

SEPTEMBER 2026

GOURMET Scoop

So Easy. So Delicious!

Sunset
Gourmet

Add something deliciously new
to your menus this month!

Discover fresh inspiration with
the flavours of Sunset Gourmet.



Caprese Salad

- 4 Roma tomatoes, sliced
- 12 oz. fresh mozzarella, sliced 1/4" thick
- 2 Tbsp. balsamic vinegar
- 2 -3 Tbsp. **Meyer Lemon Infused Olive Oil**
- Sea salt
- **Garlic Pepper with a Twist of Lemon**
- Fresh basil

Arrange the tomatoes and mozzarella on a serving plate. Alternate between the two, overlapping. Drizzle with **Meyer Lemon Infused Olive Oil** and balsamic vinegar, sprinkle with seasonings and add fresh basil leaves.

Hearty Meat Sauce Stuffed Zucchini

- 3 medium zucchinis, cut in half
- 1 tsp. salt
- 1 tsp. black pepper
- 1 1/2 lbs (.680 kg) ground beef, turkey or chicken
- 1 Tbsp. **Oh! So Onion**
- 1 Tbsp. **Oh! So Garlic**
- 1 tsp. **Mediterranean Greek Seasoning Blend**
- 1 jar (24 oz.) prepared marinara sauce
- 3 Tbsp. tomato paste
- 2 cups shredded mozzarella cheese (divided)
- 2 Tbsp. Parmesan Cheese

Preheat oven to 400°F. Spray a broiler pan or a 13×9" baking dish with cooking spray. Cut the zucchinis in half lengthwise and use a teaspoon to scoop out the seeds and part of the zucchini flesh, leaving at least a 1/3" border around the edges. Arrange the zucchini halves side by side on the baking dish and season with salt and pepper.

In a large skillet, cook ground meat with **Oh! So Onion** and **Oh! So Garlic** until fully cooked and no longer pink. Drain any excess liquid from the pan, add 2 cups marinara sauce, tomato paste, **Mediterranean Greek Seasoning Blend**. Let the mixture simmer for 4-5 minutes. Remove from heat.

Divide half of the shredded mozzarella cheese between the zucchini halves, sprinkling it at the bottom of each. Top with meat mixture and sprinkle with the remaining mozzarella cheese and Parmesan cheese.

Transfer the zucchini boats to the oven and bake for 22-25 minutes until tender.





Brownies with Fresh Strawberries

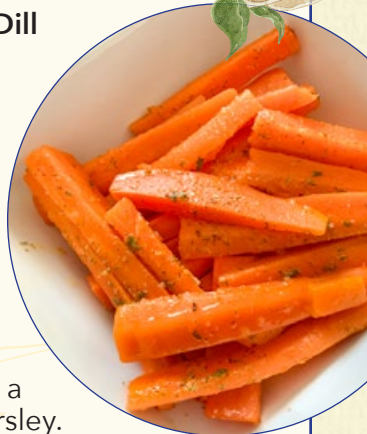
- 1 pkg. **Chocolate Lover's Fudge Brownie Mix**
- ½ cup butter, melted
- 2 large eggs
- 2 Tbsp. water
- Hot fudge sauce, optional
- Vanilla ice cream, optional

Heat oven to 350°F. Grease or spray the bottom of a 9x9 round baking pan. Combine all ingredients together in a large bowl; stir until moist. Spread batter in baking pan. Bake for 25-28 minutes. Remove from oven and let cool. Sprinkle with icing sugar and top with fresh strawberries. Serve with a scoop of vanilla ice cream and hot fudge sauce if so desired.

Lemony Dill Glazed Carrots

- 6-7 medium carrots, sliced
- ¼ tsp. salt
- 1 Tbsp. butter
- 2 Tbsp. honey
- 1 Tbsp. frozen orange juice concentrate
- 2 tsp. **Lemony Dill Seasoning**

Place carrots into a large saucepan, with enough water to reach a depth of 1" and bring to a boil. Reduce heat to low; cover and simmer carrots until tender, 5-6 minutes. Drain and transfer to a bowl. Melt butter in the same saucepan; add honey, orange juice and **Lemony Dill Seasoning**; bring to a light simmer. Transfer carrots into the sauce; cook and stir until carrots are glazed, about 5 more minutes. Place in a serving dish and garnish with chopped parsley.



Lemony Dill Baked Salmon

- 1½ lbs (.680 kg) salmon filets
- ⅓ cup mayonnaise
- ¼ cup butter
- 1 tsp. **Sunset Seasoned Salt**
- 2 tsp. **Lemony Dill Seasoning**

Place salmon filet (skin side down) on a baking sheet lined with tin foil. Spread mayonnaise over the top of the filet. Place butter slices over the mayonnaise, then sprinkle generously with **Sunset Seasoned Salt** and **Lemony Dill Seasoning**. Place in preheated oven or BBQ, bake at 350°F for about 15-20 minutes.



Mediterranean Style Chicken Breasts

- 1 cup low-fat plain yogurt
- ¼ cup extra-virgin olive oil
- 2 Tbsp. lemon juice
- 1 Tbsp. **Onion, Garlic & Herb Seasoning**
- 2 Tbsp. **Mediterranean Greek Seasoning Blend**
- 4 boneless, skinless chicken breasts

Combine yogurt, oil, lemon juice and seasonings in a bowl. Add chicken and coat. Cover and marinate in the fridge for 1 hour or overnight. Preheat grill to medium heat, grill for 10 minutes, turning once. Check the internal temperature with a thermometer; when they reach 165°F, they are done. Serve with a side Greek salad or serve sliced as part of the salad for a one-dish dinner.

