

Unilever Supper Bowl Menu
Chef Chris Bilyk and Chef Eleazar Fuerte

Hibiscus Lime

Lipton Aguas Frescas



In a 2QT pitcher, combine ½ C Lipton Aqua Frescas Mix with 8 C cold water.



Knorr® Sopa Mexicana Mestiza
Packaging Preparation Directions

Directions:

Makes 4 servings

1. In a medium saucepan bring 4 cups of water to a boil.
 2. Stir in Soup Mix and return to a boil. Reduce to low and simmer for 10 minutes, stirring occasionally.
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Roasted Calabaza(pumpkin), Arugula, Pomegranate, and Pepitas

This salad introduces the perfect combination of flavors and textures: roasted pumpkin, fresh pomegranate and crunchy pepitas

4 servings Prep Time: 20 minutes Cook Time: 20 minutes

1 small butternut squash or pumpkin, cut into slices

4 Tbsp. Hellmann's® or Best Foods® Vegan Carefully Crafted Dressing and Sandwich Spread.

1 1/2 tsp. dried thyme leaves

1/2 tsp. crushed red pepper flakes

1/2 tsp. salt

1/4 tsp. pepper

6 cups baby Arugula

2 cups cooked grains (such as farro, spelt or barley)

1 can (15 oz.) lentils, rinsed and drained

1/2 cup chopped toasted pepitas

1/2 cup pomegranate seeds

Heat oven to 425°. Toss pumpkin with 1 Tbsp. Hellmann's® or Best Foods® Vegan Carefully Crafted Dressing and Sandwich Spread. on rimmed baking sheet. Sprinkle with thyme, red pepper flakes, salt and pepper and toss again.

Roast 20 minutes or until tender. Arrange salad greens, grains and lentils on platter or 4 serving plates and top with pumpkin. Sprinkle with Pepitas and pomegranate seeds and serve with remaining 3 Tbsp. Hellmann's® or Best Foods® Vegan Carefully Crafted Dressing and Sandwich Spread.

Tip: Thin Mayonnaise with a bit of fresh lime juice if desired.



Mexican-Style Corn (Elote)

Bite into our delicious Mexican-Style Corn (Elote) made with Hellmann's® Real Mayonnaise and hot Cayenne Pepper Sauce.

6 servings

Prep Time: 10 minutes Cook Time: 10 minutes

6 ears	corn-on-the-cob
1/4 cup	Hellmann's® or Best Foods® Real Mayonnaise
3 Tbsp.	sour cream
3 Tbsp.	chopped fresh cilantro
2 Tbsp.	cayenne pepper sauce
	Juice from 1 lime
1 clove	garlic, finely chopped
1/4 tsp.	chili powder
1/2 cup	finely grated Cotija cheese or Parmesan

- 1.) Grill, steam or boil corn until tender.
- 2.) Meanwhile, combine remaining ingredients except cheese in small bowl.
- 3.) Arrange hot corn on serving platter; cool 3 minutes. Drizzle with Mayonnaise mixture; turn to coat. Sprinkle with cheese.

Nutritional Information 1 ear:

Calories 180, Calories from Fat 100, Total Fat 11g, Saturated Fat 3g, Trans Fat 0g, Cholesterol 15mg, Sodium 290mg, Total Carbs 18g, Dietary Fiber 2g, Sugars 4g, Protein 6g, Calcium 8%, Iron 2%, Vitamin C 20%, Vitamin A 6%



FMI Super Bowl Menu Knorr Pollo Asado

4 servings

Prep Time: 5 minutes Cook Time: 25 minutes

- 2 Tbsp. Knorr® Tomato Bouillon with Chicken flavor
- 2 Tbsp. olive oil
- 1 Tbsp. lime juice
- 6 large bone-in, skin-on chicken thighs, (about 4 lbs.)
- 1 lime, cut into wedges

Preheat oven to 425°. Combine Knorr® Tomato Bouillon with Chicken flavor, olive oil and lime juice in small bowl. Rub chicken thoroughly with mixture.

Place chicken on sheet pan on rack (optional). Roast until internal temperature reaches 165°, about 25 minutes.

Remove from oven and let rest 10 minutes. Serve with lime wedges.

Choice of (Pick 1) serve as packaged

Talenti Coconut Chocolate Cookie

Popsicle Mango Fruit Pops

Klondike Choco Taco

