

Summer Entertaining 2025

9 Perfect Recipes for Every Summer Gathering





Servings 6

cook Time
4-6 mins

Ingredients

- Summer Fresh Mexican Bean Salad
- Summer Fresh Honey Jalapeno
- 6 Tortillas
- 1 lb Chicken breast
- 1 Avocado
- 1 tsp of cumin, oregano, chili powder and cilantro
- 1Lime

- 1.In a large bowl, add chicken and toss to coat in marinade of olive oil, lime juice and seasonings. Marinate for 30 mins.
- 2. Preheat grill to medium-high heat and grill chicken for 4-6 minutes per side, or until cooked through. Let chicken rest for a few minutes before slicing into strips.
- 3. Warm tortillas on grill.
- 4.To assemble tacos, spread **Summer Fresh Honey Jalapeno Hummus** to start, place chicken strips, top
 with **Summer Fresh Mexican Bean Salad,** sliced
 avocado and cilantro.

Grilled Shrimp Pad Thai Bowl

Servings 6

6 mins





Ingredients

- Summer Fresh Pad Thai Salac
- Summer Fresh Roasted Red Pepper Dip
- Shrimp large, uncooked
- Pineapple chunks
- Green bell peppers
- 1/3 cup sweet chili sauce

Directions

- 1. Thread shrimp, green pepper and pineapple chunks onto skewers. Using a pastry brush, brush sweet chili sauce onto both sides of each pineapple shrimp skewer.
- 2. Heat grill to 350°F. Add pineapple shrimp skewers and cook for 3 minutes. Brush skewers with any remaining sauce. Flip skewers and cook another 2-3 minutes, or until shrimp are cooked through.
- 3.Remove skewers and serve with Summer Fresh Pad Thai Salad and Summer Fresh Roasted Red Pepper Dip. Garnish with chopped parsley and lime wedges. Serve warm.







Chicken Greek Pasta Feta Salad

Servings **6**

Cook Time
8-10 mins







Ingredients

- Summer Fresh Greek Pasta Feta Salad
- Summer Fresh Extra Thick Tzatziki
- Summer Fresh Dill Pickle Dressing
- 1 lb Chicken thigh

- 1. Preheat grill to a 350°F
- 2.Marinate chicken thighs with Summer Fresh Creamy Dill Pickle Dressing for 15-20 mins.
- 3.Once grill is warm, grill chicken thighs for 8-10 minutes until fully cooked through.
- 4. Plate with Summer Fresh
 Greek Pasta Feta Salad and
 Summer Fresh Extra Thick
 Tzatziki.

Rainbow Pizza

Cook Time Servings 22 mins



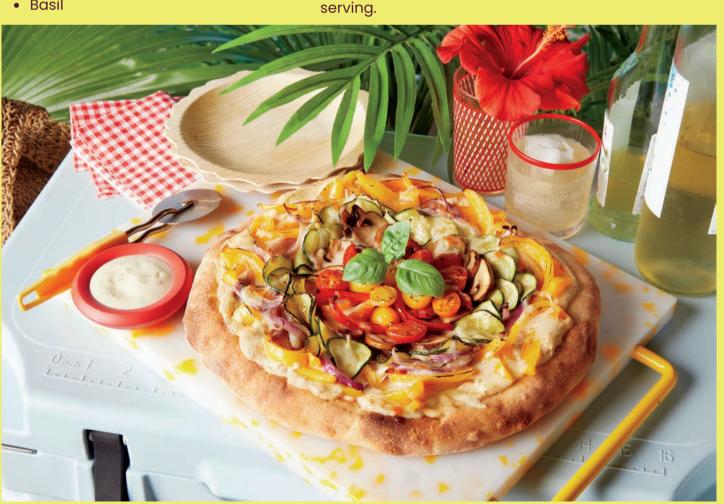
- 1.In a large bowl, combine all vegetables, 3 teaspoons oil and desired seasonings. Transfer to grill on medium heat, 350°F, for 8-10 minutes or until tender.
- 2. Spread pizza crust with Summer Fresh Spicy Dill Pickle Dip. Top with grilled cut vegetables, tomatoes and cheese. Grill, covered, over indirect medium heat for 10-12 minutes or until edges are lightly browned & cheese is melted. Rotate pizza halfway through cooking to ensure evenly browned crust.
- 3. Drizzle Summer Fresh Ranch Dressing on top before





Ingredients

- Summer Fresh Spicy Dill Pickle Dip
- Summer Fresh Ranch Dressing
- Pizza dough
- Mozzarella cheese, shredded
- Zucchini
- Bell peppers
- Red onion
- Mushroom
- Cherry tomato
- Basil





Grilled Cauliflowersteak

Summer Fresh

GARLIC DIP & SAUCE ORIGINAL

2009 GO



Servings **2**

Cook Time
10 mins

Ingredients

- Summer Fresh Original Garlic Dip
- Summer Fresh Avocado Herb Goddess Dressing
- 2 heads Cauliflower
- 2 tbsp Olive oil
- 1/2 tsp Sea salt
- 1/2 tsp Black pepper
- 1 tsp Paprika
- 1/2 tsp Garlic powder

- 1.Place the cauliflower core-side down on a cutting board and, using a large, sharp knife, slice it vertically into 'steaks'.
- 2.In a small bowl, mix together olive oil, and spices. Brush olive oil mixture over cauliflower steaks on both sides.
- 3. Preheat grill to 350°F. Place cauliflower steaks on grill, close lid, and cook for 5 minutes. Flip, cover, and cook for 4-5 more minutes, until tender and browned.
- 4. Plate cauliflower over **Summer Fresh Original Garlic Dip**, drizzle **Summer Fresh Avocado Herb Goddess Salad Dressing** and garnish with basil on top.



Hummus Tzatziki Salad

Servings 6

Prep Time 8 mins

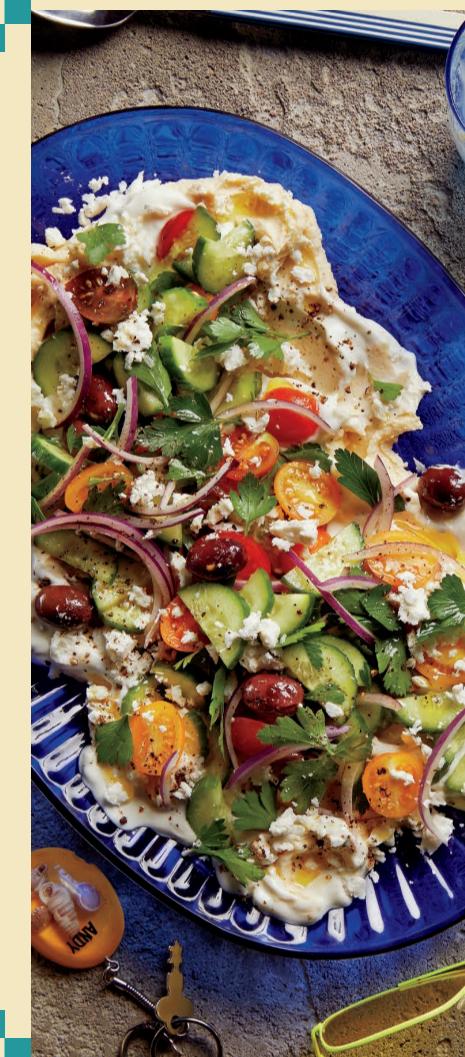




Ingredients

- Summer Fresh Original Hummus
- Summer Fresh Tzatziki
- Pita
- Cucumbers
- Tomato
- Red onion
- Olives
- Feta cheese

- 1. Spread **Summer Fresh Original Hummus** over a small platter.
- 2.Top with **Summer Fresh Tzatziki** over hummus, leaving a ½-inch border of hummus exposed around edges.
- 3.In another small bowl, toss tomatoes, cucumber, olives, red onion, and parsley with 1 tablespoon olive oil, salt, and black pepper, to taste. Spoon mixture evenly over.
- 4. Scatter feta cheese over top.





Portobello Mushroom Burger

Servings

8 mins





Ingredients

- Summer Fresh Bruschetta
- Summer Fresh Roasted Garlic Hummus
- 6 large Portobello mushrooms (stem removed)
- 6 fresh mozzarella cheese balls, sliced thinly
- 1 cup Micro Greens
- 6 Burger buns

- 1. Preheat arill to 450°F.
- 2.Grill first side of mushroom for 4 minutes
- 3. Flip and fill each mushroom with the mozzarella slices and **Summer Fresh Bruschetta** and grill until cheese has melted and golden in colour (about 4 minutes).
- 4. Toast burger buns. Spread Summer Fresh Roasted Garlic Hummus, more Bruschetta, place portobello mushroom and top with Micro greens and bun.



Thank you for downloading the 2025 Summer Entertaining Guide











































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