oven to 400°F. Grease a large baking sheet with non-stick spray or olive oil and set aside.

Parboil baby red potatoes in boiling water for 5 to 8 minutes to precook them. They'll be more tender on the inside when roasting.

In a large bowl, combine 1/4 cup of olive oil, Layla's Original Garlic Whip™, garlic, salt, herbs, pepper, and parmesan cheese together, mixing to combine. Add a little more olive oil if the parmesan cheese has absorbed most of it. Toss parboiled potatoes through the garlic parmesan mixture to evenly coat.

Arrange the coated potatoes cut side down in a single layer onto the prepared baking sheet. Place the baking sheet on the bottom rack of the oven. Bake for 25 minutes, turning after 15 minutes, until potatoes are browned and crisped at the edges.

In the meantime, gently melt butter in the microwave and combine with fresh chopped parsley. Remove potatoes for the oven and drizzle with the butter parsley sauce. Add bacon bits, toss to coat well, and serve immediately.

## Garlic and Herb Butter

## Ingredients

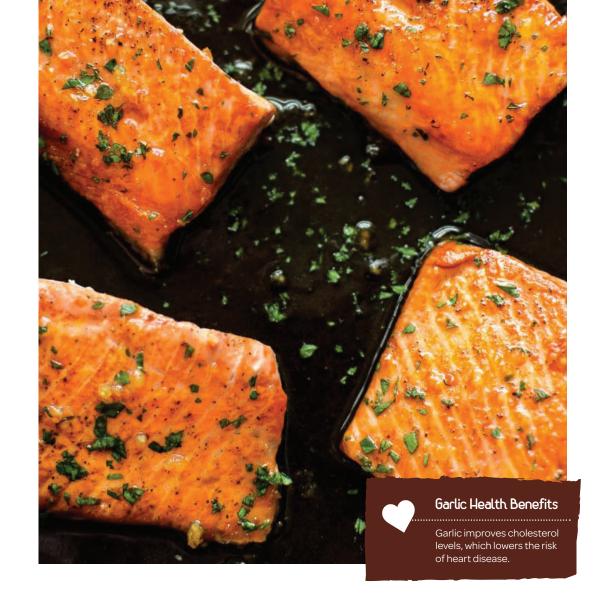
1/2 cup butter softened 1 tablespoon diced onion 2 tablespoons Layla's Original Garlic Whip™

### Instructions

In the small bowl whip butter using a stand mixer or food processor for about 3 minutes until light and creamy. Add remaining ingredients and stir until thoroughly combined. Serve immediately or refrigerate to store for later use.









## Honey Garlic Shrimp

## Ingredients

1-2 lb shrimp
2 tablespoons avocado oil
1/4 cup corn starch
2 tablespoons Layla's Honey Garlic Whip™
1/4 teaspoon ginger, grated
4 tablespoons honey
2 tablespoons soy sauce
1/4 teaspoon crushed red pepper

## Instructions

In a mixing boil combine Layla's Honey Garlic Whip™, ginger, honey, and soy sauce. Mix and set aside.

Coat each shrimp in corn starch. Pour avocado oil into a big skillet over medium/high heat. Add shrimp and cook for 1 minute on each side, or until shrimp is cooked through. Remove shrimp from the skillet onto a plate.

Add the sauce into the skillet and bring it to boil. Cook for about 2 minutes. Return shrimp back to the skillet, coat with the sauce, remove from the heat.





# Guacamole Dip

# Ingredients

2 Avocados

3 tablespoons Layla's Jalapeño Cilantro Garlic Whip™

1/2 red onion

20 cherry tomatoes

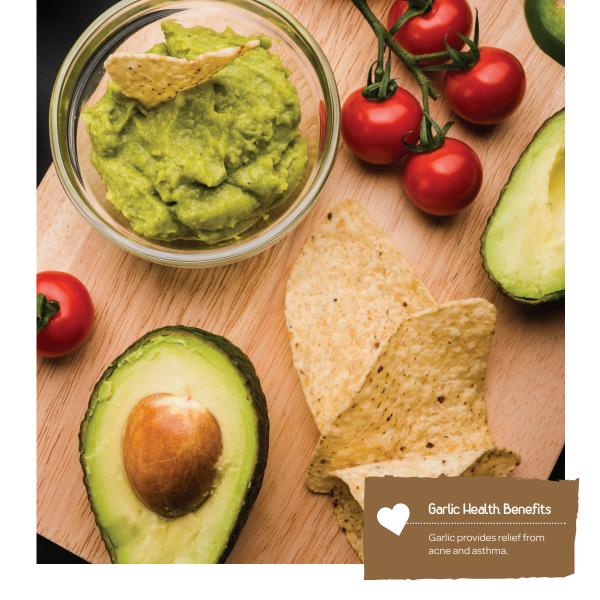
1 lime

## Instructions

Mix avocados and Layla's Jalapeno Garlic Whip™ using mixer or with fork to preferred consistency.

Dice the red onion and cherry tomatoes. Add to avocado mix and stir.

Squeeze the juice of one lime to taste and enjoy!





## White Bean Tacos

## Ingredients

1 tablespoon olive oil

1/2 red onion diced 1 jalapeño diced

15 oz can white beans drained and rinsed

1/4 cup salsa

Jalapeño Cilantro Sauce

8 corn tortillas

Layla's Jalapeño Cilantro Garlic Whip™

1-2 cups pre-made slaw

#### Instructions

Heat the olive oil in a pan over medium heat. Add the red onion and jalapeño to the pan and sauté until onions are softened (approx. 5 minutes).

Add white beans and salsa to the pan and cook until heated through.

While the beans are heating, prepare the Jalapeño Cilantro Sauce according to the instructions. Set aside until ready to use.

Heat tortillas over an open flame or in the microwave.

To assemble spread Layla's Jalapeño Cilantro Garlic Whip™ on each tortilla, then add white bean mixture and slaw. Drizzle with Jalapeño Cilantro Sauce and serve with cilantro and lime wedges.

## Pesto Sauce

## Ingredients

2 cups cilantro, tightly packed

1/4 cups pine nuts

2 Tablespoons Jalapeño Cilantro Garlic Whip™

1/4 cup parmesan

1/2 teaspoon sea salt

1/2 teaspoon black pepper

6 teaspoons olive oil

1 jalapeno, seeded

### Instructions

In a blender, combine the cilantro, jalapeno, pine nuts, and Jalapeño Cilantro Garlic Whip™, and puree on high.

Add the cheese, pepper, and sea salt. Blend to combine the ingredients. Scrape the sides of the blender and add the olive oil.

Blend until the ingredients are well combined

Serve with your favorite pasta.





# Cranberry Meatballs

## Ingredients

## FOR THE MEATBALLS:

1/2 pound lean ground beef

1/2 pound lean ground pork

1/3 cup milk

1 egg

1/4 cup breadcrumbs

1 package french onion soup mix

2 tablespoons fresh chopped parsley

## FOR THE CRANBERRY SAUCE:

2 tablespoons olive oil

1/4 cup shallots, minced

2 tablespoons Layla's Cranberry Garlic Whip™

11/2 teaspoons fennel seeds, crushed

1 pound fresh or frozen cranberries

3/4 cup brown sugar

1/4 cup maple syrup

1/2 cup water

1/4 cup rice vinegar

2 tablespoons dijon mustard

A sprig of thyme

## Instructions

Preheat oven to 400°F. Line a baking tray with parchment paper and set aside.

Combine all ingredients for the meatballs in a medium mixing bowl, being careful not to overmix it.

Create 12 - 15 meatballs using your hands or a cookie scoop (about 11/2 tablespoons each). Lay the meatballs at least an inch apart on the prepared baking tray. Bake the meatballs for 18-20 minutes or until meatballs reach an internal temperature of 160°F.





## Cranberry Pecan Cheese Ball

#### Ingredients

8 ounces cream cheese

1 cup white sharp cheddar cheese shredded

1 cup dried cranberries chopped and divided

1 cup pecans chopped and toasted

1/4 cup chives or green onions chopped

2 tablespoons Layla's Cranberry Garlic Whip™

#### Instructions

To toast pecans: Pre-heat oven to 375°F. Place chopped pecans on a baking tray and bake for 5 minutes or until aromatic. Remove from oven and set aside.

In a large bowl, beat cream cheese, cheddar cheese, 1/2 toasted pecans, 1/2 cup dried cranberries, chive or green onion, and Layla's Cranberry Garlic Whip™ until well combined.

Place mixture in the center of a piece of plastic wrap or parchment paper and cover completely with wrap while forming it into a ball shape. Place in fridge until ready to serve.

Just before serving, combine remaining 1/2 cup pecans, 1/2 dried cranberries, and 2 tablespoon chives on a flat surface or cutting board. Unwrap the ball and roll in cranberry-pecan mixture.

Serve with crackers, pita chips, pretzels, carrots, or celery.

# Cranberry Brie Pull-Apart Bread

## Ingredients

1 large boule
1/2 cup melted butter
2 teaspoons fresh thyme leaves
2 teaspoons freshly chopped rosemary
Kosher salt
Freshly ground black pepper

1 wheel Brie, cut into thin strips 15 oz can whole-berry cranberry sauce 2 tablespoons Layla's Cranberry Garlic Whip™

#### Instructions

Preheat oven to 350°F and line a large baking sheet with parchment paper. Using a serrated knife, crosshatch boule, slicing every inch in both directions and making sure not to slice all the way through the bottom.

In a small bowl, whisk together melted butter, thyme, rosemary, and Layla's Cranberry Garlic Whip™, and season with salt and pepper. Brush boule with butter mixture, making sure to get inside crosshatches.

Stuff each crosshatch with Brie and cranberry sauce and wrap bread completely in foil.

Bake until cheese is melty and bread is warm and toasty, about 20 minutes.

Let cool 5 minutes, then serve.





## One Skillet Sun-Dried Tomato Chicken and Gnocchi

## Ingredients

1 tablespoon olive oil

1/4 cup sun-dried tomatoes

12 oz gnocchi

2 tablespoons Layla's Sun-dried Tomato Garlic Whip™

1 cup chicken broth

1/2 cup half and half

Salt and pepper, to taste

2 cups shredded chicken

2 cups baby spinach leaves

1/2 cup freshly grated asiago cheese

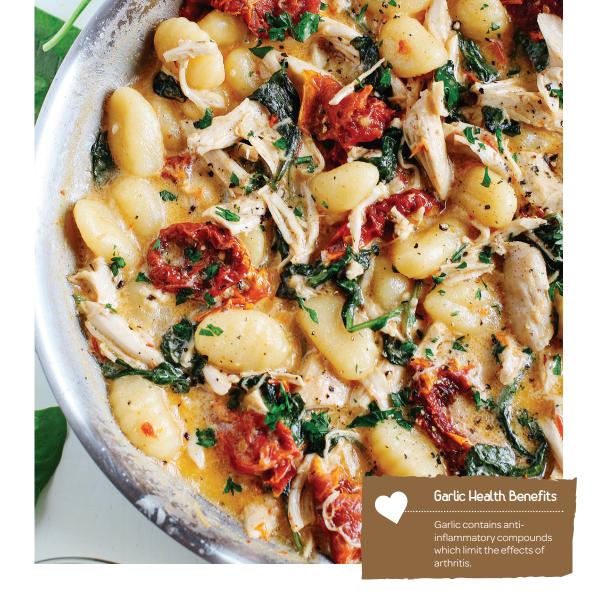
#### Instructions

In a large skillet over medium heat, drizzle olive oil and sauté sun-dried tomatoes, about 3 minutes.

Add uncooked gnocchi, breaking apart any that are stuck together, then mix in chicken broth, half and half, and season with salt and pepper. Cover and cook on medium heat for about 5 minutes, until gnocchi are cooked through and fluffy.

Remove cover and mix in shredded chicken, spinach leaves, and Layla's Sun-dried Tomato Garlic Whip™, cooking an additional 3 to 5 minutes until spinach is wilted.

Sprinkle with cheese and cook until melted, serve and enjoy!





## Asiago Sun-dried Tomato Biscuits

## Ingredients

## FOR THE DOUGH:

- 2 1/2 cups all purpose flour
- 1 1/2 tablespoons baking powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon dried basil
- 6 tablespoons unsalted butter
- 1 1/2 cups milk or buttermilk
- 1/4 cup chopped sun-dried tomato (oil-packed + drained)
- 3/4 cup asiago cheese (packed)
- Layla's Sun-dried Tomato Garlic Whip™

## Instructions

Pre-heat oven to 425°F.

Grate cheese and set aside. Combine flour, baking powder, basil, sugar, and salt. Grate cold butter over the flour mixture or cut it in using a pastry cutter, whichever you prefer. Add milk and sun-dried tomato and mix with a fork until incorporated. Once the liquid is incorporated into the biscuit dough, you should be left with super sticky dough.

Add the cheese and knead the dough a few times in the bowl and then move to a floured cutting board or working surface. Knead the dough a few more times and flatten. Cut out 8 fairly-thick biscuits or 10 shorter biscuits from the dough.

Bake on the center rack on a baking sheet lined with a sheet of parchment paper or a silicone baking mat at  $425^{\circ}$ F for approx 14 minutes.

Top with Layla's Sun-dried Tomato Garlic Whip™ while hot.

# Sun-dried Tomato Bacon Guacamole

## Ingredients

- 4 ripe avocados mashed
- 4 pieces of crunchy bacon chopped
- 1/2-1 lime, juiced to taste
- 2 tablespoons Layla's Sun-dried Tomato Garlic Whip™
- 1/2 onion finely chopped
- 1/4 cup minced sun dried tomatoes
- 1/2-1/14 cup minced jalapeño
- 1/4 cup cilantro chopped
- Salt and pepper to taste

### Instructions

Mix everything together.

Serve with tortilla chips.



