

ZUBI'S

SMALL BATCH. *Big* LATIN FLAVOR.



RECIPE BOOK

214-935-3648

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OUR STORY

ZUBI FARMS IS THE PLACE WHERE HER DREAM OF STARTING A SMALL, WOMAN-OWNED, MINORITY-OWNED BUSINESS, FOCUSED ON HER PASSION OF PROMOTING POSITIVITY, A HEALTHY LIFESTYLE, AND DELICIOUS, NUTRITIOUS PLANT-BASED FOODS, BECOMES REAL.



Being raised in the El Paso/Juarez area, Sarah grew up on incredible, family meals centered around her mother Gloria's "famous" salsa. Because Sarah was known to "spice things up", she shamelessly would add several helpings of lime juice and cayenne pepper to her bowl...leading to what came to be known as "Sarah's Salsa".

Upon the success of this spiced up salsa, Sarah expanded her cooking expertise by transforming the traditional, often unhealthy staple hispanic dips - crema and queso - into healthy, allergen-free, plant-based alternatives.

For Sarah, this was something she not only wanted to do for her family - many of which suffer from various health issues as well as dairy intolerances - but for others too. With a dedication to better health alternatives, Sarah developed healthy, flavorful products with the mentality of "ZUBI's for Everyone" because she envisioned a world and community brought together through delicious, nutritious food (no matter one's dietary lifestyle or preference).

Sarah launched ZUBI Farms and Facility in November 2019. From the beginning, Sarah has focused on ensuring that her dedicated Farm and Facility are zero-waste, certified organic, and always free from the top-8 allergens. ZUBI Farms proudly is dedicated to "Plant-Based, Big Taste", making plant-based products that rely on clean, safe, healthy ingredients AND are packed with big, bold flavors.

SARAH'S MOTTO - "I BELIEVE THERE IS A GROWING DESIRE FOR SUSTAINABILITY AND WELLNESS IN PLANT-BASED FOODS. HOWEVER, I DO UNDERSTAND THERE IS A BALANCING ACT: ESTABLISHING CLEAN, HEALTHY PRODUCTS ALL WHILE MAINTAINING SATISFACTION WITH TASTE AND FLAVORS. WE UNDERSTAND THAT CONSUMERS DESIRE WHOLESOME PRODUCTS THAT ARE TRUE TO THE PHILOSOPHY OF 'PLANT TO PLATE OR 'FARM TO TABLE'".





RECYCLING
ZERO WASTE
FACILITY

ZUBI'S

NO DAIRY, NO-NUT

ORGANIC

PLANT-BASED DIP

QUESO

KETO
FRIENDLY

SPICE LEVEL

DAIRY FREE & LACTOSE TOLERABLE

NET WT 8 OZ (226.8G)

DAIRY FREE & GLUTEN FREE

ZUBI'S QUESO

ZUBI'S spectacular Organic Queso is not only Nut-Free, Dairy-Free and Soy-Free, but is creamy and velvet-like. Our 9-ingredient creation is made entirely from vegetables and simple ingredients! It's a fresh yet simple answer for kids and adults alike who suffer from nut or dairy allergies. Many other "cheese" dip alternatives have a laundry list of ingredients that we couldn't pronounce and this is why we made a Queso that can be enjoyed by everyone.



INGREDIENTS: Organic Yellow Sweet Onion, Organic Sweet Mini Peppers, Organic Safflower Oil, Organic Lime Juice, Organic Quinoa, Organic Garlic, Organic Nutritional Yeast, Kosher Salt, Organic Cayenne Pepper.



TOP 8 ALLERGEN FREE



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ZUBI'S

NO DAIRY, NO-NUT ORGANIC PLANT-BASED DIP

CREMA de Jalapeño **KETO FRIENDLY**

DAIRY FREE / LACTOSE OWNED << NET WT 8 OZ (226.86g) >> DAIRY FREE / GLUTEN FREE

ZUBI'S CREMA DE JALAPEÑO

ZUBI'S Crema de Jalapeño is a dairy-free, creamy dip that is produced at our Zero-Waste Farm & Facility in Athens, Texas. This 6-ingredient, plant-based dip is made in small batches, utilizing organic processes to ensure its bold flavor is never compromised. The delicious taste, spice, and texture allow this product to not only be enjoyed as a dip but also adds a unique flavor to various dishes and recipes. ZUBI'S prides itself on using only the freshest ingredients while also incorporating healthy & essential fats for your brain, body & healthy diet. This flavorful, one-of-a-kind recipe was created by our Founder, Sarah Zubiate, as a means to replace the unhealthy, sour-cream based Crema she enjoyed while growing up on the El Paso and Juarez, Mexico border.



INGREDIENTS: Organic Safflower Oil, Organic Jalapeño Pepper, Organic Yellow Onion, Organic Lime Juice, Organic Minced Garlic, Kosher Salt, Organic Quinoa.



TOP 8 ALLERGEN FREE



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100% WASTE
FACILITY

ZUBI'S

SMALL BATCH • BIG FLAVOR



SALSA

SPICE LEVEL 

GLASS LABEL | NUTRIENT DENSE <<

NET WT 8 OZ (226.8G)

>> LATINA OWNED | 100%

ZUBI'S SALSA

All-Natural, Plant Based, Gluten-Free, Salsa. Consciously & Sustainably sourced ZUBI'S Salsa is the closest recipe to Gloria Zubiate's original recipe from our cocina. This enhanced recipe by Sarah Zubiate is packed with infinitely more super foods than you are accustomed to.

The high percentage of cilantro, cayenne pepper, lime juice & expensive yet purposeful spices will make your body and digestive system experience bliss and your taste buds soar!



INGREDIENTS: Tomato Sauce (Water, Tomato Paste, Salt, Onion Powder, Garlic Powder, Red Pepper), White Onion, Filtered Water, Cilantro, Lime Juice, Hot Sauce (Aged Red Cayenne Peppers, Vinegar, Salt), Jalapeño, Garlic, Kosher Salt, Cumin.



TOP 8 ALLERGEN FREE



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ZUBI'S CHICKEN TINGA TACOS

INGREDIENTS

- 4 C ZUBI'S Salsa
- 2-4 chipotle peppers in adobo sauce, chopped (gauge adobo sauce by spice level and liquid needed)
- 1 teaspoon dried oregano
- 1/4 cup coconut aminos
- 4 Large Chicken Breasts

OPTIONAL INGREDIENTS

Tortillas, Lime, Cilantro, Onion, Avocado

DIRECTIONS

- 1.) Place ZUBI'S Salsa, chipotle peppers in adobo sauce, oregano, coconut aminos, and chicken breast in a pan over medium heat.
- 2.) Cover and simmer for 12-14 minutes, until the chicken is cooked through.
- 3.) Use a hand held blender to shred the chicken into the sauce.
- 4.) Garnish with ZUBI'S Crema, ZUBI'S Queso, Avocado, & Lime



ZUBIS
SPECIAL BATCH BREASTED
CREMA



ZUBI'S GORDITAS

INGREDIENTS

Gorditas

4 cups instant corn masa
(Yellow Maseca)

3 1/2 cups warm water

2 tsp Himalayan salt

4 TBSP oil

Toppings/Stuffing

Chopped onions

Chopped cilantro

Finely chopped lettuce

ZUBI'S Crema

ZUBI'S Salsa

ZUBI'S Queso

DIRECTIONS

1.) Knead together corn masa, water and salt to create a dough. Roll the dough into 6 balls. At this point, heat a large skillet, griddle or comal over low-medium heat, add oil to evenly coat the pan.

Do not let dough sit for too long, immediately cook

2.) Lightly flatten a masa ball. Make sure not to press it down too much as it will become too thin like a normal corn tortilla. You want it about twice as thick as a normal tortilla. If you mess up and make it too thin, simply gather the flattened dough, reform it into a ball and try again.

3.) Let it cook for about 45 seconds, flip it over and let that side cook for another 45 seconds. This helps to sort of seal the dough so that an air pocket can form more easily. Flip it over one more time and cook each side for about 1 minute, until they have beautiful brown spots.

4.) At this point, you should notice that the gordita inflates a little bit and starts to bubble up in the middle or the sides. This is exactly what you want. Lightly press down on the sides of the gordita with a spatula or other utensil to help it inflate even more. Remove it from the griddle, place it on a plate and cover it with a light damp kitchen towel.

5.) As soon as you can handle and hold the gordita (it should still be hot but not hot enough to burn you), use a butter or paring knife to cut a slit down the edge of one side. The gordita should open up and have a little pocket to stuff all the wonderful fillings. We will be stuffing these with our ZUBI'S Refried Black Bean recipe, ZUBI'S Crema, lettuce, red onions, ZUBI'S Queso & Cilantro.





ZUBI'S PLANT-BASED SHEET PAN NACHOS

INGREDIENTS

9 oz corn tortilla chips
15.5 oz organic black beans,
drained and rinsed
1 baked sweet potato, cooled
optional
1 diced cucumber, optional
2 jalapeños, chopped
2 tomatoes, finely diced
1 medium red onion, diced
2 stalks green onion, chopped
Crema de Jalapeno
1 cup ZUBI'S Queso
ZUBI'S salsa optional
salt and pepper, to taste

DIRECTIONS

- 1.) Preheat oven to 400 degrees F.
- 2.) Evenly distribute tortilla chips on a baking sheet. Drizzle on ZUBI'S Queso, add black beans, diced baked sweet potatoes, and jalapeños. Bake for 10 minutes, or until tortilla chips turn golden brown.
- 3.) Take the nachos out of the oven and add chopped cucumbers, tomatoes, and green onions and broil for 2 minutes. Take out of the oven and drizzle with more queso, if desired.
- 4.) Top with Crema de Jalapeno. Sprinkle on freshly chopped cilantro, salt, pepper, and serve immediately. Pair with ZUBI'S salsa on the side (optional).





ZUBI'S GAZPACHO

INGREDIENTS

16oz tub Zubiates Medium Salsa
7ea. Roma Tomato, quartered
1TSP Pink Himalayan Salt or to taste
4TBSP Sherry Vinegar
1 Cup Olive Olive Oil or Grapeseed Oil (or oil of choice)

DIRECTIONS

- 1.) In a blender, Add salsa, tomatos, salt and vinegar.
- 2.) Blend on high for 1 minute, then slowly incorporate oil while blending.
- 3.) Optional Garnish: Diced cucumbers, Cilantro and a drizzle of Extra Virgin Olive oil.
- 4.) Store in an airtight container. Keep Refrigerated.

Shelf Life: 7 days





ZUBI'S QUESO GLAZED PEARS

INGREDIENTS

Produce

4 Anjou pears (cut into 1/4 inch thick slices)

1 tsp Rosemary, fresh

Condiments

1 T Agave Nectar

Nuts & Seeds

1/4 cup chopped Pecans, toasted

Dairy

1 tbsp vegan butter

1 Treeline Cheese

1 ZUBI'S queso

DIRECTIONS

- 1.) Cut Anjou pears into 1/4 inch thick slices
- 2.) Add vegan butter to the pan and melt over medium heat, once melted add Agave and stir.
- 3.) Place pears in pan and spoon mixture on top of pears and cook until soft
- 4.) Broil pears for 3 minutes or until pears are golden brown
- 5.) Place pears on desired dish- top with Treeline Cheese, pecans, rosemary and ZUBI'S Queso





ZUBI'S LATE-SUMMER WATERMELON SALAD

INGREDIENTS

Dressing

Crema- ¼ cup

For the salad

5 cups cubed watermelon

1 heaping cup diced

Cucumber

¼ cup thinly sliced red onions

⅓ cup crumbled feta cheese

1 avocado, cubed

⅓ cup torn mint or basil leaves

½ jalapeño or serrano pepper,
thinly sliced, optional

Sea salt

DIRECTIONS

1.) Make the dressing: In a small bowl, whisk together the olive oil, lime juice, garlic and salt.

2.) Arrange the watermelon, cucumber, and red onions on a large plate or platter. Drizzle with half the dressing. Top with the feta, avocado, mint, and serrano pepper, if using, and drizzle with remaining dressing. Season to taste and serve.





ZUBI'S 5 LAYER PLANT-BASED DIP

LAYERS

Layer 1:

Black beans with Salsa

Layer 2:

Tahini Dip

Layer 3:

Avocado Garlic Salt with Crema

Layer 4:

6oz ZUBI'S Salsa

Layer 5:

6oz ZUBI'S Queso

DIRECTIONS

Layer 1:

Black Beans with salsa

Recipe

1 C drained black beans

1 Tbsp Fry in olive oil (per can of beans used)

Mash together with 2 tsp garlic salt

Add 3 Tbsp ZUBI'S Salsa

Add 3 Tbsp red wine add more or less if desired)

Directions:

Cook and stir until well combined and mashed.

Layer 2:

Tahini Dip

Recipe

1 C Tahini

1 C Water

½ tsp salt

¼ C lime juice

2 Tbsp ZUBI'S CREMA

Directions:

Blend all ingredients in Vita-mix until smooth

Refrigerate while making the avocado mixture.

Layer 3:

Avocado Garlic Salt with Crema

3 Ripe Avocados

½ tsp Garlic Salt

3 tsp of Crema mash tog

Layer 4:

Layered with one 16oz ZUBI'S Salsa

Layer 5:

Layered with one 16oz ZUBI'S Queso





BAKED EGG GAULETTES FEATURING ZUBI'S QUESO

INGREDIENTS

- 1 pound sliced mushrooms
- 8 mini sweet peppers
- 2 sliced onions
- 3 cloves garlic
- Fresh thyme
- Fresh parsley chopped
- Salt and Cracked pepper
- 3 tbsp ZUBI Queso
- 1 tbsp soy sauce
- 1 c vegan cheese or gruyere cheese, grated
- 5 eggs (optional if vegan)
- 4 sheets puff pastry thawed
- 12 tsp tofutti sour cream or regular sour cream
- 1 TBSP olive oil

DIRECTIONS | COOK TIME: 40 MINUTES

- 1.) Preheat oven to 400F
- 2.) Heat queso in skillet over medium heat, add olive oil, onion, garlic, mushrooms and mini sweet peppers and cook for about 15-20 mins
- 3.) Add soy sauce, salt, pepper, thyme and continue cooking for an additional 3 minutes
- 4.) Remove from heat and set aside to cool
- 5.) On a lightly floured surface, roll each piece of dough into an 8 inch circle
- 6.) Spread cheese over each dough leaving a single finger of space around the edge
- 7.) Spread the mushroom mix on top of the cheese
- 8.) Fold the dough over the filling and brush with a beaten egg
- 9.) Place each on oiled baking sheet
- 10.) Bake for 20 minutes or until golden brown
- 11.) Remove from the oven and make a well into the center of each galette.
- 12.) Crack the eggs into 4 different bowls. Remove egg whites if necessary to make more room
- 13.) Place back into the oven until the egg is cooked to your liking
- 14.) Garnish with thyme, parsley, sour cream, cracked pepper, salt and drizzle with queso. (OPTIONAL)





ZUBI'S QUESO GLAZED BAKED BRUSSELS SPROUTS

INGREDIENTS

- 1½ lb. brussels sprouts, trimmed, halved
- ¼ cup ZUBI'S Queso
- ½ tsp. kosher salt, plus ½ tsp. for sauce mixture
- Freshly ground black pepper
- ¼ cup honey
- ⅓ cup sherry vinegar or red wine vinegar
- ¾ tsp. crushed red pepper flakes (optional)
- 3 Tbsp. unsalted butter
- 3 scallions, thinly sliced on a diagonal
- 1 tsp. finely grated lemon zest
- Olive oil for coating Brussels sprouts

DIRECTIONS

Step 1

Place a rimmed baking sheet on bottom rack of oven; preheat to 450°. Toss brussels sprouts and oil in a large bowl; season with salt and black pepper.

Step 2

Carefully remove baking sheet from oven. Using tongs, arrange brussels cut side down on baking sheet. Roast brussels on bottom rack until softened and deeply browned, 20–25 minutes.

Step 3

Meanwhile, bring honey to a simmer in a small saucepan over medium-high heat. Reduce heat to medium-low and cook, stirring often, until honey is a deep amber color but not burnt (it will be foamy, that's okay), 3–4 minutes.

Step 4

Remove from heat and add vinegar and red pepper flakes, if using, and whisk until sauce is smooth (it will bubble up quite aggressively when you add the vinegar before settling). Return the saucepan to medium heat, add butter and ½ tsp. salt, and cook, whisking constantly, until glaze is glossy, bubbling, and slightly thickened, 3–4 minutes remove from heat, add and mix in ZUBI'S Queso.

Step 5

Transfer brussels sprouts to a large bowl. Add glaze and scallions and toss to combine. Transfer to a platter and top with lemon zest and add more red pepper flakes, (OPTIONAL).





ZUBI'S DEVILED EGGS

INGREDIENTS

6 hard boiled eggs, peeled and halved

4 tbs Mayonnaise

2 tbs ZUBI'S Crema de Jalapeno

2 tsp sweet pickle relish

Garnish- paprika, smoked paprika or cayenne pepper (optional)

DIRECTIONS

- 1.) Boil eggs in water for about 8 minutes until fully cooked. Once cooled, remove shell from eggs.
- 2.) Sliced the eggs in half lengthwise, removing yolks to medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, crema, relish and mix well.
- 3.) Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Top each with paprika, smoked paprika, or cayenne. (OPTIONAL)
- 4.) ENJOY!!!!





ZUBI'S GLAZED CREMA CARROTS

INGREDIENTS

- 8 medium sized Carrots
- ½ cup ZUBI'S Crema
- 2 sticks Salted Butter
- ¼ cup Brown Sugar
- 4 cups water
- 1 tsp. Salt
- 2 tsp. Pepper
- ⅓ cups Pine nuts (optional)
- ⅓ cups Walnuts (optional)
- ⅓ cups Pecans (optional)

DIRECTIONS

Add ZUBI'S Crema, water, butter, and brown sugar to a boil in a pan over medium-high heat and add carrots, bring to a boil.

SIMMER. Turn to low and simmer for approximately 6 minutes.

EVAPORATE WATER. Turn back to high and cook until all the water is evaporated and carrots are tender. It took me another 5-6 minutes.

SEASON & SERVE. Remove from heat. Salt and Pepper, and enjoy!

Tip: For some extra flavor and texture, add ⅓ cup pine nuts, walnuts or pecans (chopped and toasted) after simmering for 6 minutes.

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