



1348 Sharon Copley Road, Wadsworth Ohio 44203

Chimichurri Sauce

Ingredients	Directions
<ul style="list-style-type: none">• 1/4 cup red onion or small shallot• 2 fat garlic cloves• 1 tablespoon fresh red chili peppers or red jalapeno• 1 cup cilantro• 1/2 cup parsley• 3 tablespoons fresh lime juice• 2 tablespoons red wine vinegar• 3/4 cup olive oil• 1 tsp salt	<p>Finely chop the red onion, finely mince the garlic, finely mince the chili and place all in a medium bowl. Finely chop the cilantro and parsley. Stir in the lime juice, vinegar, olive oil, salt and pepper. Add more oil, if you prefer a looser consistency.</p> <ul style="list-style-type: none">• Optional additions:• 1/2 teaspoon smoked paprika• Zest of a lime or lemon

Tahini Sauce

Ingredients	Directions
<ul style="list-style-type: none">• 1/2 cup tahini• 1/4 cup fresh lemon juice• 6 tabelspoons water• 1 small garlic clove• 1/2 teaspoon salt <p>Options: Maple syrup Dijon mustard Avocado</p>	<p>In a small bowl, stir together the tahini, lemon juice, water, garlic, and sea salt. Season to taste. If you find the tahini sauce too bitter, add 1/4 to 1/2 teaspoon maple syrup or honey to balance the flavor. If it's too sharp, add 1/2 to 1 teaspoon extra-virgin olive oil to mellow the flavor. If it's too thick, add water, as needed, to reach your desired consistency.</p>



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Pesto Sauce

Ingredients	Directions
<ul style="list-style-type: none">• 1/2 cup pepitas• 1 small garlic clove• 1/4 cup parmesan cheese (or nutritional yeast)• 1/4 teaspoon sea salt• Freshly ground black pepper• 2 cups chopped kale• 2 tablespoons lemon juice• 1/2 cup extra-virgin olive oil	<p>In a food processor, pulse the pepitas and garlic until the pepitas are ground up. Add the cheese or nutritional yeast, salt, and several grinds of pepper and pulse again.</p> <p>Add the kale and lemon juice. With the food processor running, drizzle in the olive oil, and process until combined. Season to taste.</p>

Peanut Sauce

Ingredients	Directions
<ul style="list-style-type: none">• 1/2 cup creamy natural peanut butter• 2 tablespoons fresh lime juice• 2 tablespoons rice vinegar• 1 tablespoon sriracha• 1 tablespoon tamari• 1 tablespoon toasted sesame oil• 2 teaspoons maple syrup• 1 teaspoon grated fresh ginger• Water to thin	<p>In a medium bowl, stir together the peanut butter, lime juice, rice vinegar, sriracha, tamari, sesame oil, maple syrup, ginger, and 4 tablespoons of the water. If the sauce is too thick, add more water, 1 tablespoon at a time, until it reaches your desired consistency.</p>