

MANGO SORBET

Amazon Produce Network,
Freska Produce International,
Robinson Fresh

This rich and creamy mango sorbet is refreshing, delicious and healthy. It makes a perfect ice pop too!

2 mangos, peeled and pit removed

¼ cup orange juice

Juice of ½ lemon.

¼ cup honey (optional, depending on
sweetness of mangos)

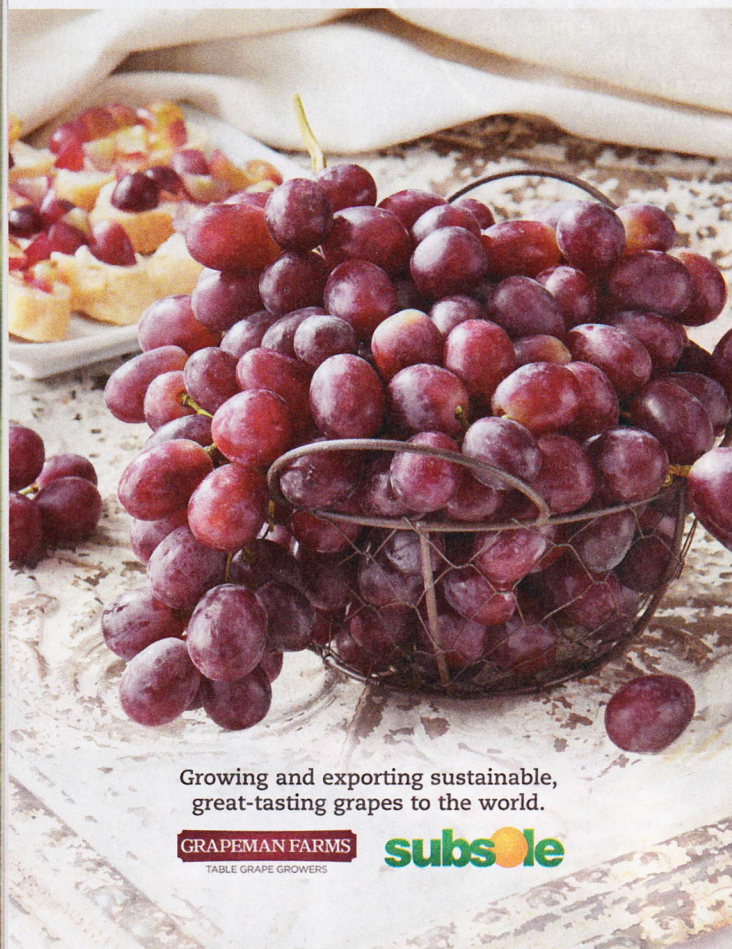
Pinch of salt

Mint sprigs, for garnish

Line a freezer-safe dish, such as a loaf
pan, with plastic wrap. Add all ingredients
to a blender or food processor; blend until
smooth and creamy. Pour mixture into
the lined container and freeze until solid.
Remove from freezer 15 minutes prior
to serving; garnish with mint.
Makes 6 servings.



FRESH FROM THE FARM



Growing and exporting sustainable,
great-tasting grapes to the world.



Fresh, sweet blueberries
from New Jersey.
Everyone loves them!



Cauliflower Rice Casserole with Chicken and Broccoli

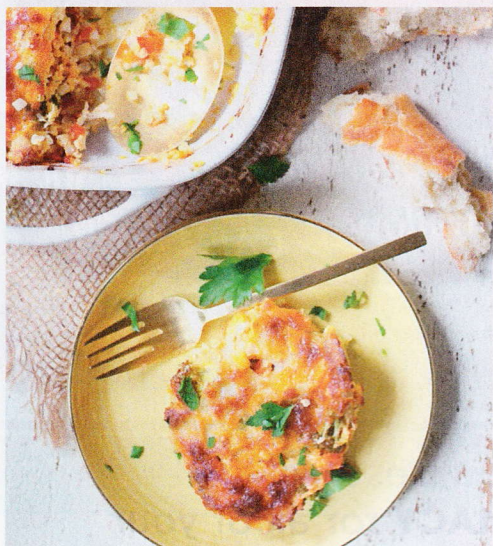
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| 1½ cups milk | 1½ cups shredded fresh mozzarella cheese, divided |
| 2 Tbsp cornstarch | 4 tsp oregano |
| 4 cups uncooked cauliflower rice | 1 tsp garlic powder |
| 1 broccoli head, cut into very small florets | 2 tsp onion powder |
| 1 green bell pepper, finely diced | 2 tsp paprika |
| 1 (1½ lb/4½ cups) rotisserie chicken, deboned, meat shredded | 1 tsp chili powder, optional |
| ½ cup cream cheese | ½ tsp ground pepper |
| 1½ cups shredded aged cheddar cheese, divided | ½ to 1 tsp sea salt |
| | Parsley for garnish |

Preheat oven to 400 F. Grease a 13 x 9-inch deep casserole dish.

In a small bowl, mix milk and cornstarch until smooth. In a large bowl, mix the cauliflower rice, broccoli, bell pepper, chicken, milk and cornstarch mixture, cream cheese, 1 cup cheddar, 1 cup mozzarella and all seasonings. Toss to mix thoroughly; transfer to the casserole dish.

Top the casserole with the remaining cheddar and mozzarella cheeses. Bake, uncovered, for 45 minutes or until golden brown. Allow to sit for 5 minutes before topping with parsley and serving. Makes 12 servings.

Recipe and photo courtesy of Abbey Sharp (abbeyskitchen.com)



Cheddar Chive Biscuits

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| 1 cup milk | ½ cup butter, frozen |
| 2 tsp lemon juice | 1 cup cheddar cheese, grated |
| 2½ cups all-purpose flour | 2 Tbsp fresh chives, chopped |
| 1 Tbsp baking powder | 1 large egg, beaten |
| ¼ tsp baking soda | |
| 1 tsp salt | |

Preheat oven to 375 F. Combine milk and lemon juice; set aside.

In a large bowl, mix flour, baking powder, baking soda and salt. Grate the frozen butter into the dry ingredients, then stir gently to combine. Add the grated cheese and chives; stir to combine.

Add the beaten egg to the milk and lemon juice, then pour into the dry ingredients. Stir gently just until the mixture comes together; the dough will feel a bit wet and sticky. Turn out the dough onto a generously floured countertop or a large piece of parchment paper. Flour the top of the dough, then press with your hands until the dough is about ½ inch thick. Fold the dough in half, then press again to ½ inch thick. Repeat one more time.

With a 2½-inch biscuit or cookie cutter, pressing straight down, cut the dough into rounds. Place rounds on a parchment-lined baking sheet, leaving a small space between the biscuits. Bake for 20 to 25 minutes, until biscuits are golden. Makes 16 biscuits.

Recipe and photo courtesy of Deanna Hill (tastesofhomemade.com)

COSTCO CONNECTION

Cheddar cheese and other types of cheese can be found in Costco warehouses. Groceries are available for delivery through Costco Grocery at Costco.com.