

BIG



GAME



Summer  
Fresh

**CRANBERRY PECAN  
GRILLED CHEESE**



# CRANBERRY PECAN GRILLED CHEESE



Prep time: 15 mins



Cook time: 8-10 mins



Servings: 10 Grilled Cheeses

## INGREDIENTS

- 2- 200g Cranberry Pecan Cheese Spread
- 20 slices of Bread
- 100g White Cheddar Cheese, 8-10 slices
- Unsalted Butter, softened
- 100g Prosciutto, 8-10 slices
- 1 cup of Baby Arugula



## INSTRUCTIONS

- Lay bread slices on a cutting board or baking tray.
- Butter one side of each bread slice. Flip over and spread with 1 tbsp of cream cheese.
- On one half of each sandwich place 1-2 slices of prosciutto, a slice of cheddar cheese and some arugula, and top with another piece of bread.
- Place two sandwiches in a large non-stick pan on medium-low heat. Grill for 4-6 minutes or until the bottom of the bread becomes toasty brown.
- Flip the sandwich over and grill another 4 minutes until golden and the cheese is melted. Let cool slightly before cutting in half.



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**FIESTA  
JALAPENO POPPERS**



# FIESTA JALAPENO POPPERS



Prep time: 10 mins



Cook time: 8-10 mins



Servings: 20 Jalapeno Poppers

## INGREDIENTS

- 1-200g Fiesta Cheese Spread
- 10 Jalapenos
- ½ cup Panko Breadcrumbs
- 1 tbsp Butter



## INSTRUCTIONS

- Cut off tops of jalapeno peppers and slice lengthwise and deseed
- In a microwave-safe bowl melt butter, and combine with panko to coat
- Spoon or pipe about 1 tbsp of dip into each pepper half
- Dip pepper cream cheese side down in panko to coat
- Bake on a parchment lined sheet at 400°F for 8-10 minutes panko side up



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# MAC AND CHEESE BITES



# MAC AND CHEESE BITES



Prep time: 10 mins



Cook time: 15 mins



Servings: 25 bites

## INGREDIENTS

- 2-200g Bacon Cheddar Cheese Spread
- 2 ½ cups dry Elbow/Macaroni Pasta
- ¾ cup Panko Breadcrumbs
- 2 tbsp. Butter
- 1 egg

## INSTRUCTIONS

- Cook pasta until al dente, drain and cool slightly.
- Mix pasta with dip and shape into about 25 balls about 1.5” in size.
- In a microwave-safe bowl melt butter, then add breadcrumbs and mix evenly.
- In a small bowl beat the egg with 1 tbsp. of water. Roll each ball in the egg wash and then dip in the panko to coat well.
- Air fry at 400°F for 15 minutes in as many batches as necessary for your fryer.





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# SPICY DILL PICKLE CHICKEN SLIDERS



# SPICY DILL PICKLE CHICKEN SLIDERS



Prep time: 5 mins



Cook time: 25 mins



Servings: 24 Sliders

## INGREDIENTS

- 2-227g Spicy Dill Pickle Dip
- 1 box Chicken Nuggets, about 700g
- 12 Slider Buns
- 1 bag Coleslaw Mix, approx. 400g
- Pickle Slices



## INSTRUCTIONS

- Bake nuggets according to package instructions.
- While the nuggets are baking mix 1 container of spicy dill pickle dip with the coleslaw bag.
- Toast or warm slider buns.
- Spread each side of each bun with dill pickle dip.
- Assemble your buns with 2 nuggets pickle slices and slaw.



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# STROMBOLI



# STROMBOLI



Prep time: 15 mins



Cook time: 25 mins



Servings: 4-6

## INGREDIENTS

- 1-227g Artichoke & Asiago Dip
- 200g Italian Deli Meat\* Capicola, salami, prosciutto, etc.
- $\frac{3}{4}$  cup Mozzarella Cheese, shredded
- Approx. 400g Ready-made refrigerated Pizza Dough
- 1 Egg



## INSTRUCTIONS

- On a lightly floured surface roll dough into a 14" x 8" rectangle
- spread about half of the artichoke and asiago dip over the dough leaving a 1-inch border.
- Over the dip spread, layer the various slices of deli meat and sprinkle with shredded Mozzarella.
- Roll dough into a long log, folding over the edges place seam side down on a parchment-lined baking sheet and brush with egg wash.
- Bake at 375°F for 25 minutes or until golden brown and cooked through, allow to set for 10 minutes before slicing.



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**BUFFALO HUMMUS  
CHICKEN TACOS**





# BUFFALO HUMMUS CHICKEN TACOS



Prep time: 5 mins



Cook time: 10 mins



Servings: 24 tacos

## INGREDIENTS

- 1-227g Spicy Buffalo Hummus
- 1-227g Spicy Dill Pickle Dip
- 900g rotisserie chicken
- 2 bags of small Tortillas, approx. 24 tortillas
- 1 bag Coleslaw Mix, approx. 400g
- 3 tbsp Butter

Toppings: sliced radishes, dill pickles, cilantro, fresh lime wedges



## INSTRUCTIONS

- Pick the meat off the rotisserie chicken and tear it into bite-sized pieces.
- Melt butter in the pan and add chicken and heat through.
- Add Summer Fresh Spicy Buffalo hummus to the Chicken unit well coated.
- Combine Summer Fresh Spicy Dill Pickle Dip and a bag of coleslaw mix until combined.
- Warm flour tortillas and top each tortilla with a portion of chicken and slaw. Serve with your favourite taco toppings, cilantro, fresh limes, sliced dill pickles, avocados, and radishes. Enjoy!



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# 5 CHEESE TATER TOT SKEWERS



# 5 CHEESE TATER TOT SKEWERS



Prep time: 5 mins



Cook time: 20-25 mins



Servings: Approx 20 Skewers

## INGREDIENTS

- 2-227g 5 Cheese Dip
- 1 bag of Tater Tots, 800g
- 20 Skewers

## INSTRUCTIONS

- Preheat oven or air fryer to 425°F.
- Bake tater tots for 7 minutes, remove from oven and let cool slightly until you can handle them.
- Put 5-7 Tater Tots on each skewer, (depending on the size of the skewers).
- Top each skewer with about 2 tbsp. of Summer Fresh 5 Cheese dip and bake for about 7 minutes until the dip is bubbly and just starting to brown.
- Serve immediately.

