



GLUTEN-FREE SUGAR COOKIES

 PREP TIME: 10 MIN	 COOK TIME: 10 MIN	 TOTAL TIME: 20 MIN
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These buttery cookies have a tender texture and crispy exterior that you're sure to love!

INGREDIENTS	DIRECTIONS
<ul style="list-style-type: none">• 2 1/2 cups gluten-free flour• 1 cup almond flour• 1/4 teaspoon salt• 1/2 teaspoon baking powder• 1/4 teaspoon baking powder• 1/2 cup softened, unsalted butter• 1 cup sugar• 2 teaspoons vanilla extract• 1 egg	<ol style="list-style-type: none">1. Preheat oven to 350° F. Line baking sheets with parchment paper.2. Add flour, salt, baking soda, and baking powder to a bowl and stir.3. In another bowl, beat butter and sugar together.4. Add egg and vanilla extract to the butter and sugar mixture.5. Combine the wet and dry ingredients in a bowl. Stir until fully combined.6. Drop teaspoon-sized dough onto the parchment paper. Keep dough 1 to 2 inches apart. Bake for 10 to 12 minutes.



NUT-FREE BASIL PESTO

 PREP TIME: 5 MIN	 COOK TIME: NONE	 TOTAL TIME: 5 MIN
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This gorgeous pesto is full of color and flavor! Serve on your favorite pasta or crackers for a delicious, healthy meal.

INGREDIENTS	DIRECTIONS
<ul style="list-style-type: none">• 1 cup packed basil leaves• 1 chopped garlic clove• 1/4 cup grated parmesan cheese• 1/2 tablespoon lemon juice• Pinch of salt• 1/4 cup olive oil	<ol style="list-style-type: none">1. In a food processor, pulse garlic and basil together.2. Add parmesan cheese, lemon juice, and salt. Pulse again.3. Add olive oil and blend. If the mixture is too thick, add more oil or hot water to thin.



WATERMELON SALAD

 PREP TIME: 15 MIN	 COOK TIME: NONE	 TOTAL TIME: 15 MIN
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This salad combines juicy watermelon, tangy lemon juice, savory feta cheese, and sweet honey into one delicious bowl. Serve right away on a hot summer day for a cooling treat!

INGREDIENTS	DIRECTIONS
<ul style="list-style-type: none">• 1 seedless watermelon• 1/3 cup extra virgin olive oil• 2 tablespoons fresh lemon juice• 1 tablespoon honey• 2 teaspoons salt• 2 cups feta cheese, crumbled• 1 cup red onion, sliced• 1/4 cup basil leaves, chopped	<ol style="list-style-type: none">1. Cube watermelon, or use a melon baller to scoop chunks of watermelon. Place in a large bowl.2. In a separate bowl, combine the olive oil, lemon juice, honey, and salt.3. Add feta cheese, basil, and red onions to the mixture.4. Pour the mixture over the watermelon.5. Toss watermelon with the mixture and serve immediately!