

June is bursting  
with  
fresh **NEW** flavours

JUNE 2026

# GOURMET Scoop

So Easy. So Delicious!



Sunset  
Gourmet



Breakfast  
has never  
tasted so  
good

## Egg and Salsa Breakfast

- 1 cup Fresh Classic Salsa
- 2 eggs
- Tortilla shells

Pour one cup of the salsa into a small skillet and bring it to a simmer. Use a spoon to make small wells, crack eggs into them, cover, and cook until the whites are set. Serve on warmed tortilla shells. Finish with a sprinkle of feta or cotija cheese and some avocado slices.

### Fresh Classic Salsa

- 2½ Tbsp. **Classic Salsa Blend**
- 2 cups fresh tomatoes, peeled, seeded and chopped

Pulse fresh tomatoes in food processor to reach desired consistency before adding salsa mix. To thin, add 1 tablespoon of water at a time, until reaching a desired consistency.



## Spinach Citrus Salad

- 1 bag (4 or 5 cups) spinach
- 1 can mandarin oranges, drained or fresh mandarin segments
- 1/3 cup of pomegranate
- 1/3 cup chopped pecans
- 1/2 cup crumbled blue cheese or feta cheese

### Dressing:

- 2 Tbsp. white wine vinegar
- 3 Tbsp. **Smoky Chipotle Honey Mustard**, room temperature
- 1 Tbsp. sesame oil

In a small bowl, place **Chipotle Honey Mustard** and whisk in white wine vinegar and oil. Place spinach in a bowl, pour dressing over greens and toss. Add remaining ingredients and gently toss.

## Chicken and Veggie Kabobs

- 3 bell peppers, assorted colours, cut into bite-sized pieces
- 1 large onion, cut into bite-sized pieces
- 4 chicken breasts cut into 1-inch pieces
- 2 Tbsp. olive oil
- 2 tsp. **Sunset Seasoned Salt**
- 1 Tbsp. **Smoky Pecan Rub & Seasoning**
- ½ cup **Peaches, Pineapple & Peppers Grilling Sauce**
- 1 tsp. soy sauce

Place chicken, peppers and onion in a large bowl, drizzle with olive oil and sprinkle with seasonings. Mix well to make sure the seasonings are evenly distributed. Refrigerate for one hour. Alternate chicken, peppers and onion on skewers. In a small bowl, combine **Peaches, Pineapple & Peppers Grilling Sauce** and soy sauce. Preheat your grill to medium heat. Place the skewers on the grill and after 5 minutes of cooking time, brush with sauce. Grill kabobs for 10 to 15 minutes, turning every 3 to 4 minutes and checking for an internal temperature of at least 165°F.

It is time to fire up the grill.



If you are using wooden/bamboo skewers, we recommend soaking in water for 20 minutes before using.

## Turkey Burgers with a Hint of Hickory & Maple

- 2 lbs. (.907 kg) ground turkey
- ⅓ cup breadcrumbs
- 1 egg
- 1 Tbsp. **Oh! So Onion**
- 1 Tbsp. **Oh! So Garlic**
- 1 Tbsp. **Hickory & Maple Garlic Seasoning**
- ¼ cup chopped parsley

### Sweet Hickory Mayo

- 1 cup regular mayonnaise or olive oil mayonnaise
- 1 Tbsp. **Hickory & Maple Garlic Seasoning**

Combine ingredients, refrigerate until ready to use.

In a large bowl, mix ground turkey, breadcrumbs, egg, parsley, and seasonings. Form into 10 patties. Preheat grill to medium-high heat. For patties about 1 inch thick, grill each side for 6-7 minutes, check for doneness and internal temperature of 165°F. Let the burgers rest for 3-5 minutes after grilling. This allows the juices to redistribute for a juicier burger. Heat the bun on the grill for a few minutes, brush with Sweet Hickory Mayo and add your favourite burger toppings (bacon, lettuce, tomatoes, BBQ sauce and fresh cucumbers).



## Blueberry Lemon Cheesecake Rollups

- 1 brick (250 g) cream cheese, softened
- 6 Tbsp. **Blueberry Lemon Dip & Dessert Mix**
- 1 Tbsp. milk
- 3 large tortilla wraps
- Fresh blueberries

Combine dessert mix with cream cheese, add milk and mix well. Lay tortilla shells on a flat surface and spread with Blueberry Lemon cream cheese. Place a row of blueberries on one edge of the wraps. Roll tightly and wrap in plastic wrap. Refrigerate for several hours or overnight and cut into pinwheels just prior to serving.



A Sweet Surprise!