

Brighten your summertime meals with the
crisp, colourful harvest of the season.

Sunset
Gourmet

AUGUST 2026

GOURMET Scoop

So Easy. So Delicious!

Chipotle Aioli Chicken Fajitas

- 2 Tbsp. **Meyer Lemon Infused Olive Oil**
- 2 large boneless skinless chicken breasts, sliced into strips
- 2 red, green and/or yellow bell peppers, sliced
- 1 onion, sliced
- 1 Tbsp. **Mango Chili Lime Seasoning**
- 1 Tbsp. **Garlic Pepper with a Twist of Lemon**
- 1/3 cup **Chipotle Aioli Sweet Heat Sauce**
- 10 flour or corn tortillas (6"), warmed
- Fajita toppings such as shredded cheese, pico de gallo, sour cream, guacamole

Preheat oven to 250°F. In large skillet, heat oil over medium-high heat. Add chicken and cook for 5 minutes. Add peppers, onion and seasonings. Cook for another 5 minutes. Add sauce and simmer for 5 minutes, stirring occasionally. While veggies and meat are cooking, wrap tortillas in aluminum foil and warm them in oven until heated through and softened, for about 6-8 minutes. Serve in warmed tortillas with desired toppings.



Blueberry Lemon Cannoli Dessert

- 8 cannoli shells, store-bought or homemade
- 1 brick (250 g) cream cheese, softened
- 1 packet **Blueberry Lemon Dip & Dessert Mix**
- 1 cup Cool Whip

In a large bowl combine the cream cheese with **Blueberry Lemon Dip & Dessert Mix**, mix with a hand blender until smooth. Gently fold in the Cool Whip. Place the mixture into pastry bag fitted with a 1/2" open piping tip. Refrigerate until ready to use; filling can be made up to 24 hours in advance. When ready to serve, pipe the filling into one end of cannoli shell, filling halfway, then pipe into the other end. Repeat with remaining shells.

If you don't have a piping bag, you can use a zipper-seal bag with the corner cut off or you can spoon the filling into the shells.

Photo
compliments
of Trudy
Stumpf.

Trudy gave her guests a special treat. Trudy made one recipe with **Blueberry Lemon Dip & Dessert Mix** and repeated the recipe with **Chocolate Chip Cookie Dough Dip & Dessert Mix**. Each shell was filled with a taste of both.



Summer
tastes better
when it's shared!

Recipe
compliments
of Denise
Chamberland
Thibodeau



Mango & Blueberry Salsa

- 1 cup fresh blueberries
- 1 cup mango, chopped
- ¼ cup red onion, chopped
- 1 Tbsp. **Sunset Gourmet Classic Salsa Blend**
- 1 Tbsp. lime juice or juice of 1 small lime

Combine blueberries, mango, red onion, **Classic Salsa Blend**, and lime juice in a bowl. Mix and let flavours meld for 30 minutes or more before serving.

For an easy appetizer, serve with taco chips. This salsa is delicious served with fish tacos.

Cheesy Zucchini Bake



- 4 medium zucchinis, sliced into ½" thick rounds
- 1 Tbsp. **Fresh Harvest Garlic Olive Oil**
- 2 tsp. **Sunset Seasoned Salt**
- 2 tsp. **Cheesy Bacon & Chive Seasoning Mix**
- 2 eggs
- 1 cup grated Parmesan cheese

Preheat oven to 350°F. In a large fry pan, heat olive oil; add zucchini rounds and sauté until lightly browned on both sides. Drain on paper towel. Arrange zucchini in a baking dish lightly sprayed with non-stick cooking spray. In a small bowl, whisk eggs until frothy; add seasonings and cheese. Pour over zucchini. Bake for 15 minutes, or until crust turns golden brown. Serve hot.

Sweet Onion Aioli Warm Potato Salad

- 6 potatoes, peeled and cubed
- 6 slices bacon, cooked and crumbled
- ½ cup mayonnaise
- 3 Tbsp. **Sweet Onion Aioli Sauce**
- 1 Tbsp. **Cheesy Bacon & Chive Seasoning**
- 2 tsp. **Sunset Seasoned Salt**
- Black pepper
- 1 green onion, sliced (optional)

In a saucepan, place potatoes in boiling salted water, cover and cook until tender, about 20 minutes. Drain and transfer to bowl, add crumbled bacon. Mix mayonnaise, **Sweet Onion Aioli Sauce**, **Cheesy Bacon & Chive Seasoning**, **Sunset Seasoned Salt** and black pepper; toss over warm potatoes; add chopped green onions.



Summertime Burgers



- 1 egg, lightly beaten
- ½ cup seasoned breadcrumbs
- 2 Tbsp. water
- 1 Tbsp. **Oh! So Garlic**
- 2 tsp. **Chef's Blend - All Purpose Seasoning**
- 1 Tbsp. **Oh! So Onion**
- 2 Tbsp. **Hot Pepper Bacon Jam**
- 2 lbs. (.907kg) ground beef

Combine the first seven ingredients; add ground beef and gently mix. Turn grill to medium-high heat and lightly oil the grate. Grill burgers for 3 minutes on each side, then move to a lower heat area of the grill. Cook another 5-6 minutes on each side to desired doneness. Toast the buns and add your favourite toppings.

Turn up the heat with a splash of **Chipotle Aioli Sweet Heat Sauce**.