

Follow Your Bliss Catering **RECIPE PRO**

Ready to start cooking with more flavors? Here are some of our recipes to get you started.

RECIPE PRO Badass Sazon by Chef Roberto Cruz

Badass Sazon

Badass Arroz con Gandules

2 cups long grain rice rinsed

4 cups coconut water

1 can La Preferida Gandules (Pigeon Peas)

4 oz. Sofrito

2 oz. green olives

2 oz. bacon chopped

¼ onion chopped

3 Tablespoons FYB Badass Sazon

1 bay leaf

Bring medium saucepan to medium heat add chopped bacon and begin browning. Once you have some color add your onion, cook until they start to become clear. Add sofrito and FYB Badass Sazon, add rice and sauté until it begins to smell nutty, drain gandules and add them to the pot, stir. Pour in your coconut water and add your olives, bring to simmer, add bay leaf, lower heat and cover, stirring only once or twice cook around 35 minutes. Fluff and cover with plastic or wrap pot lid in tin foil and let steam for a minimum of 15 minutes, fluff with fork and serve.

Badass Burger

1 # ground chicken

4 oz. ground pork

1 oz FYB Badass Sazon

1 T. orange juice

1 avocado quartered and sliced

10 strips of bacon

5 pieces leaf lettuce

2 oz. banana peppers

5 brioche bun toasted

BBQ Sauce or Jamaican Jerk sauce go really well with this.

Bake bacon in advance on parchment, pat dry. Cut your vegetables, toast your buns (see who wants cheese). Then combine chicken, pork, FYB Badass Sazon and orange juice. Scale (separate into) 5 – 4 oz. patties. Grill or cook in cast iron to 165 degrees. Assemble sandwich: Bun, condiment, lettuce, two strips bacon, banana peppers, burger, avocado, bun. Take a picture and enjoy!