



# Sriracha Glazed Turkey Meatballs

**Serves: 6 (makes 24 meatballs).**

**Prep time: 15 minutes active; 40 minutes total.**

## Meatballs:

1 pound ground turkey  
3 green onions, minced  
2 tablespoons minced garlic  
1 tablespoon minced ginger  
1 egg, lightly beaten  
½ cup panko breadcrumbs  
2 tablespoons sriracha  
1 teaspoon tamari

½ teaspoon ground white pepper  
1 teaspoon sesame oil

## Glaze:

⅓ cup apricot preserves  
1 to 2 tablespoons sriracha  
1 ½ tablespoons rice vinegar  
1 tablespoon tamari  
1 tablespoon sesame oil

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## Preparation

In large bowl, gently combine all meatball ingredients until everything is evenly distributed. Form mixture into small balls, using 1 to 1 ½ tablespoons of meat per ball. Place the meatballs onto a rimmed baking tray and into the oven. Bake for 10 minutes and turn the meatballs. Bake for another 10 minutes until cooked through.

While the meatballs bake, combine all glaze ingredients in a small pot. Whisk and cook over medium heat for 5 minutes or until mixture is slightly thickened. To serve, toss or brush meatballs with warm glaze.

# Sriracha Glazed Turkey Meatballs

## Ingredient checklist

### PRODUCE

- Green onions
- Ginger
- Garlic

### GROCERY

- Panko breadcrumbs
- Tamari
- Apricot preserves
- Sriracha
- Sesame oil
- Rice vinegar

### MEAT/SEAFOOD

- Ground turkey

### REFRIGERATED/DAIRY

- Eggs

### SPICES/SEASONINGS

- White pepper

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## Serving suggestion

Served whole and garnished with sliced green onion or toasted sesame seeds on an appetizer platter or made into sliders, these meatballs really bring the heat if you double the amount of ginger and sriracha in the mix. Make it a meal by serving the meatballs on a bed of steaming hot jasmine rice.

## Nutritional information per serving

|                     |                |
|---------------------|----------------|
| 275 calories        | 12 g. fat      |
| 105 mg. cholesterol | 482 mg. sodium |
| 18 g. carbohydrate  | 1 g. fiber     |
| 24 g. protein       |                |

*The nutritional values and information provided are approximations.*



# Chorizo and Avocado Salsa

**Serves: 6. Prep time: 20 minutes.**

6 ounces chorizo sausage, diced small  
1 tablespoon minced garlic  
1 jalapeño pepper, seeded and minced  
1 tomato, diced

2 avocados, peeled and diced  
1 cup corn kernels  
1 tablespoon minced chipotle peppers in adobo sauce  
1 lime, zest and juice  
Salt to taste

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## Preparation

Sauté the chorizo in a skillet until lightly browned. Remove from skillet and set on a paper towel to drain and cool.

In a mixing bowl, stir together the garlic, jalapeño, tomato, avocado, corn, chipotle peppers and lime zest and juice. Add the chorizo and salt to taste.

# Chorizo and Avocado Salsa

## Ingredient checklist

### PRODUCE

- Garlic
- Tomato
- Lime
- Jalapeño pepper
- Avocados

### GROCERY

- Corn kernels (if using canned)
- Chipotle peppers in adobo sauce

### MEAT/SEAFOOD

- Chorizo sausage

### FROZEN

- Corn kernels (if using frozen)

### SPICES/SEASONINGS

- Sea salt

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## Serving suggestion

For a party platter, cut 3 additional avocados in half and remove pits. Use a tablespoon to remove some of the avocado flesh and create a well. Slice a small piece from the bottom of the avocado so it will sit flat without rocking. Spoon the salsa into the individual avocado halves and serve with tortilla chips and spoons. Substitute crumbled bacon for the sausage if desired. This versatile salsa is delicious in a breakfast burrito, as a burger topping or stuffed into taco shells, too!

## Nutritional information per serving

|                    |                |
|--------------------|----------------|
| 163 calories       | 11 g. fat      |
| 25 mg. cholesterol | 404 mg. sodium |
| 8 g. carbohydrate  | 1 g. fiber     |
| 8 g. protein       |                |

*The nutritional values and information provided are approximations.*



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# Savory Herb Cheese Bites

**Makes approximately 15. Prep time: 20 minutes.**

4 ounces cream cheese, softened  
1 teaspoon minced garlic  
Pinch of salt  
4 ounces Gruyere cheese,  
shredded

2 teaspoons minced fresh sage  
1 teaspoon minced fresh rosemary  
¼ cup finely-chopped walnuts  
1 tablespoon minced parsley

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## Preparation

In a food processor, blend the cream cheese, garlic and salt until smooth. Transfer cream cheese mixture to a bowl and stir in the Gruyere cheese, sage and rosemary until evenly distributed. Line a plate or pan with parchment paper. Roll the cheese mixture into 1-inch balls and set on the parchment paper. In a small bowl, combine the walnuts and parsley and stir until well mixed. Roll each ball in the mixture and return to plate or pan. Place the cheese balls in the refrigerator to firm. Serve with crackers or crostini.

**Tip:** You can make a variety of different combinations using the basic mixture of cream cheese and garlic. Start with 12 ounces of softened cream cheese blended with 2 cloves of garlic and a pinch of salt, then experiment with new and different flavors. You'll find recipes for cranberry-blue cheese and jalapeño-cheddar cheese bites at [www.strongertogether.coop](http://www.strongertogether.coop).

# Savory Herb Cheese Bites

## Ingredient checklist

### PRODUCE

- Garlic
- Rosemary
- Sage
- Parsley

### BULK

- Walnuts

### REFRIGERATED/DAIRY

- Cream cheese
- Gruyere cheese

### SPICES/SEASONINGS

- Sea salt

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## Serving suggestion

These fun little bites are perfect for entertaining. Make cheese lollipops using thin pretzel sticks or serve cheese balls with water crackers or baguette slices. Earn extra points by shaping them into little footballs for game day!

## Nutritional information per serving

|                    |                |
|--------------------|----------------|
| 261 calories       | 23 g. fat      |
| 62 mg. cholesterol | 187 mg. sodium |
| 3 g. carbohydrate  | 1 g. fiber     |
| 12 g. protein      |                |

*The nutritional values and information provided are approximations.*



# Parmesan Herb Crusted Potatoes

**Serves: 6. Prep time: 10 minutes active; 40 minutes total.**

2 tablespoons olive oil  
1 tablespoon minced fresh rosemary  
1 teaspoon dried thyme  
1 teaspoon dried oregano  
1 teaspoon lemon zest  
½ teaspoon salt

½ teaspoon cracked black pepper  
2 pounds medium whole fingerling potatoes, or Yukon potatoes cut into wedges  
¼ cup finely-shredded Parmesan cheese

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## Preparation

Preheat oven to 425 degrees F.

In a large bowl, combine the olive oil, herbs, lemon zest and spices. Add the potatoes and toss to coat. Add the cheese and toss until thoroughly mixed. Arrange the potatoes in a single layer in a large, rimmed baking pan coated with cooking spray. Sprinkle any remaining cheese and herb mix over the potatoes. Bake for 20 minutes. Check for doneness, stir and bake for 10 minutes more (or as needed).

# Parmesan Herb Crusted Potatoes

## Ingredient checklist

### PRODUCE

- Rosemary
- Fingerling or Yukon potatoes
- Lemon

### GROCERY

- Olive oil

### REFRIGERATED/DAIRY

- Parmesan cheese

### SPICES/SEASONINGS

- Thyme
- Sea salt
- Oregano
- Black pepper

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## Serving suggestion

Delicious served hot as a side dish or at room temperature as an appetizer. Be creative with dipping sauce ideas: ranch dressing, pesto, jalapeño-seasoned sour cream or sriracha aioli all taste great with these baked potato bites.

## Nutritional information per serving

|                    |                |
|--------------------|----------------|
| 173 calories       | 6 g. fat       |
| 3 mg. cholesterol  | 259 mg. sodium |
| 27 g. carbohydrate | 4 g. fiber     |
| 4 g. protein       |                |

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# Stuffed Jalapeño Peppers

**Serves: 18. Prep time: 10 minutes active; 30 minutes total.**

|                                      |                                     |
|--------------------------------------|-------------------------------------|
| 9 medium-sized jalapeño peppers      | 2 teaspoons taco seasoning          |
| ½ pound ground pork sausage          | 2 tablespoons butter, melted        |
| 8 ounces cream cheese, softened      | ½ cup finely-crushed tortilla chips |
| 1 cup shredded smoked cheddar cheese |                                     |

## Preparation

Preheat oven to 375 degrees F. Remove stems and slice each pepper in half lengthwise. Use a spoon to scoop out any seeds and some of the rib to make a boat.

Place sausage in a skillet over medium heat and cook until evenly brown. Remove to a paper towel and allow grease to drain. In a bowl, mix the sausage, cream cheese, shredded cheese and seasoning. Press about 1 tablespoon of the sausage mixture into each jalapeño half. The sausage mixture should be just enough to mound above the pepper.

Combine the melted butter and crushed tortilla chips in a small bowl or plate. Gently press each pepper, cheese side down, into the chip mixture and arrange the stuffed pepper halves in baking dishes. Bake for 20 minutes, remove from the oven and let sit for a few minutes before serving.

# Stuffed Jalapeño Peppers

## Ingredient checklist

### PRODUCE

- Jalapeño peppers

### GROCERY

- Taco seasoning
- Tortilla chips

### MEAT/SEAFOOD

- Ground pork sausage

### REFRIGERATED/DAIRY

- Cream cheese
- Smoked cheddar cheese
- Butter

### SPICES/SEASONINGS

- Sea salt
- Black pepper

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## Serving suggestion

Perfect for the spicy food fan, these stuffed peppers are a nice addition to classic Game Day fare like sandwiches, burgers, tacos, beer and chips with guacamole. Substitute your favorite cheese or sausage as desired, or use mini sweet peppers in place of the jalapeños.

## Nutritional information per serving

|                    |                |
|--------------------|----------------|
| 137 calories       | 12 g. fat      |
| 32 mg. cholesterol | 226 mg. sodium |
| 3 g. carbohydrate  | 0 g. fiber     |
| 5 g. protein       |                |

*The nutritional values and information provided are approximations.*



# Feisty 5 Spice Chicken Wings

**Serves: 6. Prep time: 15 minutes active; 1 hour 30 minutes total.**

|  |                                      |
|--|--------------------------------------|
| ¾ cup tamari                                 | 1 tablespoon minced ginger           |
| ¼ cup seasoned rice wine vinegar             | 1 scallion, minced                   |
| 2 tablespoons sesame oil                     | 2 teaspoons Chinese 5 Spice powder   |
| 2 tablespoons gochujang (Korean chili paste) | 2 pounds chicken wings, tips removed |
| 2 teaspoons minced garlic                    |                                      |

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## Preparation

Combine tamari, vinegar, oil, gochujang, garlic, ginger, scallion and spice powder in a blender and puree. Reserve ¼ cup of the marinade and refrigerate for later use. Place the wings in a large bowl or plastic ziplock bag and cover with remaining marinade. Marinate the wings in the refrigerator for at least 2 hours (or up to 24).

Preheat oven to 450 degrees F.

Remove wings from the marinade, lay them on an oiled sheet pan, drizzle lightly with leftover marinade from the bag or bowl and roast for about 12 to 15 minutes. When finished, toss the still-warm wings with the additional reserved marinade.

# Feisty 5 Spice Chicken Wings

## Ingredient checklist

### PRODUCE

- Garlic
- Scallion
- Ginger

### GROCERY

- Tamari
- Sesame oil
- Seasoned rice wine vinegar
- Gochujang

### MEAT/SEAFOOD

- Chicken wings

### SPICES/SEASONINGS

- Chinese 5 Spice powder

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## Serving suggestion

These wings are best served either hot or at room temperature, garnished with finely-sliced scallion and sesame seeds. Offer extra sauce or sriracha glaze on the side.

## Nutritional information per serving

|                     |                |
|---------------------|----------------|
| 263 calories        | 14 g. fat      |
| 122 mg. cholesterol | 551 mg. sodium |
| 1 g. carbohydrate   | 0 g. fiber     |
| 30 g. protein       |                |

*The nutritional values and information provided are approximations.*