- Roasted Vegetables: Toss with veggies with olive oil before roasting.
- **Grilled Vegetables**: Sprinkle on veggies before grilling.
- Sautéed Vegetables: Use when sautéing veggies.
- Steamed Vegetables: Season steamed veggies after cooking.
- Vegetable Soups and Stews: Add to vegetable-based soups and stews to enhance their flavor profile.
- Stir-Fries: Add into vegetable stir-fries for an extra layer of flavor. It pairs well with soy sauce and other Asianinspired ingredients.
- Salads: Sprinkle on fresh salads, with robust vegetables like cucumbers, tomatoes, and bell peppers.
- Vegetable Casseroles: Use in casseroles like vegetable lasagna, or potato gratin. It enhances the overall flavor.
- Vegetable Dips: Mix into Greek yogurt, sour cream, or hummus for a flavorful dip. It pairs well with raw vegetables or pita chips.
- Rice and Grain Dishes: Add to rice, quinoa, or couscous cooked with vegetables. It enhances the flavor of both the grains and the vegetables.
- Stuffed Vegetables: Season the filling for stuffed peppers, zucchini, or tomatoes with Zesty Veggie.
- Pasta Dishes: Incorporate into vegetable-based pasta sauces or toss it with pasta and roasted vegetables for a simple, flavorful dish.
- Vegetable Chips: Sprinkle on vegetable chips made from kale, sweet potatoes, or zucchini before baking.
- Vegetable Kebabs: Season veggies before threading them onto skewers and grilling.
- Salmon, Chicken & Pork: Season and cook, serve over rice or quinoa.

Zesty Veggie





www.blendsofgoodness.com