

Grilled Panzanella Salad



INGREDIENTS

- 1 loaf French bread, cut in half lengthwise
- 4 tbsp. olive oil
- 2 tbsp. POD & BEAN Everyday Blend
- 1 large zucchini, cut into flats lengthwise
- 1 large cucumber, seeds removed and cut into cubes
- 1 large red pepper, quartered
- 1 pint cherry tomatoes, cut in half
- 8 oz. fresh mozzarella pearls
- 1/2 cup basil, cut into thin strips

Dressing

- 1/4 cup balsamic vinegar
- 1/4 cup olive oil
- 1 tbsp. Dijon mustard
- 1/4 cup POD & BEAN Cherry Habanero Sauce
- Salt and pepper, to taste

DIRECTIONS

1. Preheat an outdoor grill or grill pan.
2. Combine 4 tbsp. olive oil and 2 tbsp. Everyday Blend. Spread mixture over French bread and coat peppers and zucchini.
3. In a large bowl, combine cucumber cubes, cherry tomato halves, basil and mozzarella.
4. Grill bread and vegetables until you have grill marks on the bread and the vegetables are cooked through (approximately 6-8 minutes).
5. In a blender, combine all dressing ingredients and puree until well combined.
6. Slice bread into cubes and add to bowl with vegetables, basil and mozzarella. Add half of the dressing and toss salad. Season with salt and pepper to taste and chill until ready to serve.

Chef Tip:

- Only use enough dressing to coat the salad so as not to drench the mixture. You can always add more!



INGREDIENTS

- 4 lb. roaster chicken, giblets removed
- 2 tbsp. canola oil
- 2 tbsp. POD & BEAN Everyday Blend
- 1 can (12 oz.) hard apple cider or beer
- 1/4 cup POD & BEAN Honey Sesame Sauce
- 1 lb. baby potatoes, washed
- 1/2 lb. baby carrots

Cider Can Chicken

DIRECTIONS

1. Preheat grill to medium-high heat, approximately 375°F - 450°F. Keep one section turned off if using gas grill or move coals to one side if using charcoal grill.
2. Thoroughly rinse and pat dry roaster chicken and place in disposable aluminum tray.
3. Rub interior and exterior of chicken with oil and ground Everyday Blend.
4. Open can of cider or beer and dispose of (or drink) 1/2 of the contents. Create additional holes on top of can with can opener, if possible.
5. Place can upright in center of tray and then place chicken on top of can, inserting can all the way into breast region. Position legs to help keep chicken upright.
6. Place tray on grill area that is not receiving direct heat from the coals or flames. Close grill and roast for approximately 30 minutes.
7. Open grill and add potatoes and carrots to tray with chicken. Brush chicken on all sides with Honey Sesame Sauce. Repeat several times.
8. Close grill top and allow to cook until juices run clear and internal temperature has reached 170°F when thermometer is inserted into thigh and breast.
9. When chicken has finished cooking, carefully remove pan from grill as chicken may become unstable. Carefully remove chicken from pan and gently twist cider can to remove. Be careful, as the cider is hot.
10. Remove vegetables and place in bowl or serving container.
11. Pour approximately 1/4 cup of the hot cider into the pan drippings and strain if planning to use for gravy.
12. Allow chicken to rest for approximately 10-15 minutes before carving.



Gourmet Ice Cream Sandwich

INGREDIENTS

- 1 batch POD & BEAN Gluten Free Chocolate Chip Cookies, prepared
- Ice cream, any flavor
- Optional garnish: cocoa nibs, sprinkles, crushed cookies, etc.

DIRECTIONS

1. Prepare chocolate chip cookie batter per package instructions.
2. Using an ice cream scoop or 1/3 measuring cup, measure out cookie batter and place onto a greased or foil-covered baking sheet. Flatten the batter into 1/2-inch high pucks and leave ample space to expand.
3. Bake cookies per package instructions and let cool once finished.
4. To assemble cookies, put a scoop of ice cream on a cookie and use another cookie to make a sandwich.
5. Roll the edge of the sandwich with optional garnishes as desired to coat the sides.
6. Wrap each sandwich in plastic wrap and freeze for at least 2 hours before serving.

Chef Tips:

- This is a great activity for kids! Once the cookies are baked, each child can make their own sandwich and add their favorite toppings!
- You can use any ice cream flavor or multiple different flavors per batch.

Cherry Habanero Grilled Pears

INGREDIENTS

- 4 Bosc pears, cut in half
- 1 tbsp. vegetable oil
- 3 tbsp. POD & BEAN Cherry Habanero Sauce
- 3 tbsp. crumbled bleu cheese
- 2 cups baby arugula (or your favorite salad greens)
- Salt and pepper, to taste

DIRECTIONS

1. Preheat grill to medium heat.
2. Brush pear halves with oil and season with salt and pepper to taste.
3. Grill over medium heat for 11-14 minutes, or until slightly softened. During the last 2-3 minutes, spoon Cherry Habanero Sauce over the pears and sprinkle with bleu cheese.
4. Serve immediately over a bed of baby arugula (or your favorite salad greens).

Chef Tip:

- Bleu cheese not your thing? Top with goat cheese or feta cheese instead!

