

Summer
Fresh

Summer Entertaining 2025

9 Perfect Recipes for Every Summer Gathering





Sweet & Savoury Tacos

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
- 1 Lime

Directions

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

Cook Time
6 mins



Ingredients

- Summer Fresh Pad Thai Salad
- 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.



Mezze Platter

Servings
6

Prep Time
10 mins

Ingredients

- Summer Fresh Dill Pickle salad
- Summer Fresh Tuscan Chickpea salad
- Summer Fresh Couscous salad
- Summer Fresh Caramelized Onion Hummus
- Summer Fresh Topped Kalamata Olive Hummus
- Cut vegetables (cucumbers, cherry tomatoes, bell peppers, pickles, celery)
- Falafel, cooked per instructions
- Olives
- Pita/Crackers

Directions

1. Cut all veggies and arrange on board.
2. Place **Summer Fresh Hummus and Salads** into bowls and place on board.
3. Fill in the spots with pita, crackers and other foods.





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

Directions

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

Servings
6

Cook Time
22 mins



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

Directions

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 serving.





Grilled Jalapeño Sausage

Servings
6

Cook Time
8 mins

Ingredients

- Summer Fresh Jalapeno Popper Salad
- 6-10 sausages

Directions

1. Preheat grill. Once ready, grill sausages until charred.
2. Serve with **Summer Fresh Jalapeno Popper Salad**.

Grilled Cauliflower steak

Servings
8

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

Directions

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

Directions

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
6

Cook Time
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

Directions

1. Preheat grill 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.



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