

Italian Flare

- **Pasta and Pizza:** Sprinkle on pizza or mix it into pasta sauces to add a classic Italian flavor.
- **Soups and Stews:** Add to soups and stews for an aromatic flavor.
- **Marinades and Dressings:** Blend into marinades for meats, poultry, and vegetables. It can also be mixed into salad dressings for an herby kick.
- **Bread and Dough:** Mix into bread dough or sprinkle it on top of focaccia, garlic bread, or breadsticks before baking for a flavorful crust.
- **Roasted Vegetables:** Toss vegetables with olive oil and Italian Flare before roasting. This adds a delicious herbal note to the dish.
- **Meat and Fish:** Rub Italian Flare onto chicken, beef, pork, or fish before grilling, baking, or sautéing.
- **Casseroles and Bakes:** Add to casseroles, lasagnas, and baked ziti for a cohesive Italian taste.
- **Dips and Spreads:** Mix into hummus, cream cheese, ricotta, or Greek yogurt to make flavorful spreads for crackers and bread.
- **Grain Dishes:** Enhance the taste of rice, quinoa, or couscous by adding Italian Flare during cooking. It provides a savory and herbaceous flavor.

