

- **Roasted Vegetables:** Toss with veggies and olive oil and garlic and herb seasoning before roasting.
- **Grilled Vegetables:** Sprinkle on veggies before grilling.
- **Pasta Dishes:** Add to pasta sauces.
- **Marinades:** Add to marinades for meats and poultry.
- **Salads:** Mix into salad dressings or sprinkle it directly onto salads. It works particularly well with vinaigrettes.
- **Bread and Dough:** Incorporate into bread dough or sprinkle it on top of focaccia, garlic brea before baking.
- **Chicken:** Rub on chicken breasts, thighs, or whole chickens before baking, grilling, or roasting. It adds a flavorful crust and juicy interior.
- **Fish and Seafood:** Season fish fillets, shrimp, or scallops before grilling, baking, or pan-searing. It complements the delicate flavors of seafood.
- **Soups and Stews:** Add to soups, stews, and chowders.
- **Rice and Grain Dishes:** Season rice, quinoa, couscous, or other grains during cooking. It adds a savory flavor.
- **Sautéed or Stir-Fried Dishes:** Use in sautéed or stir-fried dishes, including vegetables, meats, and tofu.
- **Stuffed Vegetables:** Add into the filling for stuffed peppers, zucchini, tomatoes, or mushrooms. It enhances the overall taste of the dish.
- **Pizza and Flatbreads:** Sprinkle over homemade pizza or flatbreads before baking. It adds a flavorful touch.
- **Dips and Spreads:** Mix into dips and spreads, such as hummus, cream cheese, or Greek yogurt-based dips.

# MMMMM

## Garlic & Herb



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