

18 RECIPES to keep you warm during this Holiday season!

flawor*

HOLDAY FLAVORS GUDE

TIPS &
TRICKS TO A'
SUCCESSFUL
HOLIDAY DIY
SEASON

INFLUENCER AND CHEF RECIPES

RECIPES

RECIPE Chili Stuffed Peppers Mini Pepper Pizzas Vegan Risotto Cucumber Turkey Salad Sangria® Caprese Bruschetta **Cucumber Shrimp Salad Shishito Pepper Stir Fry Holiday Charcuterie Board Holiday Snacking Board** Fresh Breakfast Sandwich **Tuscan Chicken Pasta Homemade Tomato Galette** Stingrays™ Hot Sauce **Grilled Tomato Swordfish Cucumber Peanut Salad Cucumber Tomato Salad** Vegan Vegetable Primavera

Shrimp Salad Platter

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ARE YOU A TALENTED RECIPE CREATOR AND FOOD PHOTOGRAPHER WITH A PASSION FOR HEALTHY LIVING?

Send an email to:

community@pure-flavor.com and you could become a Pure Flavor® brand partner!



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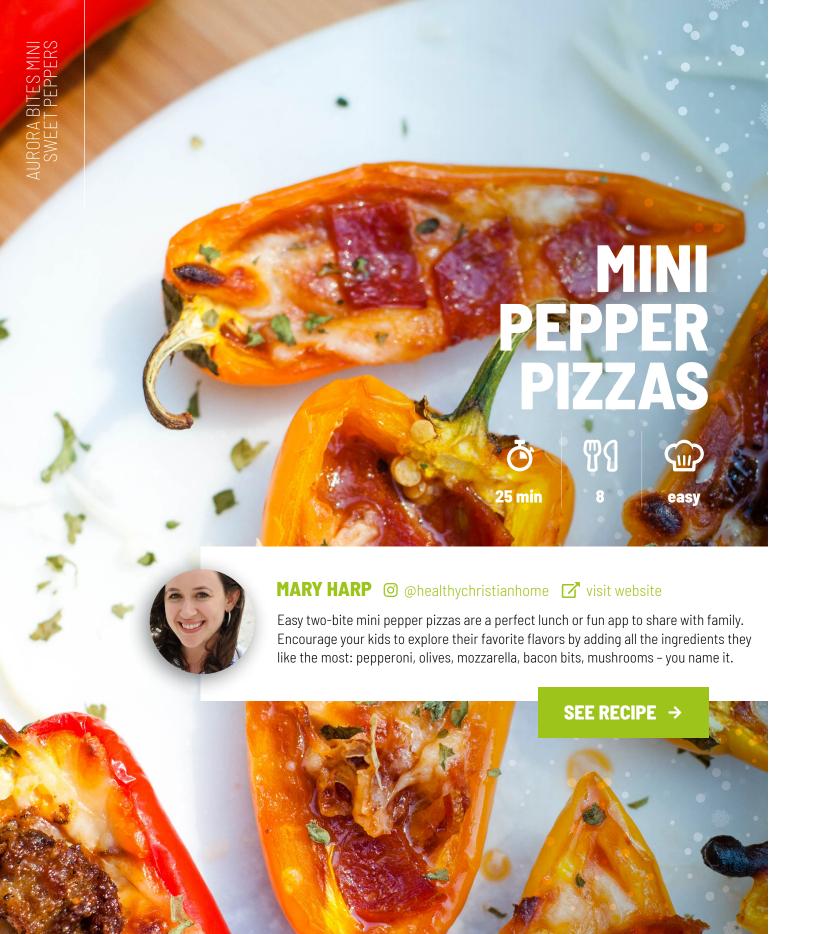
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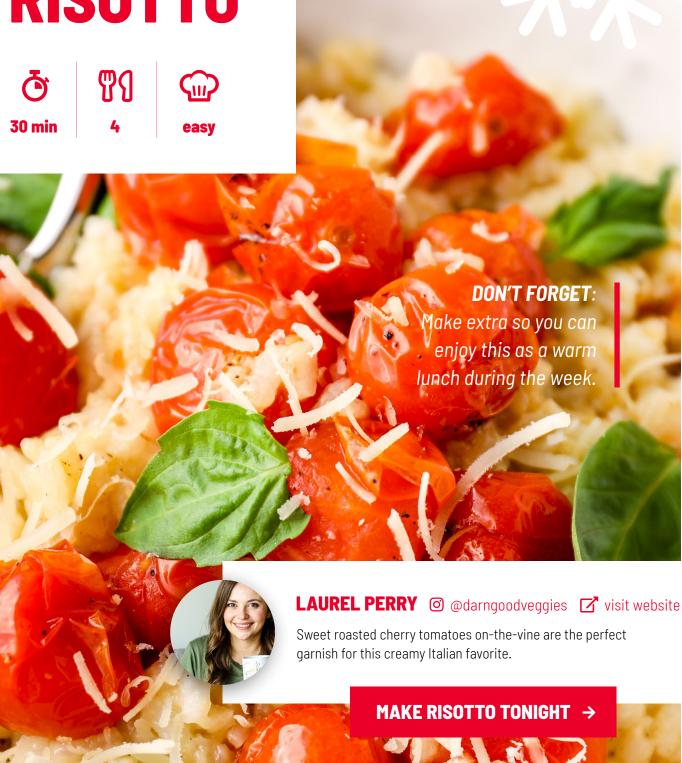


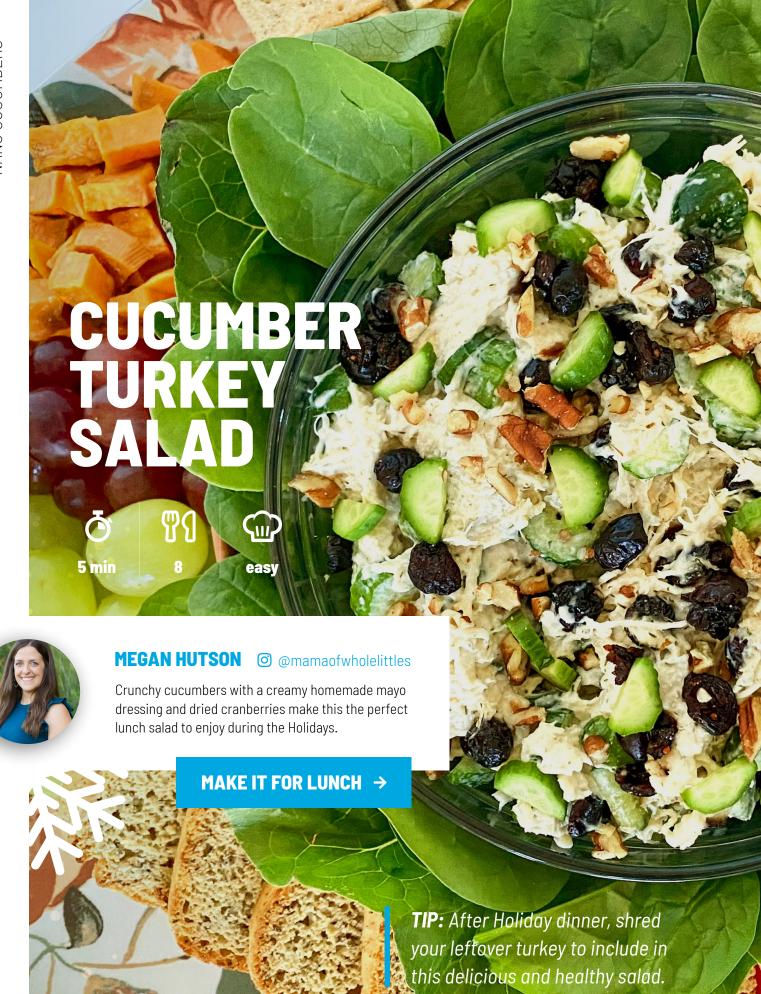
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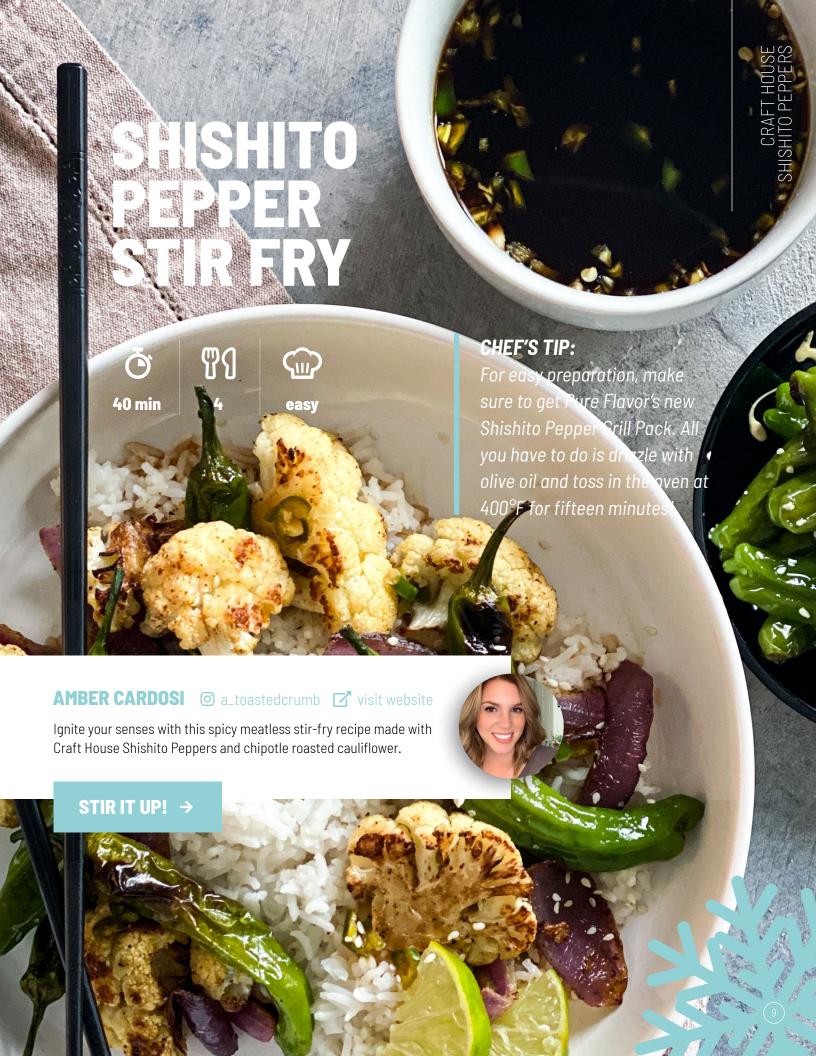
VEGAN RISOTTO











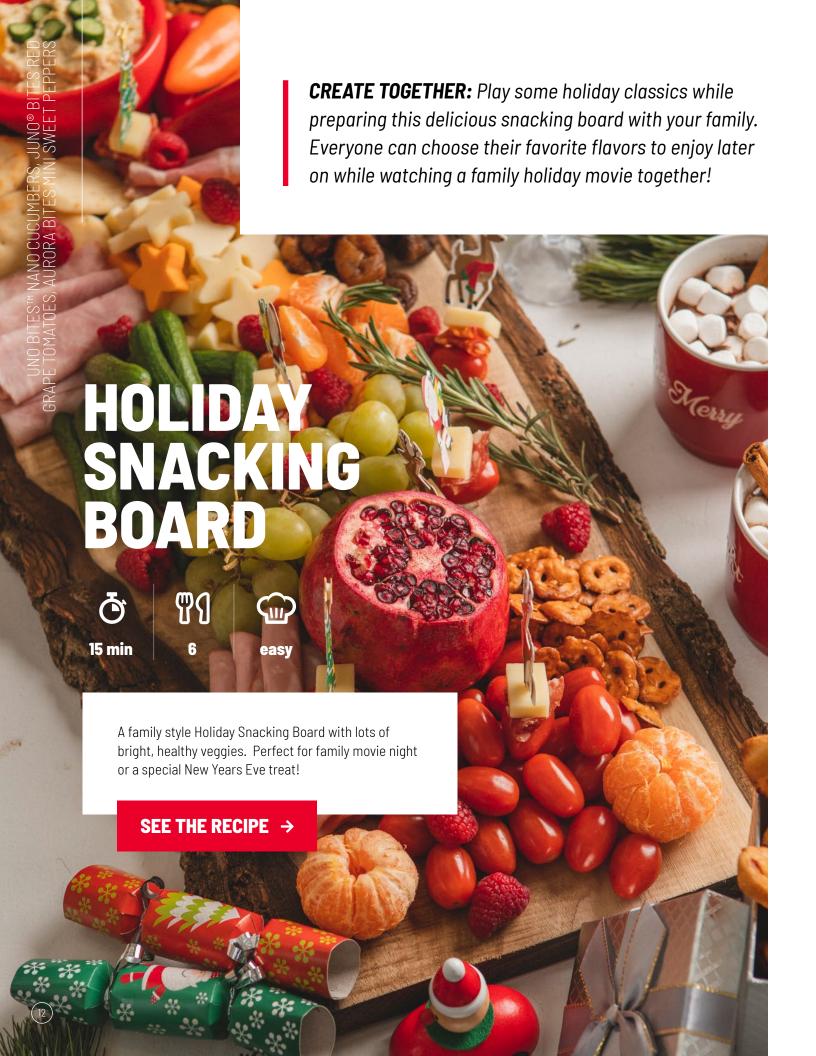


FEAST FOR THE EYES:

The way you arrange a charcuterie platter or snacking board is very important. Make sure to mix in bright ingredients like pomegranate seeds, dragon fruit and Sangria® Medley tomatoes for an impressive pop of color.



When spending time with family during the holidays or snacking all night long on New Year's Eve, this full and flavorful snacking board will satisfy all your cravings.





FRESH BREAKFAST **SANDWICH**

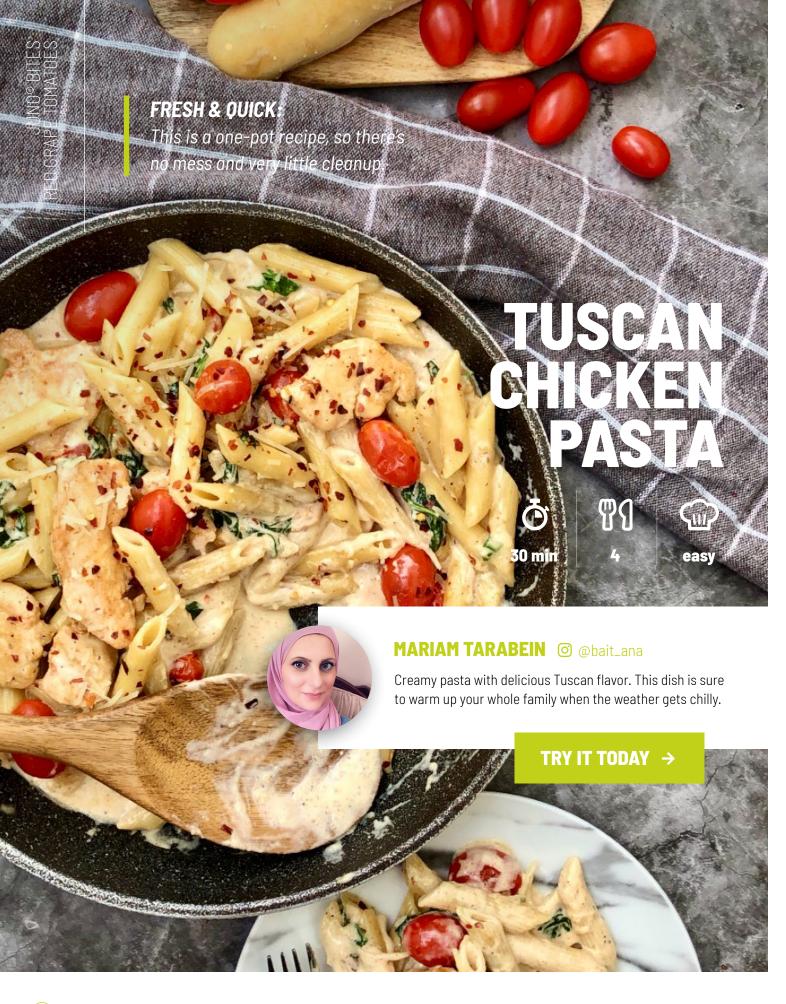


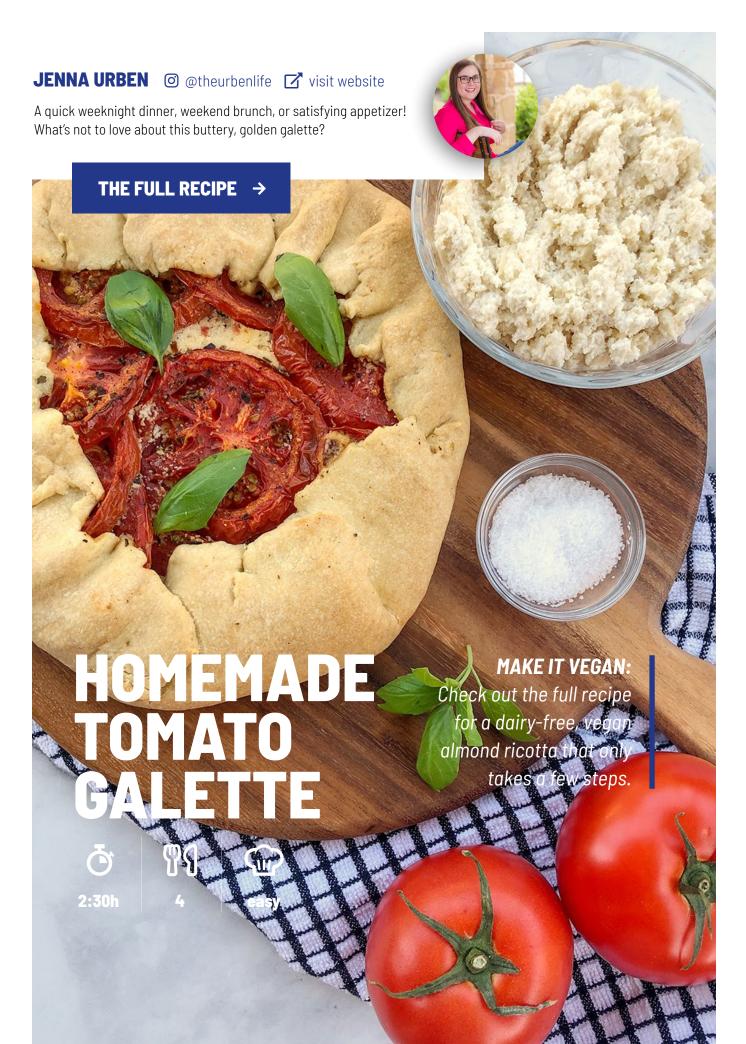
20 min





Looking for something to make for brunch? These fresh Breakfast Sandwiches are perfect for special occasions and take very little time to prepare.









20 min

FERMENTATION TIME 6 days



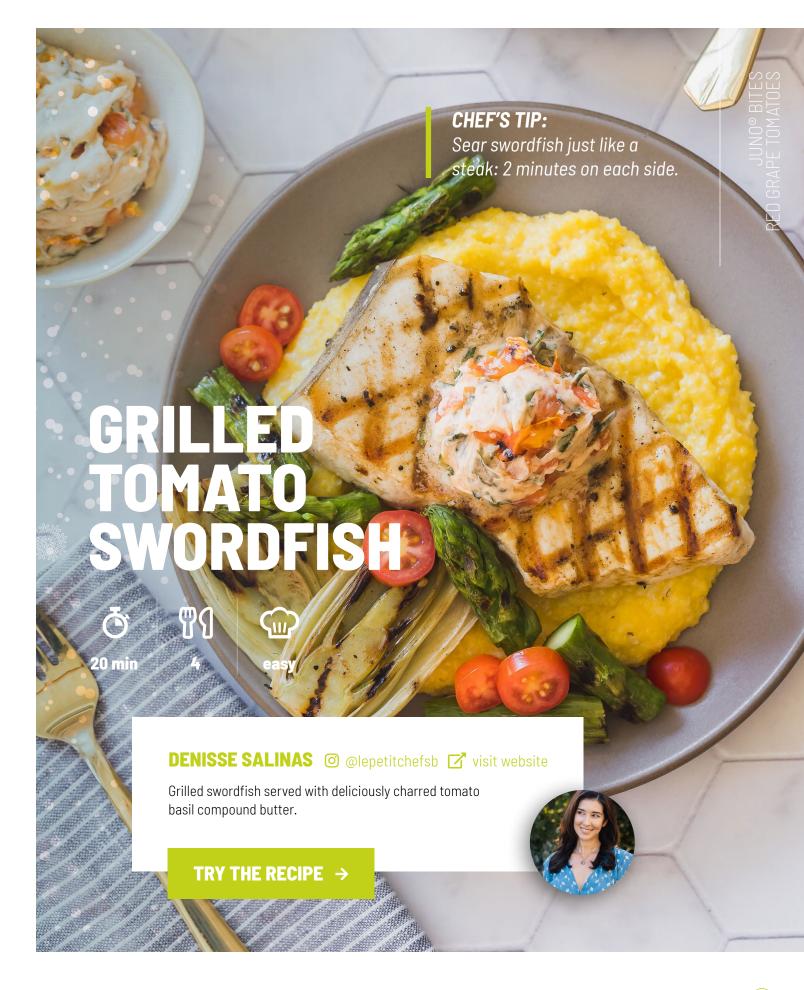
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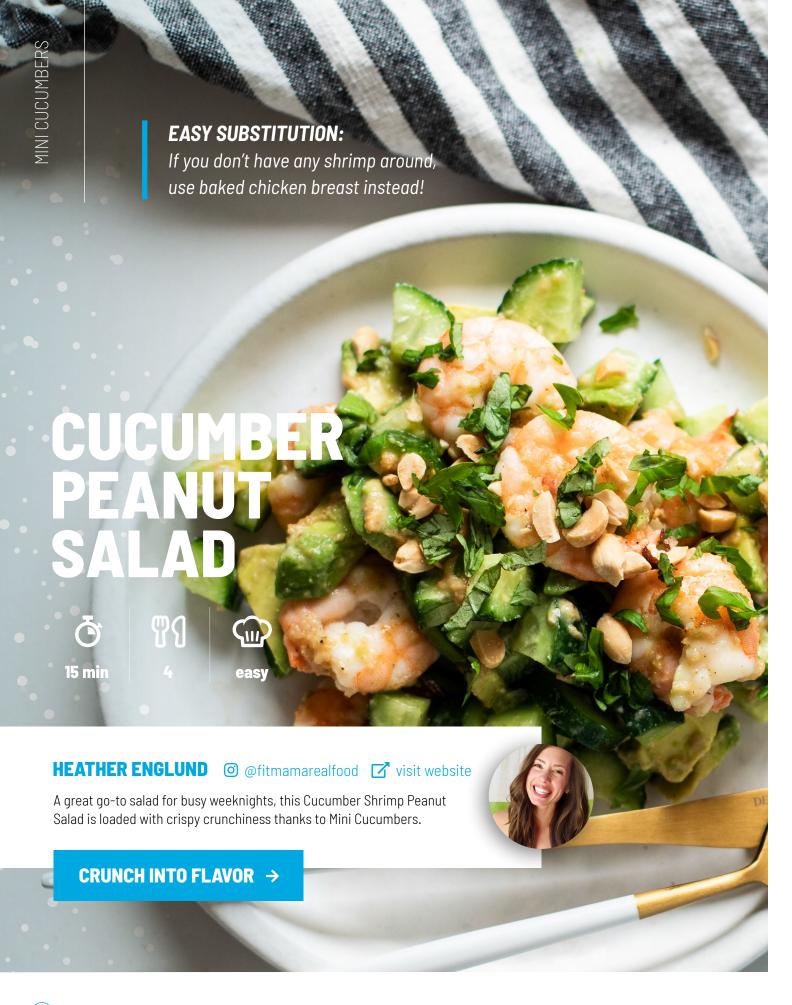
MARY HARP @ @healthychristianhome visit website

Join the Stingrays™ Club with this blazin' hot sauce that will make your mouth (and eyes!) water. Try it with wings, fries or tacos and enjoy the Thrill-Seeking Flavor™.



GIFT IDEA: Makes a great homemade holiday gift for the heat seeker in your life!







MAKE EXTRA:

Prepare a double batch and put some away in small portions you can enjoy for lunch during the week.





