

SIMPLE GRILLED SHRIMP



Ingredients:

16 jumbo shrimp, deveined in shell, raw
Extra-virgin olive oil, about 1/2 cup for brushing
1-2 SCOOPS Simple Salsa
2 lemons, halved

Preheat griddle or grill pan over high heat.

Butterfly shrimp by slicing almost through lengthwise, but leave shell on shrimp, this will keep the shrimp tender while grilling over such high heat.

Brush shrimp with oil, season with Simple Salsa Seasoning and grill 2 minutes on each side, until shells are hot pink and shrimp is opaque.

Place lemons on grill the last minute. The heat will release the juice from the lemons. To serve, squeeze grilled lemon wedges over shrimp.

FIESTA SHRIMP with Angel Hair Pasta



Ingredients:

12oz Angel Hair Pasta

1 tbsp. olive oil

2-3 clove garlic

3 strip lemon zest

3/4 pint salsa made with favorite Simple Salsa

1 can tomato sauce (small)

20 large shrimp

2 c. baby spinach

1/4 c. crumbled feta cheese

Cook pasta according to directions

In a large skillet, heat olive oil with garlic and lemon zest until beginning to brown.

Add salsa and tomato sauce and bring to a simmer. Nestle shrimp in the salsa mixture and cook, covered, for 3 minutes.

Fold in baby spinach and cook until just beginning to wilt and the shrimp are opaque throughout, 1 to 2 minutes more. Sprinkle with crumbled feta cheese and serve over Angel Hair Pasta.

GARLIC & HERB Grilled SALMON



Fresh Atlantic Salmon

1-2 Lemons Sliced 1/8inch thick

**EZ Mixes Garlic and Herb Seasoning OR Simple Salsa Mix
Butter (melted)**

Wash Salmon well and cut into desired size pieces. Brush n melted butter, coating well. Sprinkle a generous amount of EZ Mixes Garlic & Herb seasoning. Heat grill and place a piece of aluminum foil over grates. Place Salmon on grill and place 2-3 Lemon slices per piece on top of Salmon. Grill for 10-15 minutes. Remove and place under Broiler to finish cooking to desired doneness.

Try serving with Garlic and Herb Asparagus on the grill too!

MEXICAN SQUASH CASSEROLE



INGREDIENTS:

2 lbs Yellow Squash CUT IN 3/4 CUBES
4 TBSP Butter
1 Cup Saltine Crackers
1/2 cup Milk
1 Cup Shredded Cheese
1/2 Cup Bread Crumbs
2 Scoops Simple Salsa Seasoning
1/4 cup Chopped Cilantro

DIRECTIONS:

Place Squash in large pan along with Simple Salsa Seasoning. Add small amount of water and cook until tender. Drain squash and return to pan, stir in Butter and taste and adjust seasonings.

Butter a baking dish well, Stir in the crumbled cracker mixture into squash pour milk over squash mixture and sprinkle with cheese. Place in Oven at 350 degrees uncovered for 20 minutes or until milk is absorbed and cheese is bubbly. Sprinkle a little chopped cilantro on top & Serve Hot and ENJOY!

SOFRITO MASHED POTATOES



Ingredients

2 tablespoons salt
2 pounds potatoes (recommended: Yukon gold)
2 Scoops Simple Salsa Seasoning.
3 tablespoons canola oil
2 tablespoons tomato paste
1/4 cup white wine
3 ounces tomato sauce
3 tablespoons unsalted butter
1/2 cup heavy cream
Black Pepper
2 tablespoons chopped cilantro leaves

Directions

Fill a large pot with water, salt and potatoes and bring to boil. Cook until fork tender.

Meanwhile, heat oil in a medium sauce pot over medium heat. When oil is hot add Simple Salsa Seasoning and saute for 3 minutes. Lower the heat and add tomato paste and stir for 3 to 5 minutes. Deglaze with white wine and reduce by half.

Add tomato sauce and bring to simmer for 5 minutes. Then stir in butter and cream and set aside, covered to keep warm.

When potatoes are fork tender, drain water and mash slowly adding the sofrito mixture. Season with salt and pepper and garnish with cilantro.

SIMPLE TACO LASAGNE



Ingredients:

2 Tbsp Olive Oil
1-1 1/2 lb Ground Beef or Chicken
1 15oz can Refried Beans
1 15oz can Whole Kernel Corn (drained)
1 Can Petite Diced Tomatoes
3 scoops Simple Salsa Seasoning
1-2 small can sliced Black Olives
1-2 small can Hatch Green Chilis (chopped)
1/3 cup Chopped Onion
1/3 cup Chopped Green Bell Pepper
1/4 cup chopped Cilantro
6-9 large flour Tortillas
3 cups Mexican Cheese Blend
Sour Cream

DIRECTIONS:

In bowl, add 1 scoop Simple Salsa to Petite Diced Tomatoes to make salsa and set aside.

In skillet, heat Olive Oil and brown meat, drain. Add 1/2 cup water and 2 scoops Simple Salsa Seasoning, Bell Peppers. Onions and Salsa and cook until water reduced and veggies are a little tender.

Once done, in Large Bowl, mix meat, Hatch Peppers, Black Olives, Corn, 1/2 of Cilantro, Salsa and meat all together, Mix Well and set aside.

SIMPLE TACO LASAGNA (CONT)

Pre-Heat oven to 350 degrees.

In a greased 9 x 12 baking pan place 2-3 flour tortilla's on bottom and spread Refried beans on tortilla's, Spoon out and spread 1/2 of the meat/ veggie mixture, top with cheese and sprinkle a little Cilantro--on top of that Repeat process with remaining meat mixture, and top with last 2-3 tortilla's, top with cheese and sprinkle rest of Cilantro on top.

Bake in oven for 25-30 minutes or until cheese is completely melted and bubbly. Remove from oven and let stand for 5 minutes.

Slice and top with Sour Cream.---ENJOY!!!!

BEEF, CHICKEN, OR SHRIMP FAJITAS



**Use your Simple Salsa Seasonings
to make Fajitas too!**

**Being that it is a DRY Seasoning
Blend, you can think outside the box
and use it for many different
applications.**

HAPPY COOKING!!!!

SIMPLE FRIED POTATEOS



2-3 Medium sized potatoes--washed well
Canola Oil
1/3 Cup Chopped Onion
1 1/2 Scoops Simple Salsa seasoning
2 TBSP Butter

Clean and cut up potatoes into 1/2inch squares, Chop onion as desired.

Heat oil in Skillet and when hot add Potatoes and Onions. When they start really cooking, add the butter and move around and melt to coat everything. Add Simple Salsa seasoning and cook until potatoes are tender.

Enjoy!!

SIMPLE FRIED FISH



Use SIMPLE SALSA SEASONINGS IN YOUR FISH BATTER FOR A TWIST!

Use it to season up anY type of fish.

Also check out our SHAKERS:

Garlic & Herb Seasoning

Grilling Spice

Cajun Seasoning

BBQ Brisket Rub

BBQ Hickory Rub

BBQ Sweet Rib Rub

LIKE FRENCH FRIES???

Use our Cajun Seasoning to season your Fries!