



Chermoula

Serves 4. Prep time: 10 minutes total.

- | | |
|---|---|
| 1 clove garlic | 1 pinch saffron |
| 3 tablespoons slivered almonds | ½ teaspoon paprika |
| ¼ small habanero chili
(or 1 jalapeño), to taste | ½ teaspoon salt |
| ½ cup cilantro | 1 tablespoon lemon juice |
| ½ cup parsley | 3 tablespoons extra virgin
olive oil |
| ¼ teaspoon cayenne | |

Preparation

In a food processor, pulse the garlic, almonds, chili, cilantro, parsley, cayenne, saffron, paprika and salt until finely chopped. Add the lemon juice and olive oil and process until well-mixed.

Chermoula

Ingredient checklist

PRODUCE

- Garlic
- Habanero chili
- Cilantro
- Parsley
- Lemon

GROCERY

- Olive oil

BULK

- Slivered almonds

SEASONING

- Cayenne
- Saffron
- Paprika
- Salt

Serving suggestion

Serve over shrimp, tofu, chicken or even beef, stir into rice or spread on pieces of pita bread.

Nutritional information per serving

130 calories	3 g. carbohydrate
14 g. fat	1 g. fiber
0 mg. cholesterol	2 g. protein
300 mg. sodium	

The nutritional values and information provided are approximations.



grocery.coop



Café de Olla

Serves 6. Prep time: 20 minutes total.

½ cup brown sugar

2 small cinnamon sticks

2 whole cloves

¾ cup ground coffee (drip grind)

3 inches orange peel strip

Preparation

Set up a fine strainer with a coffee filter, set over a large pitcher or bowl.

In a medium pot, combine 6 cups of water with the sugar, cinnamon sticks and cloves. Place over medium heat, stirring as the sugar dissolves. When the mixture just starts to bubble, about 10 minutes — don't let it boil — take it off the heat.

Stir in the ground coffee and orange peel. Let stand and steep for 8 minutes.

Use your coffee filter-lined strainer to strain the coffee and serve immediately.

Café de Olla

Ingredient checklist

PRODUCE

- Orange

GROCERY

- Ground coffee

BULK

- Brown sugar

SEASONING

- Cinnamon sticks
- Cloves

Serving suggestion

This is often served with a shot of rum, bourbon or Kahlua, but it is delicious on its own, with a splash of milk or cream, or even chilled and iced.

Nutritional information per serving

60 calories

0 g. fat

0 mg. cholesterol

0 mg. sodium

16 g. carbohydrate

0 g. fiber

0 g. protein

The nutritional values and information provided are approximations.



grocery.coop



Gochujang Grilled Shrimp

Serves 4. Prep time: 10 minutes active; 30 minutes total.

2 tablespoons canola oil
2 cloves garlic, minced
2 tablespoons rice vinegar
2 tablespoons gochujang paste
1 tablespoon honey

1 pound shrimp, peeled and deveined
Oil for the grill
Skewers
2 tablespoons sesame seeds

Preparation

In a large bowl, mix oil, garlic, rice vinegar, gochujang and honey until smooth.

Add shrimp and toss to coat, let stand for 20 minutes. Soak the wooden skewers in water.

Preheat the grill on high. Skewer the shrimp and discard the leftover marinade.

Swab or brush the hot grill with oil, then place skewers on the grill. Cook for 3 to 4 minutes per side, just until cooked through. Sprinkle with sesame seeds and serve hot.

Gochujang Grilled Shrimp

Ingredient checklist

PRODUCE

- Garlic

MEAT/SEAFOOD

- Shrimp

GROCERY

- Canola oil
- Rice vinegar
- Gochujang paste
- Honey

SEASONING

- Sesame seeds

OTHER

- Skewers

Serving suggestion

Pair with an easy lettuce, cucumber and chive salad, kimchi and rice or noodles for a tasty, casual dinner.

Nutritional information per serving

270 calories	13 g. carbohydrate
13 g. fat	2 g. fiber
185 mg. cholesterol	25 g. protein
310 mg. sodium	

The nutritional values and information provided are approximations.



grocery.coop



Matcha Cake with Lemon Buttercream

**Serves 12. Prep time: 20 minutes active;
70 minutes total.**

1¼ cups almond milk
1 tablespoon lemon juice
3½ cups all-purpose flour
2 tablespoons matcha tea
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup plant-based butter
1¾ cups sugar
1 cup plant-based yogurt

1 tablespoon vanilla

Frosting

1 cup plant-based butter
5 cups powdered sugar, sifted
1 tablespoon lemon zest
1 teaspoon vanilla
1 tablespoon lemon juice
1 tablespoon almond milk
(or more if needed)

Preparation

Preheat oven to 350 F. Grease and line two 9-inch cake pans with parchment paper, cut into rounds.

In a cup, combine the milk with the lemon juice and let sit for 5 minutes to curdle slightly. In a medium bowl, whisk together the flour, matcha, baking powder, baking soda and salt. Reserve.

In a stand mixer with paddle attachment or a large bowl with hand mixer, cream together the butter and sugar until fluffy, about 2-3 minutes. Scrape down with a spatula. Then add the yogurt and vanilla. Mix again on medium speed until combined, scraping down the sides and bottom of the bowl as needed. Add in about half of the dry mixture, along with half of the milk mixture, and mix on medium speed until combined. Add in the remaining dry mixture and milk mixture and mix until well-combined.

Divide the batter evenly between the two cake pans, and bake for 45 minutes, or until a toothpick inserted into the center of a layer comes out with no wet batter clinging to it.

Remove from the oven and allow to cool for 10 minutes, then run a paring knife around the edge to loosen the cake, place a baking rack over each pan, and flip to remove the cakes from the pans. Peel off parchment rounds and cool completely.

Frosting In a stand mixer with the paddle attachment or in a large bowl with an electric beater, cream the butter until fluffy. On low speed, gradually add the powdered sugar, one cup at a time. Add lemon zest and vanilla and raise the speed to beat until thick and fluffy, then gradually drizzle in the lemon juice and almond milk. Test the texture — if it is too thick to spread easily, beat in an additional tablespoon or so of almond milk.

Place one of the cake layers on a plate and spread frosting on the top. Carefully place the second layer on top of that, dollop more frosting on top, and spread evenly on the top and sides.

Matcha Cake with Lemon Buttercream

Ingredient checklist

PRODUCE

- Lemon

DAIRY/REFRIGERATED

- Almond milk
- Plant-based butter
- Plant-based yogurt

GROCERY

- Matcha tea
- Baking powder
- Baking soda
- Vanilla

BULK

- All-purpose flour
- Sugar
- Powdered sugar

SEASONING

- Salt

Serving suggestion

Serve with — what else? — a hot or iced matcha tea.

Nutritional information per serving

720 calories	106 g. carbohydrate
31 g. fat	1 g. fiber
0 mg. cholesterol	4 g. protein
590 mg. sodium	

The nutritional values and information provided are approximations.



grocery.coop

© 2024 National Co+op Grocers