



ROASTED RED BEET SALAD WITH DON FROYLAN QUESO FRESCO

(MAKES 3-4 SERVINGS)

Ingredients:

- 2 Large Red Beets
- ½ cup Don Froylan Queso Fresco, Crumbled
- 2 TBL Cilantro, Chopped
- 2 TBL Sherry Vinegar
- 1/3 Cup Olive Oil
- 1 tsp salt
- ½ tsp black pepper

Preparation:

1. Cut Beets in Half and place them skin-up in a roasting dish with ½" of water. Cover pan with aluminum foil or lid. Roast at 350 for 60-90 minutes until fork tender. When cooled, peel skins and chop beets into 1" chunks.
2. To make dressing: Combine olive oil, vinegar, salt, and pepper. Toss with cooled beets.
3. To serve: Place beets in a serving dish and top with Queso Fresco and chopped cilantro.



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DILL PICKLE PEPPER BITES

(MAKES 10-12 PEPPERS)

Ingredients:

- 10 Mini Sweet Peppers
- ¼ Cup Dill Pickle, Chopped
- ¼ Cup Shredded Cheddar or Jack Cheese
- ½ Cup Whipped Cream Cheese
- 2 TBL Fresh Dill, Chopped
- ½ tsp Salt
- ¼ tsp Pepper

Preparation:

1. Cut tops and remove seeds from Mini Sweet Peppers.
2. Combine Pickle, Cream Cheese, Shredded Cheese, Dill, Salt, and Pepper in a bowl.
3. Fill each Pepper with Mixture and Enjoy!



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MAPLE BACON HONEYNUT SQUASH

(MAKES 3-4 SERVINGS)

Ingredients:

- 2 Honeynut Squash, Seeded and Cut into ¼" Discs
- ½ Cup Cooked Bacon, Large Chopped
- ¼ Cup Olive Oil
- ¼ Cup Maple Syrup
- 1 tsp Salt
- 1 TBL Italian Parsley, Chopped

Preparation:

1. Preheat Oven to 375F.
2. Whisk together Olive Oil, Maple Syrup, and Salt. Toss Honeynut Squash in Mixture and spread evenly onto a sheet pan. Roast for 15-20 Minutes until fork tender.
3. To serve, top with Bacon and Parsley.



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