

ROASTED CAULIFLOWER



Ingredients:
1 head cauliflower
1/4 cup olive oil
1 1/2 – 2 tablespoons
MMM Indian Fusion Spice Blend

Directions:
Preheat oven to 450 degrees. Cut cauliflower into florets. In a bowl mix MMM, olive oil and cauliflower so that cauliflower is well-coated (about 1 1/2- 2 tablespoons). Arrange cauliflower on a baking sheet lined with foil and bake for 18-20 minutes.

GRILLED CHICKEN



Ingredients:
1/2 cup white wine
2 tablespoons Moms Magic Masala Fusion Spice Blend
1 1/4 lbs of skinned boneless chicken breasts (4)
1 tablespoon of lemon juice (1/2 lemon)

Directions:
Mix wine, MMM Fusion Spice Blend, and lemon juice in a baking dish. Add chicken breasts and flip to coat well. Cover dish and leave outside at room temperature for 30 minutes or refrigerate for at least 2 hours. Grill or cook in a greased pan until internal temperature reaches 165 degrees.

KABOBS



Ingredients:

¼ cup of minced onions
¼ cup of bread crumbs
2 tbsp of parsley
1 tbsp of Mom's Magic Masala
1 lb of ground beef
1 tbsp of freshly squeezed lemon juice

Directions:

Combine ingredients and mix thoroughly. Shape into 1 inch diameter 6 inch length kabobs and place on skewers. Arrange kabobs on skewers. Grill at 450 degrees until kebobs are cooked and are firm to the touch. Then enjoy!

DIVINE LAMB CHOPS



Ingredients:

6 lamb chops, about ½ inch thick
2 tbsp of Mom's Magic Masala
3 tbsp of Olive oil
1 tbsp of freshly squeezed lemon juice

Directions:

On a large plate, spread olive oil on one side and Mom's Magic Masala on the other. Lightly coat both sides of each lamb chop with the olive oil and then pat in Mom's Magic Masala so that it is fully coated. Grill at 450 degrees, cooking about 3-4 minutes per side. Place on serving plate and squeeze lemon on chops. Enjoy!

SKILLET FRIED POTATOES



6-7 medium size potatoes, 3 cups
5 tbsp Mom's Magic Masala
2 ½ tbsp of olive oil
1 ½ tbsp of freshly squeezed lemon juice

Directions:

Dice potatoes into ¼ inch cubes and in a medium size bowl combine with Mom's Magic Masala.

Make sure each cube is coated. In a large skillet, heat olive oil on high for 2 minutes. Add potatoes and cover skillet. Reduce flame to medium high. Remove cover periodically, moving potatoes around so that they evenly brown, and let cook for another 4 minutes. Reduce heat to medium and cook for another 10-15 minutes until potatoes are nicely browned and crispy. Serve and watch them disappear!

VEGETABLES



USE AS A SEASONING ON VEGETABLES