

Broccoli Mediterranean Bowl

INGREDIENTS:

1 package SUNSOURCE
Broccoli Florets
1/2 cup hummus
4 wedges pita bread
1/4 cup Kalamata olives
1/2 cup mixed baby greens
4 medium pickled baby red
peppers,
2 tbsp fresh goat cheese
2 tbsp extra virgin olive oil
kosher salt, to taste
ground black pepper, to taste

DIRECTIONS:

Using a small spoon or piping bag, stuff each baby red pepper with goat cheese and set aside for later use. Prepare West Creek Broccoli Florets. Now, it's time to assemble your bowls by arranging the broccoli, hummus, pita bread, stuffed peppers, salad greens, and olives to form a Mediterranean feast! Drizzle the hummus, salad, and peppers with a little extra virgin olive oil. Season the salad with a little salt and pepper and enjoy!



Strawberry Shortcake

INGREDIENTS:

2/3 cup sugar
1/4 cup shortening
1 large egg, room temperature
1 teaspoon vanilla extract
1/4 teaspoon salt
1-1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup whole milk
1 cup heavy whipping cream, whipped
1-1/2 quarts **SUNSOURCE** frozen strawberries, sliced

DIRECTIONS:

In a bowl, cream sugar and shortening. Add egg and vanilla; beat well. Combine dry ingredients and add alternately with milk to the creamed mixture. Spread in a greased 9-in. square baking pan. Bake at 350° for 20-25 minutes. Cool on wire rack. Cut into nine servings. Split each serving horizontally and fill with whipped cream and West Creek strawberries. Replace top of cake; garnish with a dollop of whipped cream and more berries. Serve immediately.

