



Marvelous Poppy Seed Recipes

by Village Eatinghouse

Marvelous Grilled Tuna

- 4 fresh tuna steaks
- 1/2 c diced cantaloupe
- 1/2 c diced honeydew
- 4 chopped fresh mint leaves
- 1/2 c **Village Eatinghouse Marvelous Poppy Seed**

Combine all ingredients except tuna steaks in a saucepan and heat thoroughly. Grill tuna steaks. Spoon dressing mixture onto cooked tuna steaks and enjoy

Marvelous Fruit Dip

- 8 oz container whipped topping
- 1/2 c **Village Eatinghouse Marvelous Poppy Seed Dressing**
- Bite-sized fresh fruit

For a tasty light fruit dip, just mix whipped topping and dressing together. For a twist on fruit salad, simply drizzle Marvelous Poppy Seed Dressing onto fresh fruit as a refreshing side dish.

Spinach Salad

- Fresh Spinach Leaves OR Romaine
- Cooked bacon pieces
- Sliced mushrooms
- Diced tomatoes
- Hard boiled eggs
- **Village Eatinghouse Marvelous Poppy Seed**

Assemble salad greens and other fresh ingredients as you like. Slightly warm Marvelous Poppy Seed and drizzle onto salad.

Grilled Salmon Salad

- 4 - 4 oz fresh salmon fillets
- Fresh salad greens
- 1/2 c diced red onion
- 10 cherry tomatoes
- 3 t chopped fresh dill
- 1/2 c **Village Eatinghouse Marvelous Poppy Seed**

Drizzle salmon with Marvelous Poppy Seed and grill. Add to salad greens and other ingredients. Add more Marvelous Poppy Seed Dressing as desired and enjoy. Substitute salmon with shrimp or scallops.

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HANDCRAFTED SAUCES