

FEBRUARY 2026

GOURMET Scoop

So Easy. So Delicious!



PULL UP A CHAIR.
TAKE A TASTE.
COME JOIN US.
LIFE IS SO ENDLESSLY
DELICIOUS.

- RUTH REICHL -

MEXICAN CHICKEN WITH SALSA

- 3-4 boneless, skinless chicken breasts
- 1 Tbsp. **Mexican Fiesta Rub & Seasoning**
- 2 tsp. **Sunset Seasoned Salt**
- 2 tsp. **Chef's Blend - All Purpose Seasoning**

Combine seasonings in a small dish. Season chicken breasts with seasonings and refrigerate for several hours to allow the seasonings to marinate. The chicken can then be grilled or cooked stove top. When cooked, place chicken breast on top of a bed of cooked wild and brown rice. Top with warmed corn salsa.



CORN, BLACK BEAN AND MANGO SALSA

- 1 Jar **Peach & Mango Habanero Salsa**
- ½ lime
- 1 Tbsp. **Oh! So Garlic**
- 1 can (199 mL) kernel corn (can use fresh corn that has been cooked)
- 1 cup black beans

Place **Peach & Mango Habanero Salsa** in a bowl, add juice from lime and **Oh! So Garlic**. Rinse and drain black beans, drain corn; add corn and beans to the salsa. Refrigerate for 1 hour before serving. Leftovers can be kept covered in the fridge.

EGG BITES

- ½ cup blended cottage cheese
- ½ cup milk
- 6-7 eggs
- 2 tsp. **Lemony Dill Seasoning**
- 1 tsp. **Sunset Seasoned Salt**
- 1 tsp. **Cheesy Bacon & Chive Seasoning**
- Black Pepper
- 3 strips bacon, cooked crisp and crumbled
- ½ cup grated Swiss or cheddar cheese
- 2 cups chopped veggies- choose cooked leftovers or add raw (peppers, grape tomatoes, onion, asparagus, spinach and/or mushrooms)

Preheat oven to 325°F — the lower temp prevents rubbery eggs. In your blender add cottage cheese, blend until smooth, add eggs, milk and seasonings. Blend for 20 seconds. Grease your muffin tins. Drop your add ins to the muffin tin (about a tablespoon) and top up with egg mixture. Bake for approximately 18-22 minutes until mixture is set.



If you are looking for a great "Grab & Go" Snack- this is it!



SPINACH, CHICKEN AND VEGGIE SALAD

- 2 cups fresh baby spinach, chopped into bite-sized pieces
- 8 cherry tomatoes, halved
- 1 fully cooked seasoned chicken breast, diced
- 1 cup chopped assorted vegetables – peppers, celery, cauliflower, carrot
- ½ cup cubed aged cheddar cheese
- ⅓ cup pumpkin seeds

Dressing

- ¾ cup Greek Yogurt
- ¾ cup blended cottage cheese
- 1 Tbsp. mayonnaise (optional- add if you want a creamier dressing)
- 2 tsp. **Jalapeno Ranch Dill Pickle Seasoning Blend**
- 2 tsp. **Onion, Garlic & Herb seasoning**
- Juice of ½ lemon
- ¼ cups milk

Place all dressing ingredients in a blender and blend until well combined. Place all salad ingredients in a serving bowl and drizzle with dressing.

Dressing can be stored in a salad jar in the refrigerator for several days.



QUINOA SALAD

- 1 ½ cups cooked quinoa
- 8 cup grape tomatoes, cut in half
- ¾ cup feta cheese
- 1 cup chopped cabbage or other greens
- 2-3 mini cucumbers, sliced

Dressing

- 2 Tbsp. **Meyer Lemon Infused Olive Oil**
- 3 Tbsp. fresh lemon juice
- 2 tsp. **Mango Chili Lime Seasoning**
- 1 tsp. **Garlic Pepper with a Twist of Lemon**
- 1 Tbsp. liquid honey
- 1 Tbsp. light soy sauce
- Black pepper

Prepare dressing and set aside. In a serving bowl place cooked quinoa along with all other salad ingredients. Toss with dressing and serve as a side with chicken or enjoy on its own.



A winner from our **Family Faves** Freezer Meal Workshop

SMOKY SWEET SLOW COOKER PULLED PORK

- 3 lbs. (1.36 kg) boneless pork loin
- 1 Tbsp. **Sunset Seasoned Salt**
- 1 Tbsp. **Chef's Blend - All Purpose Seasoning**
- 1 Tbsp. **Oh! So Celery**
- 1 ½ cups apple juice, divided
- 1 cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Combine all seasonings. Rub the spice mixture onto all sides of the pork loin. Place in a large bowl or resealable bag and refrigerate for an hour or more. Place the seasoned pork loin in a slow cooker along with ¾ cup apple juice. Cook on high for two hours then low for 4 hours. Remove pork from slow cooker and shred. Return shredded pork to the slow cooker along with the **Sunset Gourmet's Smoky Sweet Grilling Sauce** and apple juice. Slow cook for another 45 minutes on low. (You can add additional **Sunset Gourmet's Smoky Sweet Grilling Sauce** if you prefer a more saucy pulled pork.) Serve on buns with coleslaw or try pulled pork on Mac & Cheese!

Coleslaw dressing- combine ½ cup mayonnaise with ⅓ cup **Pineapple Jalapeno Jelly**.