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Ingredients

- 1 Package of Crescent Foods 100% Grass-Fed Beef Stew Meat
- 3 tbsp. oil
- 1 tbsp. ginger garlic paste
- 1 tsp salt
- 1/2 tsp Kashmiri laal march
- 1/4 tsp turmeric
- 1/2 tsp crushed coriander seeds
- 2 tomatoes, sliced
- 1/4 cup yogurt, room temperature
- 1/4 cup fried onions
- 5-6 green chillies, sliced in half
- Coriander leaves for garnish

Beef Karahi



TIME
30 MINS



METHOD
Skillet



SERVE
3-4

Method

Heat the oil in a pan and add the ginger garlic paste and stew meat. Sauté for about 8-10 minutes, till the beef has some color on it. Then add in the salt, laal mirch, turmeric and crushed coriander seeds. Sauté for about 2-3 minutes. Then add the sliced tomatoes, mix well and cover and cook on a low medium flame for about

6-8 minutes, mixing occasionally to make sure nothing burns.

In a small bowl mix the fried onions with the yogurt, lower the flame under the beef stew and add the yogurt mixture. Mix well, constantly stirring, until the yogurt mixes into the tomatoes. Add the green chillies and cook covered on

low till the masala breaks down and the oil has separated, about 6-8 minutes. Check to see if the beef is tender, if not cook for a few more minutes. Garnish with fresh coriander and serve with naan.





Chicken Nuggets with Chili Garlic Noodles



TIME
30 MINS



METHOD
Skillet



SERVE
3-4

Noodles with an extraordinary flair: flavored with garlic and a kick of spice from the chili! Paired with crispy chicken nuggets, this makes for such a comforting meal.

Method

Boil spaghetti according to packet instructions and drain the water completely.

In a pan, heat oil on medium heat. Add the minced garlic and sauté till golden, making sure it does not burn.

Add the white parts of the spring onions, sauté. Next, the mini sweet peppers, cook for a minute.

Add in the schezwan sauce, soy sauce, ketchup and red chili powder. Season with salt.

Lastly, add in the cooked noodles and spring onion greens, toss and combine everything well. Turn off heat and the noodles are ready!



Ingredients

- 8 Oz. spaghetti
- 3 tablespoons neutral flavored oil
- 4-5 cloves of garlic (minced)
- 4-5 mini as-sorted sweet peppers (thinly sliced)
- 4 spring onions (white and green parts divided)
- 1 tablespoon schezwan sauce
- ½ tablespoon soy sauce
- 1 tablespoon tomato ketchup
- ½ teaspoon red chili powder
- Salt to taste

- Crescent Foods Chicken Nuggets (about 10 pieces)
- 2 tablespoons neutral flavored oil



For the Nuggets:

For the nuggets, heat oil in a pan and place the nuggets, turning over each side until they have been warmed up well and turn crisp.

Assembly:

Next, cut the crisp nuggets into smaller pieces, and toss into the noodles.

Garnish with some spring onion greens, fried garlic and Chicken Nuggets and Chili garlic noodles are ready to enjoy!

Chicken Parmigiana Subs



TIME
20 MINS



METHOD
Bake or
Deep Fry



SERVE
6





Method

Prepare your chicken tenders according to package instructions (bake or deep fry).

In a small bowl mix the marinara sauce with the cayenne and salt. Spread 2 tablespoons of sauce on the inside of the hotdog buns. Then place a chicken tender in each bun. Top off with one more tablespoon of sauce, then a slice of cheese. Sprinkle over a pinch of dried basil on each slice of cheese, then place under the broiler in your oven for about 3-5 minutes, or until the cheese has melted. Take out of the oven and serve warm with a fresh salad.

Ingredients

- 6 hotdog buns (or bread rolls)
- 6 large Crescent Foods Breaded Chicken Tenders
- 1 1/2 cups marinara sauce
- 1/4 tsp cayenne
- Salt to taste
- 6 slices of mozzarella
- 1/2 tsp dried basil



Creamy Chicken Lazzone



TIME
30 MINS



METHOD
Pan



SERVE
3-4

Chicken Lazzone is a creamy, cozy, seasoned chicken rolling in a delicious sauce. Sounds fancy, but this recipe requires less than 30 minutes to put together and is so easy!

Method

For the sauce, soak cashews in 2 cups water for 30 minutes to overnight.

Drain the water and discard.

Add the cashews, with the rest of the ingredients. Blend on high until a creamy consistency is achieved (about 1 minute). Transfer to a bowl and set aside.

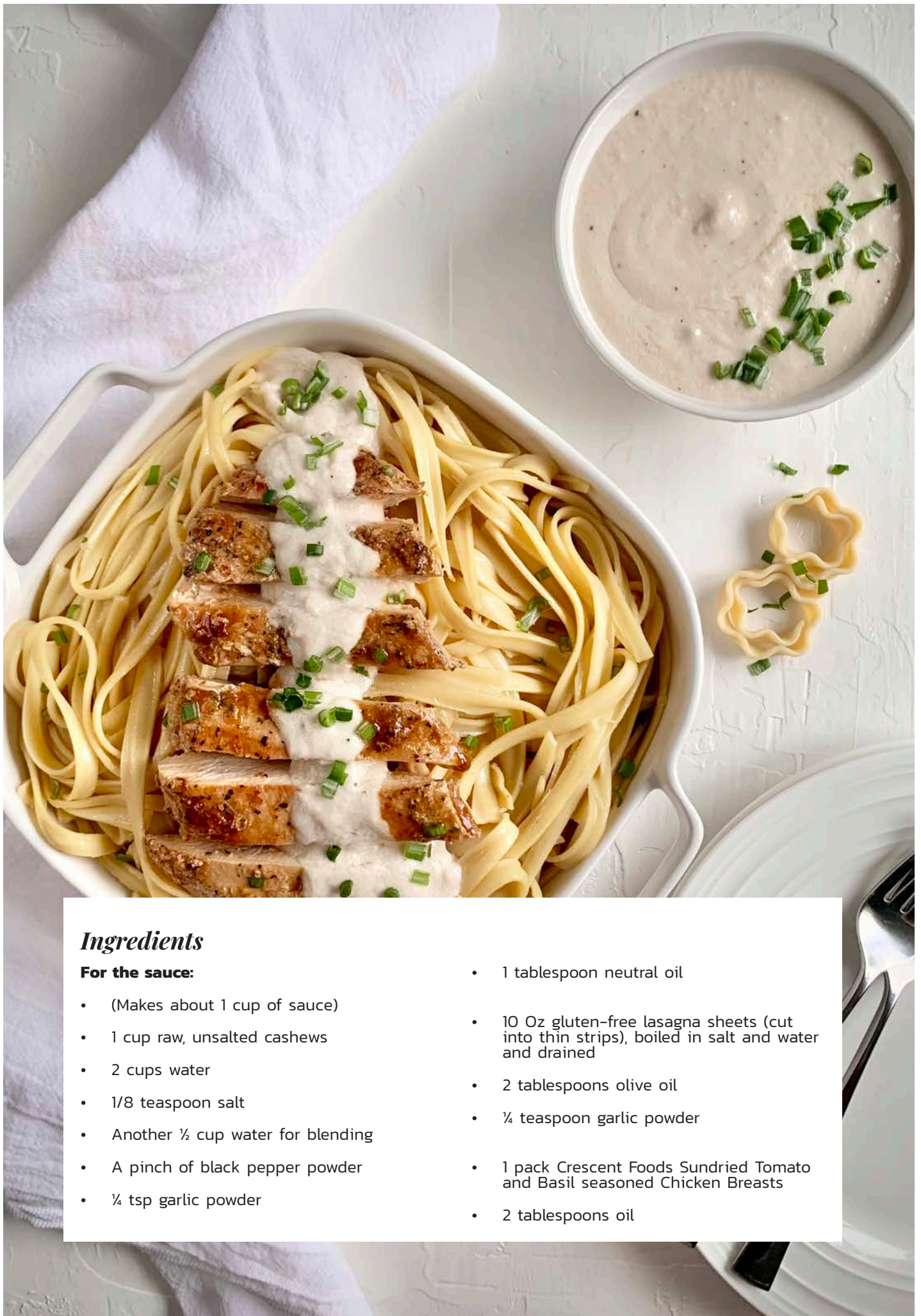
Heat 1 tablespoon oil in a non-stick skillet, and the cashew cream and cook until lightly simmering. Add water if needed, to adjust to a sauce-like consistency.

Prepare the chicken by pan searing it in 2 Tablespoons oil, cover and cook about 10 minutes; flipping halfway to make sure the chicken is fully cooked and juicy.

Cut the chicken into strips and set aside.

Next, for the lasagna noodles, once cooked and drained, toss with olive oil and garlic powder, layer with the seasoned chicken, and drizzle the cashew cream sauce and serve warm.





Ingredients

For the sauce:

- (Makes about 1 cup of sauce)
- 1 cup raw, unsalted cashews
- 2 cups water
- 1/8 teaspoon salt
- Another 1/2 cup water for blending
- A pinch of black pepper powder
- 1/4 tsp garlic powder
- 1 tablespoon neutral oil
- 10 Oz gluten-free lasagna sheets (cut into thin strips), boiled in salt and water and drained
- 2 tablespoons olive oil
- 1/4 teaspoon garlic powder
- 1 pack Crescent Foods Sundried Tomato and Basil seasoned Chicken Breasts
- 2 tablespoons oil



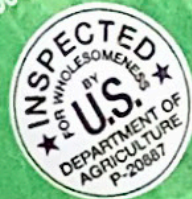
Crescent
foods

100% ALL NATURAL*

TENDERS

98% FAT FREE

- 100% Vegetarian Fed ✓
- Raised Without Antibiotics ✓
- No Added Hormones ** ✓
- 100% todo Natural • Procesado a Mano •
- Raised
- No Anti
- H



* Minimally processed
** Federal regulations
*** New

PROUDLY PROCESSED
AND PACKED BY:
CRESCENT FOODS,
CHICAGO, IL 60632
Nutrition Inform

Honey Garlic Chicken Tenders



TIME
30 MINS



METHOD
Pan



SERVE
3-4

Sticky and Tender chicken in a honey, garlic sauce, this one is a ride in flavors! So quick to come together, it's the perfect comforting meal with just a few ingredients!

Method

Place the chicken tenders in a bowl; add the cornstarch, salt, pepper and red chili flakes. Toss the chicken and coat it well.

Combine ingredients for the sauce in a separate bowl and set aside.

Heat 2 tablespoons of oil in a non-stick pan (medium-high heat). Add the chicken and cook until golden brown, then turn over and cook the other side.

Turn the heat to low, Add the butter to the pan. Next, add in

the minced garlic and sauté until fragrant and golden, making sure it doesn't burn.

Add the sauce over the chicken pieces and coat well. Simmer for 4-5 minutes until the chicken is cooked and sauce has thickened.

Serve over bulgur or rice and a delicious meal is ready to enjoy!





Ingredients

- 1 Pack Crescent Foods Chicken Tenders
- 2 tablespoons corn starch
- ½ teaspoon salt
- ½ teaspoon black pepper powder
- ¼ teaspoon red chili flakes
- 2 tablespoons neutral flavored oil
- 1 tablespoon avocado oil butter
- 3-4 cloves minced garlic
-
- For the sauce:
- ¼ cup honey
- 1 tablespoon soy sauce
- ½ tablespoon vinegar
- ½ cup vegetable stock/water
- ½ teaspoon Salt (or to taste)



Chicken Sandwich

Method

Boil chicken with salt till done

When cooled shred it

Add everything else in a bowl

Mix in your shredded chicken

Cut the crusts off your bread

Fill your sandwiches and

Cut into fours

Ingredients

- 2 Crescent Foods Boneless Skinless Breast Fillets
- 1 cup mayo (or to taste)
- 1 green chilli finely chopped
- 1 avocado chopped in small pieces
- 1/2 cup finely chopped cilantro
- salt to taste
- red pepper flakes to taste
- 1 teaspoon lime juice
- 1 pinch garlic powder
- 1/2 cup shredded cheese (optional)



PASTA SALAD

Method

Boil your pasta as per package directions

Reserve 3/4 cup of pasta water

In a pan heat olive oil and crush

3 cloves of garlic, salt and pepper

add your chicken and cook evenly on both sides.

Add 1/2 the pasta water and let it cook.

Once cooked set aside

Now add olive oil, tomatoes, Boursin, garlic, red pepper flakes and feta in an oven-safe container and bake till soft. Mix the tomatoes and the cheeses well. Add the remaining pasta water and add it to a sauce-pan and mix it well to form a sauce.

Turn off the stove and add the veggies and mix well. Fold in the basil.

Chop up the chicken and fold it in. Drizzle with balsamic glaze and enjoy!

Ingredients

- 1 box of pasta of your choice boiled as per package directions. Save 3/4 cup of pasta water.
- 3 Crescent Foods Boneless Skinless Breast Fillets
- Olive oil
- 6-8 cloves of crushed garlic
- 1 block of feta
- 1 small package Boursin cheese
- 4-5 mini sweet peppers diced
- 1/4 cup chopped fresh basil
- 3 cups cherry tomatoes
- Red pepper flakes to taste
- 3/4 cup frozen corn
- Balsamic glaze

Chicken Corn Soup



TIME
60 MINS



METHOD
Boil



SERVE
4-5

Method

Boil the chicken in 5 cups of water with ginger, salt, black peppercorns and 1 onion. Boil till water becomes half. Strain your soup. Shred the chicken and add to broth. Now add sesame oil, can of creamed corn. Let it come to a boil then add cornstarch and water slurry and let it thicken. Whisk one egg and slowly pour it in.

Ingredients

- 1 Crescent Foods Whole Chicken Cut in pieces
- 1 large piece ginger
- 1 onion
- Salt to taste
- 1 teaspoon sesame oil
- 1 can of cream of corn
- 1 heaped tablespoon cornstarch
- 1 egg



Ranch Wraps



TIME
30 MINS



METHOD
Bake or Fry



SERVE
6-7

Method

Prepare your Crescent Foods Breaded Chicken Tenders according to package instructions. Cover your tortillas and microwave them for 30 seconds so they soften a bit.

Place some arugula in each tortilla, then top off with a chicken tender. Place a few pieces of the sliced onion and bell pep-

per, then drizzle over about a table-spoon of ranch dipping sauce. Roll and serve immediately with extra dipping sauce.

For the dipping sauce:

Mix both ingredients until combined.



Ingredients

- 6-8 Crescent Foods Breaded Chicken Tenders
- 6 tortilla wraps (8 inch size)
- 1/2 onion, thinly sliced
- 1 bell pepper, thinly sliced
- 1/2 cup ranch dressing
- 2 cups Arugula

For the dipping sauce:

- 4 tbsp ranch dressing
- 1 tbsp sriracha



Lime Chicken Skewers



TIME
45 MINS



METHOD
Bake



SERVE
3-4

Method

Start off by placing your wooden skewers in a tall glass and filling it with water. Dip them for 5 minutes, then flip over and dip for another 5 minutes. Then take out and start assembling the skewers.

Cut the chicken into 1.5-inch cubes. Layer your skewers starting with a piece of onion and bell pepper, leaving about 2 inches empty on the bottom. Then add a piece of chicken and continue alternating between veggies and chicken until you have two inches left on top. Sprinkle over a pinch of salt and pepper on each skewer. Repeat this until you've used up all the chicken, you may have some vegetables left over. You will get 5-6 skewers out of this amount of chicken and vegetables.

To cook, heat 2-3 tablespoons of oil in a shallow pan that is wide enough to fit the skewers. Cook on both sides for 4-5 minutes, making sure to get some color on the chicken.

You can also bake these in a lined baking dish at 400 F for 25-30 minutes, flipping halfway. Make sure to brush the chicken skewers with oil before baking.

Serve hot with lime wedges on the side.

Ingredients

- 1 pack Crescent Foods Cilantro Lime Seasoned Chicken
- 1 red bell pepper, cut into 1 inch cubes
- 1/2 onion, cut into 1 inch cubes and separated
- Salt to taste
- Black pepper to taste
- 1 lime, cut into wedges
- 5-6 wooden skewers



Lamb Rogan Josh



TIME
30 MINS



METHOD
Wok



SERVE
2-3

Who doesn't love a good curry? This Lamb Rogan Josh is packed with intense flavor in a creamy sauce covering soft pieces of Lamb Stew Meat.

Ingredients

For the Marinade:

- 1 package of Crescent Foods 100% Grass-Fed Lamb Stew Meat
- 1/3 cup Greek Yogurt
- 1 teaspoon red chili powder or to taste
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon garam masala powder
- ½ tablespoon crushed fennel seeds
- ½ teaspoon ground cardamom
- 1 tablespoon crushed ginger
- 1 tablespoon crushed garlic

- 1 teaspoon salt

For the curry paste::

- 3-4 Kashmiri Red chilies (soaked in water and ground to a fine paste)
- 4 tablespoons oil plus 1 tablespoon ghee
- 3-4 whole black pepper corns
- 2-3 whole cloves
- 1 medium bay leaf
- 1 inch cinnamon stick
- 2 small onions (thinly sliced)
- 1 small tomato (pureed)
- Salt to taste
- ½ - 1 cup water





Method

Marinate the meat in all the ingredients listed for the marinade, about 2 hours to overnight.

Heat oil and ghee in a wok (medium heat). Add the whole spices (black peppercorns, cloves, bay leaf and cinnamon stick). Let these cook and turn fragrant.

Add the thinly sliced onions and cook until golden brown and tender.

Now it's time to add the marinated meat. Incorporate everything well. Add some water

to deglaze if needed.

Next, add the tomato puree. Cook well and incorporate everything well.

Add the Kashmiri red chili paste and let the mix cook about 2-3 minutes, the mix begins to get a red color.

Cover with a lid and cook, stirring occasionally. Adding water slowly to adjust the consistency needed for the curry.





Crescent
100% ALL NATURAL

STEW MEAT

✓ 100% GRASS FED* ✓ NO ADDED HORMONES
✓ NO ANTIBIOTICS ADMINISTERED
KEEP REFRIGERATED

NET WT 16 OZ (1 LB)

Natural
NO ADDED ARTIFICIAL FLAVORS OR PRESERVATIVES

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE

*WEIGHT REFERRED TO PER ANIMAL WEIGHT OF GRAZING PASTURE

Haleem



TIME
75 MINS



METHOD
Pressure
Cook



SERVE
4-5

A stew made out of meat, grains and lentils, Haleem is a delicacy of flavors. It makes a nutritious, filling and comforting meal.

Method

Pressure cook the meat in the Instant Pot for 30 minutes in about 4 cups water, 1 tablespoon ginger garlic paste and 1 teaspoon salt. Once done remove the meat and save the stock. Shred the meat and set aside.

Wash and drain the bulgur and lentils. Pressure cook these in meat stock, add more water (if needed) in the Instant Pot for 25 minutes. Once done, blend the lentil and bulgur mix to a thick paste.

In a large non-stick pot, heat oil and ghee.

Add the whole spices and sauté until fragrant.

Add the thinly sliced onions. Cook them until golden brown and tender. Next, the minced ginger and garlic and green chilies. Sauté until

fragrant.

Add the shredded meat and mix well. Once mixed, add in all the dry spices and add some water to deglaze if needed. (remove whole spices if you prefer)

Next, whisk in the Greek yogurt and lemon juice.

Add the blended bulgur and lentil mix and incorporate everything well.

Slowly add water to adjust the consistency of the stew.

Slow cook on low flame, stirring occasionally until a lacy consistency is achieved and the stew has thickened (about 30-45 minutes).

Serve hot and garnish with fried onions, julienned ginger, green chilies and a squeeze of lemon. Enjoy with naan or by itself.





Ingredients

- 1 pack Crescent Foods Beef Stew Meat
- 1 tablespoon ginger garlic paste
- 1 teaspoon salt
- 2 cups medium grain Bulgur
- ½ cup Red Lentils (whole masoor daal)
- ¼ cup Split Pigeon Peas (toor daal)
- ¼ cup Split chickpeas (chana daal)
- 2 tablespoons rice
- 4 cups water

- 3 tablespoons neutral flavored oil
- 3 tablespoons ghee

Whole spices:

- 1 inch piece cinnamon
- 1 medium bay leaf
- 3-4 black peppercorns
- 3-4 cloves
- ½ star anise

- 1 large thinly sliced onion
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 2-3 crushed green chilies

Dry spices:

- 1-2 teaspoons red chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ¼ teaspoon turmeric powder
- 1/4 teaspoon Caraway seeds (ajwain) powder

- 2 tablespoons greek yogurt
- 1 tablespoon lemon juice
- 1-2 cups water
- Salt to taste

For the Garnish:

- Fried Onions
- Julienned Ginger
- Green chilies
- Mint leaves



Korean Chicken Bites

Method

Add some oil in your pan and cook the chicken till it's almost done

Take it out and set it aside

In a bowl mix all the rest of the ingredients and mix well.

Add this to the pan. When it starts bubbling add in the chicken and coat really well.

Cook together till done

Garnish with toasted sesame seeds

Ingredients

- 2 Crescent Foods Boneless Skinless Chicken Breasts Fillets cut into bite sized pieces
- 1/2 cup gochujang paste
- 1/2 cup soy sauce
- 1 tbsp dark soy sauce
- 1 tsp sesame oil
- 2 tablespoons rice vinegar
- 1/4 cup brown sugar or 1/2 cup honey
- 6 cloves of crushed garlic



Soutzoukakia

Method

Mix the ground beef with the parsley, garlic, salt, olive oil, cinnamon and cumin powder and mix really well. Now add bread rumba and form fat oval kababs. Place on a baking sheet and place under the broiler for about 5-7 minutes

In a pan heat some oil add garlic and add the crushed tomatoes. Let it simmer. Now add the cooked soutzoukakia and cover. Let it simmer till it's fully cooked. Now break off the block of feta and crumble it in to the tomato sauce. Turn off the stove and cover till the feta melts.

Ingredients

- 1 lb Crescent Foods Ground Beef
- Olive oil to taste
- 1 small bunch of parsley finely chopped
- 4-5 cloves of garlic
- Salt to taste
- Red pepper flakes to taste
- 3/4 tsp cinnamon
- 1 tsp cumin powder
- 1 can of crushed tomatoes
- 1 block of feta
- 1.5 cups bread crumbs

Chicken & Potato Croquettes



TIME
30 MINS



METHOD
Boil
Fry



SERVE
2-3

Method

Boil your potatoes till done. Don't forget to salt your potato water. Once they are cooled skin them and set aside. In a pot boil your chicken with garlic, salt and pepper. When done take out your chicken and add it to your bowl with your potatoes. With a chopper shred your chicken and mash your potatoes together. Finely chop your cilantro and jalapeño and add it to your potatoes and chicken and mix well. Now you'll need to add your shredded cheese and mix well. Season with salt, red pepper flakes and umami powder. Wet your hands and form small balls. Roll in breadcrumbs and then egg and again in breadcrumbs.

Now you will need to heat oil in the pan you will fry in on medium heat. When the oil is hot you will put the balls in gently and fry till golden brown. Drain on paper towels and serve with dipping sauce of your choices I like the chili garlic sauce with it.

Ingredients

- 2 potatoes
- 1 Crescent Foods Boneless Skinless Chicken Breast Fillet
- Salt to taste
- Red chill flakes to taste
- 1 cup shredded cheese
- 2 teaspoons umami powder
- 1/4 bunch cilantro
- 1 jalapeño
- Bread crumbs
- 2 eggs



Chicken Enchiladas



TIME
30 MINS



METHOD
Pan
Bake



SERVE
3-4

Method

Preheat your oven to 380F.

Start off by dicing the Southwest Style Chicken into 1/2 inch cubes. Add the oil to a pan and sauté the garlic for a minute. Then add the chicken and sauté till it cooks through, about 6-8 minutes. Add the diced bell pepper, corn, black beans, 1/2 cup taco sauce and the spices. Sauté for 2 minutes, then cover and cook on low for about 6-8 minutes, or until most of the liquid has dried off. Turn off the flame, taste for seasoning and let the mixture cool.

You will need a medium-sized oven-proof baking dish. Divide your mixture between the tortillas, roll them into a burrito and place them side by side, folded side down, in your baking dish. In a small bowl mix the 3 Tblspns taco sauce and cream, then spread it over the rolled tortillas. Sprinkle over the cheese and oregano, then bake at 380 F for 20-25 minutes, or until the cheese has melted and is a light golden brown. Serve with sour cream and salsa.

Ingredients

- 1 pack Crescent Foods Southwest Style Chicken
- 1 tsp crushed garlic
- 2 Tblspn oil
- 1 cup corn
- 1 cup black beans (canned)
- 1 bell pepper, diced
- 1/2 cup taco sauce (or salsa)
- 1 tsp taco seasoning
- 1/4 tsp chilli flakes
- Pinch of smoked paprika
- Salt and pepper to taste
- 6 corn or flour tortillas (8 inch)
- 3 Tblspn taco sauce (or salsa)
- 2 Tblspn cream
- 1 cup shredded mozzarella
- 1/4 tsp dried oregano



Peri Bites



TIME
30 MINS



METHOD
Bake



SERVE
2-3

Method

Bake your chicken tenders at 450 F for 20 minutes. Then turn the oven down to 400 F and remove the tenders from the oven.

While the tenders are baking prepare your other ingredients. In a small bowl mix together the cream cheese with the salt and black pepper and set aside. Cut the Jalapeños in half length-wise. Remove the seeds carefully with a spoon. If you want the Peri Bites to be spicy, leave some of the seeds in. Spread 1 tablespoon of the cream cheese mix in each jalapeño half. Then add a chicken tender on top. (If the tenders are too large you can always cut them into smaller pieces to fit) Then top off with shredded mozzarella and the cracker crumbs (like Ritz crackers) and bake for 20-25 minutes, or until the cheese is golden brown. Serve warm.

Ingredients

- 6 small Crescent Foods Breaded Chicken Tenders
- 3 large jalapeños
- 1/2 cup cream cheese
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 cup shredded mozzarella
- 2 Tblspns cracker crumbs



Crescent
foods

ALL NATURAL*

Southwest Style

SEASONED
CHICKEN BREAST

CONTAINS UP TO 22% SOLUTION OF CITRUS CIDER
BRINE, SEASONING BLEND, AND OLIVE OIL



Our Chickens are Raised:
On An All Vegetarian-Fed Diet ✓
Without Antibiotics ✓
Cage Free *** ✓
With No Added Hormones ** ✓
Without Animal By-Products ✓

* Minimally processed, no artificial ingredients
** Federal regulations prohibits the use of hormones in poultry
*** Never confined to chicken coops

KEEP REFRIGERATED

PER 1 SERVING



Stuffed Crepes



TIME
45 MINS



METHOD
Pan



SERVE
3-4

Crispy stuffed crepes with Southwest Style Seasoned Chicken and crunchy vegetables, this makes for a great appetizer!

Method

For the crepes:

In a mixing bowl, add all the ingredients for the crepes, whisk together to get a thin batter mix.

Heat a non-stick crepe pan (8inch) and brush with oil (low heat)

Pour about ¼ cup of batter and tilt the pan so the batter spreads out in a thin layer.

Cook one side for about 1 minute. Flip and cook the other side, small bubble will begin to appear on the surface.

Prepare the Chicken:

Heat oil in a pan and place the seasoned chicken, cover the pan and cook one side, turn over and cook the other side.

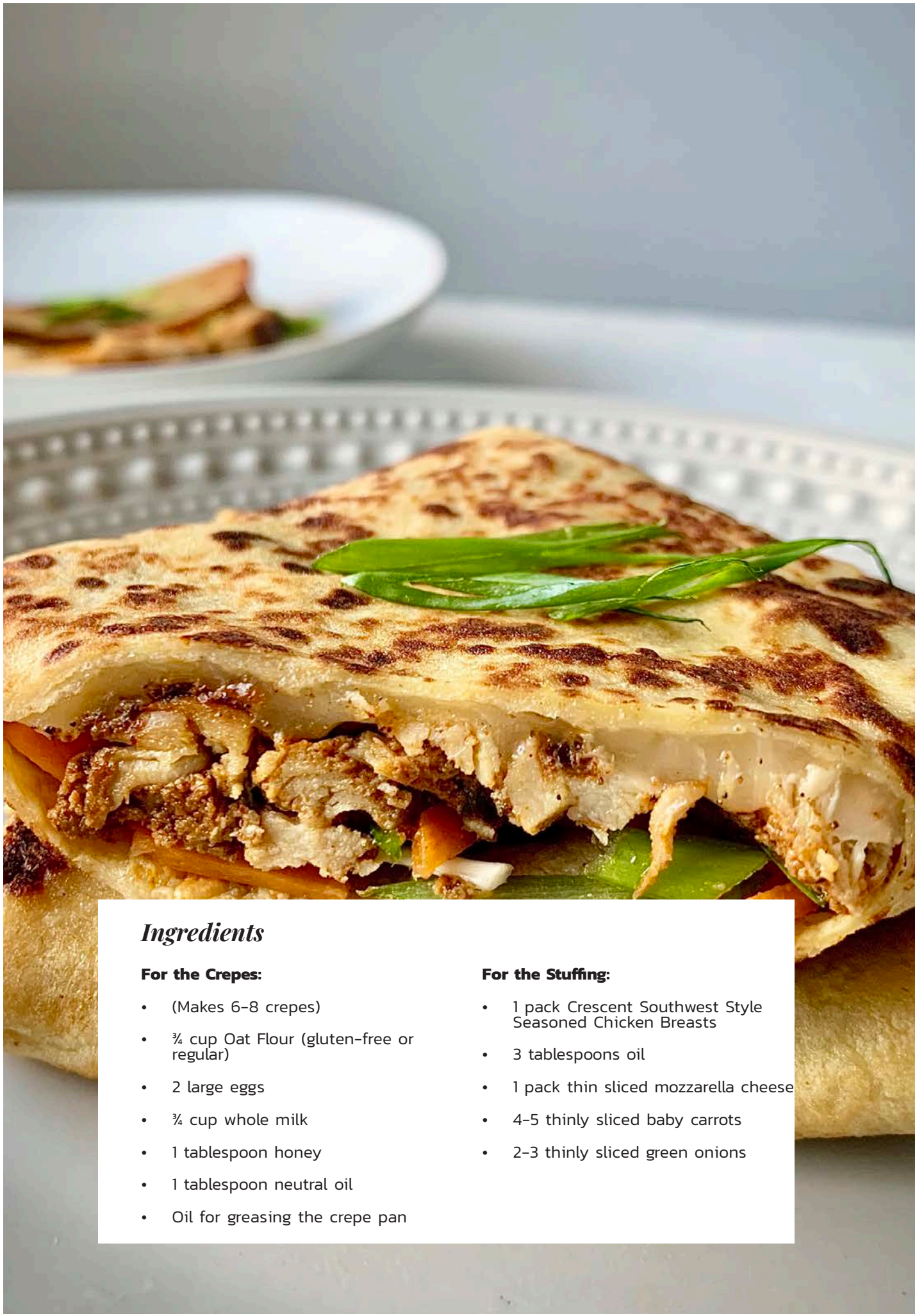
Once cooked, cut the chicken pieces into smaller slices and set aside.

To combine:

Place the crepe on a non-stick pan, brushed with oil.

Place the thinly sliced mozzarella cheese in the center. Layer with sliced chicken and vegetables.

Fold the crepe over into a square. Brush with oil all over the folded crepe. Carefully flip the stuffed crepe and cook the other side. Repeat with the other crepes and stuffing and this appetizer is ready!



Ingredients

For the Crepes:

- (Makes 6-8 crepes)
- $\frac{3}{4}$ cup Oat Flour (gluten-free or regular)
- 2 large eggs
- $\frac{3}{4}$ cup whole milk
- 1 tablespoon honey
- 1 tablespoon neutral oil
- Oil for greasing the crepe pan

For the Stuffing:

- 1 pack Crescent Southwest Style Seasoned Chicken Breasts
- 3 tablespoons oil
- 1 pack thin sliced mozzarella cheese
- 4-5 thinly sliced baby carrots
- 2-3 thinly sliced green onions



Weeping Beef Lettuce Wraps

Method

Make the sauce.

Dry roast the rice in a dry pan till it gets fragrant and golden brown.

Transfer to a blender and blend it onto a fine powder

Mix all of the rest of the sauce ingredients together and add the rice powder. Stir and set aside.

Grill the steaks in some olive oil until it reaches your desired doneness

Let it rest for at least 20 minutes then slice into thin slices

Make lettuce wraps by adding rice to the lettuce if desired

Add some steak slices and then the sauce and enjoy

Ingredients

Marinade for the steak:

- 1.5 lbs of Crescent Foods Strip Steak
- 2 tablespoons oyster sauce
- Chili oil
- 2 tsp garlic paste
- 2 tsp thinly sliced ginger
- 1.5 tablespoon fish sauce
- 2 tsp brown sugar
- Marinate the steaks with all of the above for at least an hour

Sauce:

- 2 tsp rice washed and dried
- 3 tablespoons tamarind paste
- Juice of 2 limes
- 4 tablespoons fish sauce
- 2-3 tablespoons crushed pied pepper flakes
- 2 shallots finely chopped
- 1/2 cup of finely chopped cilantro
- 2 tsp brown sugar



Chapli-Kabab Inspired Smashburger

Method

Cut all vegetables into fine dice and combine. Toast whole spices on the pan until slightly warm. Crush spices into a coarse grind. Combine ground meat and all spices. Try to work the beef as little as possible. Do not add salt at this point.

To make the sauce. Make a quick green chutney with all ingredients listed to your liking. Combine all sauce ingredients and add enough green chutney to keep a slightly runny sauce.

Toasts brioche buns in butter until bottoms are golden brown.

Form ground meat mixture into loose balls (3 oz each). Heat up a cast iron griddle or heavy bottom pan to the highest temperature. Prepare buns with sauce and thinly sliced onions

Prepare 2 meatballs on a griddle and use heavy-weight and flat spatula to smash meat into a thin burger patty. Salt and pepper burger. After 2 minutes flip patty and top 1 with American Cheese. After the cheese melts 1-2 minutes, move patties on the buns.

Ingredients

- | | |
|--|---|
| <ul style="list-style-type: none"> • 1 pound of Crescent Foods Ground Beef • 1 small onion • 1 small tomato • 1 serrano or 2-3 Thai chili peppers • 3-4 Garlic • 2 teaspoon grated ginger • 1/4 head of cilantro <p>Whole spices:</p> <ul style="list-style-type: none"> • 2 teaspoons cumin • 3 teaspoons coriander • 2 teaspoons ajwain or carraway <p>Ground Spices:</p> <ul style="list-style-type: none"> • 1 teaspoon paprika • 1 teaspoon cayenne • 1/2 teaspoon garam masala • 1/2 teaspoon turmeric | <p>For the Sauce:</p> <ul style="list-style-type: none"> • 2 tablespoons ketchup • 2 tablespoons mayo • 1 tablespoon Spicy Mustard • 1/2 tablespoon fresh lemon juice • Green Chutney • Cilantro • Lime juice • Serrano or Thai chili Pepper • Water <p>Assembly Ingredients:</p> <ul style="list-style-type: none"> • Salt • Pepper • Brioche Buns • American Cheese • Tamarind Chutney • Onions- Thin slices |
|--|---|



Cilantro-Lime Chicken Shawarma Platter



TIME
25 MINS



METHOD
Bake



SERVE
3-4

Tender, delicious chicken packed with flavors of cilantro and lime, enjoyed with Hummus and Pita, this makes for the quickest shawarma treat, have it for appetizers or a meal, this one is enjoyed by all!

Ingredients

- 1 pack Crescent Foods Cilantro-Lime Seasoned Chicken Breast
 - 1 tablespoon oil
 - 1 tablespoon lemon juice
 - ¼ teaspoon black pepper powder
 - Salt to taste
 - ¼ cup water
 - 2 ice cubes
 - Peppers
 - Cucumbers
 - Onions
 - Tomatoes
 - Pita Bread
- For the Hummus:**
- 16 Oz. cooked garbanzo beans (chick-peas)
 - 1 clove garlic
 - 3 tablespoons olive oil
- For the Platter:**
- Pickles

Method

Prepare the chicken shawarma:

Pre-heat oven to 350 degree F

Brush a sheet pan baking dish with oil and place the seasoned chicken breast on the dish.

Bake for 12-15 minutes and turn over midway to ensure the chicken is completely cooked.

Once cooked, slice the chicken

pieces and cover, set aside.

For the Hummus:

Add all the ingredients to a food processor and blend to a thick paste consistency. Transfer to a dish, drizzle with olive oil.

Prepare the Platter with chicken strips, Pita, Hummus, Vegetables and Pickles of your choice.









Crescent
foods

100% ALL NATURAL
LAMB LEG STEAK

100% GRASS-FED* NO ANTIBIOTICS ADMINISTERED
NO ADDED HORMONES
KEEP REFRIGERATED

NET WT 16 OZ (1 LB)

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE

Malal
Crescent Foods

*On the U.S. is a free ranging pasture conditions on a grass fed diet



Lamb Steak with Roasted Red Pepper Sauce



TIME
30 MINS



METHOD
Bake



SERVE
1-2

Juicy steak made simply with a few minimal ingredients, this steak is so good with grilled vegetables and the creamy roasted red pepper sauce.

Method

Marinate the steak meat in garlic, onion black pepper powder and salt for about an hour or even overnight.

Heat a grill pan on medium-high heat.

Add 2 tablespoons oil.

Place the steak on the grill and cook each side completely (about 3-5 minutes each side).

Place vegetables on the grill and cook for a minute turning over in between.

For the sauce:

Pre-heat the oven to 350 degree F.

Place the red sweet peppers, garlic and olive oil in a baking dish. Bake for 20 minutes until the peppers roasted and charred. Remove the dish from the oven. Cover the dish and let the peppers sweat, this will make it easy to remove the skin.

In a blender, add the roasted garlic, peppers and other ingredients for the sauce. Blend on high speed, until all the ingredients are combined well.

Transfer to a bowl and set aside.

Place grilled vegetables and layer with steak, drizzle over the red pepper sauce and it's ready!





Ingredients

For the steak:

- 1 lb. Crescent Foods Boneless Lamb Leg Steak
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon black pepper powder
- ½ teaspoon salt
- 2 tablespoons neutral flavored oil
- 1 medium Onion (sliced)
- 1 medium Green Pepper (sliced)

For the roasted red pepper sauce:

- 5 mini red sweet peppers (halved and de-seeded)
- 1 large clove garlic
- 2 tablespoons olive oil
- ¼ teaspoon salt
- ½ small avocado (chopped)
- ½ teaspoon salt
- ¼ cup water



Ingredients

- 2 packages of Crescent Foods 100% Grass-Fed Frenched Lamb Rib Chops
- 1 bay leaf
- 1/2 inch piece cinnamon
- 2 cloves
- 3-4 peppercorns
- 1/2 tsp fennel seeds
- 1/2 tsp coriander seeds
- 1 black cardamom
- 3-4 dried whole red chillies
- 5-6 Tblspns oil (You can use more according to your liking)
- 2 cups basmati rice, soaked
- 1 onion, thinly sliced
- 1 tomato, chopped
- 1 Tblspn ginger garlic paste
- 1/4 tsp Kashmiri laal march
- 2 tsp salt

Lamb Pulao



TIME
45 MINS



METHOD
Pot



SERVE
4-5

Method

In a large pot add your lamb chops and the whole spices and just 1/2 tsp salt. Add in 5 cups of water and bring the pot to a boil. Once the water comes to a boil lower the flame to low, cover the pot and let the broth simmer for about 40-45 minutes. While the stock is cooking soak your rice in water. Drain once the stock is done.

In a separate large pan heat the oil and add the sliced onions. Sauté on a medium flame until they start turning golden brown. Don't let them get too dark in color.

Once the onions are light golden brown add in the ginger garlic paste. Sauté for a minute. Then carefully take out the lamb chops from the broth and add them to the onions along with the chopped tomato and laal mirch. Sauté for about 4-5 minutes, until the onions and tomatoes have broken down. If the masala gets dry add a splash of your lamb broth.

At this point add in your drained rice and mix together so the rice is evenly coated in the oil. Strain your lamb broth and add 4.5 cups

of it to the lamb and rice. Add in the 2 tsp salt and mix well. Bring the pot to a boil, then lower the flame and simmer until most of the water has absorbed into the rice and the bubbles are getting larger. Then cover your pot and let it cook on dum on the lowest flame for about 10-15 minutes. Once steam starts escaping the lid turn off the flame and let the pulao sit for another 5-10 minutes. Then take off the lid and carefully transfer to your serving dish. Serve with a fresh salad and yogurt.





Spicy Beef Noodles



TIME
40 MINS



METHOD
Wok



SERVE
3-4

Method

Start off by slicing the filet mignon as thinly as possible. Then marinate it in all the ingredients listed below the marinade section. Let the beef sit in the marinade for at least 20 minutes before cooking. While the beef is marinating, prep your other ingredients. Prepare the egg noodles according to package instructions, drain then set aside. Chop your vegetables and set aside.

In a large wok, heat 2 tablespoons of oil and sauté the marinated beef on a medium-high flame until both sides are caramelized and crispy. This can take 5-8 minutes. Then add the garlic and sauté for one more minute. Add the mushrooms and carrots and sauté for a minute, then add the sambal oelek, sesame oil and soy sauce. Add in the noodles and stir fry for 3-4 minutes, constantly moving the ingredients around the wok so they stay crispy. Add seasoning to taste, turn off the flame and mix in the green onions. Serve immediately.

Ingredients

Marinade for the beef:

- 1 package of Crescent Foods Filet Mignon
- 1 Tblspn vinegar
- 1 Tblspn soy sauce
- 1 tsp sesame oil
- 1 tsp sugar
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 tsp chilli flakes
- 3 Tblspn corn starch

For the noodles:

- 1 pack egg noodles
- 1 tsp crushed garlic
- 1 cup sliced mushrooms
- 1 cup sliced carrots
- 2 Tblspn sambal oelek
- 1 tsp sesame oil
- 1 Tblspn soy sauce
- Salt and black pepper to taste
- 1/2 cup sliced green onions



Hot and Spicy Beef Stir Fry



TIME
30 MINS



METHOD
Skillet



SERVE
2-3

Method

Heat 3 tablespoons oil in a large skillet, on medium heat, add the beef and cook until nicely browned (about 4-5 minutes), then remove and reserve.

In the same skillet, add another tablespoon oil, crushed ginger and garlic and sauté until golden, about 2-3 minutes.

Next, add the soy sauce and schezwan sauce and mix in with the crushed ginger-garlic.

Return the beef pieces to the skillet and toss to coat with the sauce. Add in the sweet peppers and jalapeno (if using). Heat through for 1-2 minutes.

Meanwhile, prepare a light cornstarch slurry in a separate bowl.

Add the slurry to the beef mix and coat well.

Cover and cook for about 2-3 minutes, adjust the consistency by adding some water if needed.

Garnish with spring onion greens, Serve hot over rice.

Ingredients

- 1 package of Crescent Foods Angus Beef Stir Fry
- 3 tablespoons neutral flavored cooking oil
-
- Ingredients for the Sauce:
- 1 tablespoon neutral flavored oil
- 1 tablespoon crushed ginger
- 1 tablespoon crushed garlic
- 1 tablespoon Schezwan sauce
- 1 teaspoon soy sauce
-
- 4 mini assorted sweet peppers (thinly sliced)
- 1 small jalapeno (chopped) (optional)
- ½ tablespoon cornstarch
- ½ cup water



InstaPot Thai Curry

Method

Cut all vegetables into large chunks. Zest limes and squeeze lime juice. Combine all vegetables, lime juice plus zest into instapot. Top off with oil and turn on saute mode.

Add curry paste + chili garlic sauce and let it saute for 1 minute. Add 1/2 cup of water to mix.

Add chicken to Instapot and cook on high for 12-15 minutes. Frozen chicken will take longer. Add salt as needed. Usually two large pinches of kosher salt is enough.

After cooking is complete, let it natural release for 5 minutes. Remove chicken and put to the side to cool.

Add coconut water and fish sauce. Let it boil to combine.

Shred chicken and combine with coconut broth.

Serve with rice or noodles!

Ingredients

- 1 package of Crescent Foods Boneless Skinless Thighs or Breast meat
- 1 can coconut milk
- 1 bottle of Thai curry paste - Enough for 2-3 lbs of meat
- 3 tablespoons chili garlic paste
- 1 teaspoon fish sauce
- 1 small onion
- 2 limes + zest of limes
- 1 bell pepper
- 1 pack of mushroom
- 1 lb sweet potatoes or squash
- 2 tbs oil
- Salt to taste



Chipotle Chicken

Method

Blend all the ingredients and massage it into your chicken and let it marinate for an hour or so

Bake covered at 375 till almost done

Uncover and bake for 5 minutes to get some color

Serve with cilantro lime rice

Ingredients

- 1 Crescent Foods Whole Chicken with the skin on
- 3/4 of a cup cilantro
- 2 tsp cumin
- 2 tsp coriander
- 1 can chipotle peppers
- 1/4 cup Olive oil
- Juice of 2 limes

Za'atar Chicken with Spicy Pomegranate Glaze



TIME
60 MINS



METHOD
Bake



SERVE
4-5

Method

Prepare one whole chicken by removing the backbone with Poultry shears and laying it flat on a wired-baking sheet. Gently separate skin from meat without removing it.

Mix all dry spices. Generously cover chicken in the spice mix. Make sure to get rub underneath the skin. This will take some gentle effort.

Let rest uncovered on the bottom shelf of the fridge for 24-36 hours. This will dry brine the chicken and result in a juicier crispier final dish.

After 24 hours you will notice the skin has tightened. Remove from the fridge and let the chicken come up to room temperature. Pre-heat oven to convection bake 450F.

Put chicken in the oven for 45 minutes. Mix all the ingredients for the glaze.

After 45 minutes remove the chicken and brush onto the top of the chicken. Reserve a little bit for final glazing. Put in the oven for 10-15 minutes. Periodically check to make sure skin does not burn.

Remove after 15 minutes and add the final glaze over the chicken. Let rest for 10 minutes before serving.

Ingredients

- 1 Crescent Foods Whole Chicken - skin on-spatchcocked/butterflied

Spice Rub:

- 1 tablespoon Diamond Crystal Kosher Salt or 3/4 tablespoon Morton Kosher Salt
- 3 tablespoon Za'atar
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1/2 teaspoon cayenne
- 1/2 teaspoon onion powder
- 1 teaspoon cumin
- 1/2 tsp baking powder
- 1/2 tsp fresh cracked black pepper

Glaze:

- 4 1/2 Tablespoon Pomegranate Molasses
- 1 1/2 Tablespoons Chili Garlic Paste
- 1/2 tablespoon oil
- 2 teaspoon sugar
- Pinch of Salt







Lamb Shawarma Bowl



TIME
40 MINS



METHOD
Pan



SERVE
1-2

Method

Start by trimming all the fat off the lamb leg steak, then slice as thinly as possible into strips. Marinate the lamb in all the ingredients listed under the lamb. Let it marinate for at least 30 minutes. Then in a pan heat 3 tablespoons of oil and sauté the lamb for 5-6 minutes. The yogurt from the marinade will release its liquid. At this point lower the flame to medium low and cook the lamb covered, for about 10 minutes. Stir occasionally to make sure the lamb doesn't stick to the bottom. After 10 minutes check to see if the

lamb is tender, if not add a splash of water and cook covered for 3-5 more minutes.

To make the dressing, whisk all the ingredients. To assemble the salad, layer the lettuce with the vegetables. Add your cooked lamb on top and drizzle over the dressing, then add your pita chips. Serve immediately.

Ingredients

For the Lamb:

- 1 package of Crescent Foods 100% Grass-Fed Lamb Leg Steak
- 1/4 cup yogurt
- 2 Tblspn lemon juice
- 1 Tblspn vinegar
- 1 clove garlic, crushed
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander seeds
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp cinnamon

For the dressing:

- 3 Tblspn olive oil
- 2 Tblspn lemon juice
- 1 tsp tahini *optional
- 1/2 tsp sumac
- 1 clove garlic, crushed
- Salt and black pepper to taste

For the salad:

- 4 cups romaine lettuce
- 1 cup radishes, sliced
- 1/2 cup parsley, chopped
- 2 tomatoes, diced
- 2 cucumbers, diced
- 2 cups pita chips



Greek Chicken



TIME
40 MINS



METHOD
Pan



SERVE
2-3

Method

In a pan add your olive oil and the garlic and all the herbs and spices

Add your chicken

Add 1/4 cup water if you need to

Now peel and cut your veggies and add them to the pan adding another 1/4 cup of water

Crush your chicken bullion and add it. Give it a quick stir. Cover and let it cook on low heat till done.

Ingredients

- 3 Crescent Foods Bonelss Skinles Chicken Breasts
- Olive oil
- 6-8 cloves of crushed garlic
- Salt and pepper to taste
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp rosemary
- Juice of 2 lemons
- Veggies of your choice
- 1 chicken bullion cube crushed

