



# LAYLA'S

food company

## GARLIC WHIP RECIPES



Dip It. Spread It. Share It (Maybe Not).



## 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, Jalapeño 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.



### Garlic Health Benefits

Not only garlic is delicious, but it also has many health benefits. Look for them throughout.

#### ORIGINAL

Creamy Garlic Parmesan	
Mushroom Chicken and Bacon.....	4
Roasted Garlic Butter Parmesan Potatoes.....	6
Garlic and Herb Butter.....	6

#### CRANBERRY

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

#### HONEY GARLIC

Honey Garlic Salmon.....	8
Garlic Knots .....	10
Honey Garlic Shrimp.....	10

#### SUN-DRIED TOMATO

One Skillet Sun-dried	
Tomato Chicken and Gnocchi.....	20
Asiago Sun-dried Tomato Biscuits.....	22
Sun-dried Tomato Bacon Guacamole.....	22

#### JALAPEÑO CILANTRO

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





ORIGINAL

## 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, skin-side 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.



Once chicken is done, remove from skillet; set aside. Pour out half of the chicken juices left in the pan. Using the same skillet the chicken was in, add the bacon and fry until just beginning to crisp. Add in the mushrooms and cook until mushrooms begin to soften. Add Layla's Original Garlic Whip™.

Pour in the cream, chicken broth, and

parmesan; allow to simmer until slightly thickened, about 2 minutes.

Season with pepper. Add the chicken back into the pan; allow to simmer for 1-2 minutes in the cream to take on the flavours.

Garnish with parsley and shaved or grated parmesan, if desired.

## 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  
1/2 cup crisp bacon bits (optional)

### Instructions

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™  
1 teaspoon parsley  
Minced chives  
1/2 teaspoon dill weed  
1/4 teaspoon salt

### 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.



### Garlic Health Benefits

Garlic can combat sickness including the common cold.





## HONEY GARLIC

# Honey Garlic Salmon

### Ingredients

1 pound fresh salmon cut into 4 pieces  
1 tablespoon olive oil  
Salt & pepper to taste  
1 tablespoon lemon juice  
1 tablespoon soy sauce  
1/4 cup honey  
2 Tablespoons Layla's Honey Garlic Garlic Whip™

### Instructions

Season the salmon with salt and pepper.

Add the oil to a skillet over medium-high heat. When it's hot, add the salmon skin side up. Cook it for 4-5 minutes per side or until it's just cooked through. If the oil is splattering everywhere, turn the heat down.

Add the lemon juice, soy sauce, honey, and Layla's Honey Garlic Whip™ to a bowl and stir until it's mixed.

Take the fish out of the pan and set aside.

Pour the sauce mixture into the pan and let it bubble for a couple of minutes to thicken up. Add the fish back in the pan and spoon the sauce over it. Serve fish with a squeeze of lemon if desired.



### Garlic Health Benefits

Garlic improves cholesterol levels, which lowers the risk of heart disease.

## Garlic Knots

### Ingredients

#### FOR THE DOUGH:

- 1 tablespoon sugar
- 2 teaspoon SAF instant yeast
- 1 1/4 teaspoon salt
- 2 tablespoon olive oil
- 1/4 cup milk
- 1 cup hot water
- 3 cups flour (approximately)

#### FOR THE GARLIC BUTTER GLAZE:

- 2 tablespoon Layla's Honey Garlic Whip™
- 1/2 teaspoon Italian seasoning

### Instructions

Combine sugar, yeast, salt, olive oil, milk, and water in a large mixer bowl. Add enough flour to make a soft dough. Knead on low speed until the dough is smooth and elastic, about 5 minutes. Let dough rest 5 minutes.

Divide the dough into 10 equal pieces. Roll each piece into an 8" long rope and tie into a knot. Place on a greased cookie sheet. Let rise for 30-45 minutes.

Bake in a preheated oven at 350° until lightly browned, about 18-20 minutes.

While rolls are baking, combine all glaze ingredients. Brush rolls with the butter glaze while still hot.

## 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 bowl 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.



### Garlic Health Benefits

Garlic contains antioxidants that can help prevent Alzheimer's Disease and dementia.



JALAPEÑO CILANTRO

## 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!



### Garlic Health Benefits

Garlic provides relief from  
acne and asthma.



## 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.



### Garlic Health Benefits

Garlic helps prevent blood vessels from becoming blocked.





## CRANBERRY

### 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™
- 1 1/2 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 1 1/2 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.



Meanwhile, heat oil over medium heat in a saucepan. Add the shallots and sauté until softened, about 2 minutes. Add the fennel seeds and sauté an additional 3-5 minutes or until fragrant.

Add the cranberries, brown sugar, water, maple syrup, dijon mustard, Layla's Cranberry Garlic Whip™ and thyme. Cook for 5-6 minutes or until simmering and cranberries begin to pop.

Continue cooking the savory cranberry sauce until thickened and reduced, about 10 minutes. Remove the thyme and add the meatballs to the saucepan, tossing to coat them.



## 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.



### Garlic Health Benefits

Garlic is highly nutritious but has very few calories.



## SUN-DRIED TOMATO

### 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!



#### Garlic Health Benefits

Garlic contains anti-inflammatory compounds which limit the effects of arthritis.

## 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°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  
1/2-1/4 cup minced jalapeño  
1/4 cup cilantro chopped  
Salt and pepper to taste

### Instructions

Mix everything together.

Serve with tortilla chips.



### Garlic Health Benefits

Garlic aids the circulatory and digestive systems by flushing out toxins.



## CONNECT WITH US



[www.laylasfood.com](http://www.laylasfood.com)



@laylasfoodcompany



/laylasfoodcompany



@laylasfood

