



HAMAMA RECIPES

Cucumbery Borage

fresh, melony, luxurious

By Team Hamama

Get your Cucumbery Borage
at hamama.com/borage

Borage Spread

With Toasted Baguette / Garlic / Cream Cheese / Bell Pepper / Cucumbery Borage Microgreens

Author: Carolyn, Customer Success Team Member

Serves 4-6 | ~20 minutes



Ingredients

- 8 oz cream cheese, softened
- ¼ cup heavy cream
- 4 tsp red bell pepper, finely diced
- ⅛ tsp garlic powder, add more if desired
- Baguette, sliced and toasted
- Olive oil, to drizzle on baguette slices

Garnish:

- Cucumbery Borage microgreens

Get More Recipes at hamama.com/recipes

Instructions

1. Preheat the oven to 375° F.
2. Slice your baguette, drizzle with olive oil and toast in the oven until golden brown (about 5 minutes).
3. While your baguette slices are toasting, add the remaining ingredients (except the garnish) into a small bowl. Mix until combined and creamy. Set aside.
4. To a serving tray, arrange the baguette slices. Layer your spread evenly onto each slice.
5. Garnish with fresh borage microgreens & serve immediately.



Berry Fruit Salad

With Honey Lime & Mint Dressing
/ Berries / Cherries / Cucumbery
Borage Microgreens

Author: Carolyn, Customer
Success Team Member

Serves 4-6 | ~10 minutes



Ingredients

Fruit Salad:

- 1 pint strawberries, halved
- 1 pint blueberries
- 1 pint cherries, pitted and halved
- ½ pint blackberries

Honey Lime & Mint Dressing:

- ¼ cup honey
- ¼ cup lime juice
- ¼ cup fresh mint, finely chopped

Garnish:

- Cucumbery Borage microgreens

Get More Recipes at hamama.com/recipes

Instructions

1. Prepare the honey-lime & mint dressing: Add all the ingredients together in a small bowl and mix to combine. Set aside.
2. Prepare the fruit salad: Gently mix your prepped fruit together in a medium bowl, leaving the borage microgreens out until the final step.
3. Assemble: Pour the dressing over the salad, gently mix to combine and place in the refrigerator for at least 3 hours so the delicious dressing can absorb into the fruit.
4. When your fruit salad is ready to eat, transfer to a large serving bowl or individually sized dishes, mix in fresh borage microgreens and enjoy!



Seared Scallops

With Farro / Lemon-Basil Sauce /
Basil / Cherry Tomato /
Cucumbery Borage Microgreens

Author: Carolyn, Customer
Success Team Member

Serves 2-3 | ~55 minutes



Ingredients

For the Scallops:

- 3 large scallops
- 1 tbsp avocado oil
- 2 tbsp butter

For the Farro:

- 1 cup uncooked farro
- 3 cups water
- Salt and pepper to taste

Lemon Basil Sauce:

- 5 lemon slices, ¼" thick, deseeded
- 1 cup fresh basil leaves
- Olive oil
- Salt and pepper to taste

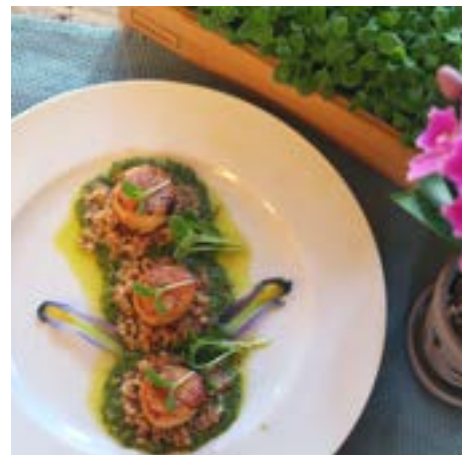
Garnish:

- Borage microgreens
- Cherry tomatoes, sliced in half
- Salt and pepper to taste

Get More Recipes at hamama.com/recipes

Instructions

1. Prepare the farro: Bring 3 cups of water to a boil in a medium-sized pot. Once your water is boiling, add the farro. Reduce the heat to medium and simmer for about 35-40 minutes. Next, drain the farro, fluff with a fork and season with salt and pepper. Set aside.
2. Prepare the lemon basil sauce: While the farro is cooking, add all of the sauce ingredients except for the olive oil to a food processor or blender. Blend well until smooth, adding the olive oil slowly as it mixes. When it has a smooth and creamy consistency, transfer to a bowl and set aside (you can also refrigerate it until ready to use).
3. Prepare the scallops: Preheat a cast iron skillet over medium-high heat. Pat the scallops dry with a paper towel and lightly season with salt and pepper. When the pan is hot, add the avocado oil followed by the scallops, cooking on both sides for about 2 minutes. Add in the butter. Cook on either side again for 1 minute each, basting the scallops with the butter. Turn off the heat and set aside.
4. Assemble the dish: On a large plate, place the lemon basil sauce, followed by the farro. Top it off with the scallops. Optionally, add the cherry tomatoes under the scallops to add a little extra color and flavor. Garnish with fresh borage microgreens and salt and pepper to taste.



Steak Tacos

With Shiitake Mushrooms /
Chimichurri / Pickled Onions /
Avocado / Cucumbery Borage
Microgreens

Author: Allie, Customer Success
Manager

Serves 2-4 | ~50 minutes



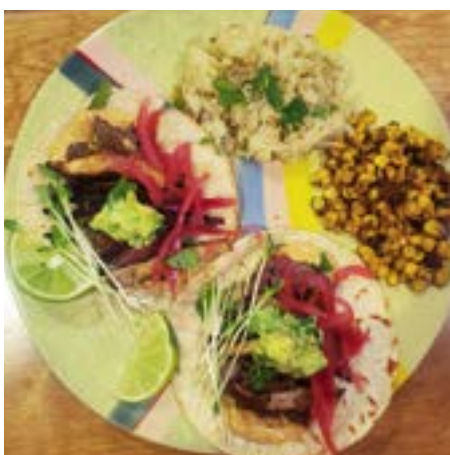
Ingredients

- 12-24 soft corn tortillas, depending on how many you like to use per taco
- About 1.5 lbs of Beef Filet (or sirloin or flank steak if preferred)
- Juice of ½ an orange
- Juice of 1 lime
- 1 tbsp extra virgin olive oil
- 2 cloves garlic, grated
- ½ tsp smoked paprika
- Salt & Pepper
- 2 garlic cloves, peeled and halved
- Chimichurri sauce (homemade or store-bought) or chili-lime crunch (optional)
- 12 oz Shiitake mushrooms, sliced
- 3 tbsp salted butter, divided
- Pickled red onions
- Guacamole (avocado, lime juice, salt, garlic, minced jalapeno, cilantro)
- Creamy chipotle sauce or sour cream + chipotle powder
- Microgreens for garnish
- Green Chili & Cilantro Rice
- Mexican style corn or charred corn

Get More Recipes at hamama.com/recipes

Instructions

1. Make your quick-pickled red onions. Set aside for as long as possible before using (make these right away in the morning or even a day in advance for the best flavor and texture).
2. Preheat the oven to 415° F.
3. Marinate the steak filet(s) with olive oil, lime and orange juice, grated garlic, smoked paprika and season generously with salt and pepper. Let sit for about 30 minutes.
4. Meanwhile, start your rice and corn, if making.
5. Heat a cast iron skillet over high heat. When it's hot, add a drizzle of olive oil to the pan. Drop your garlic halves in the pan and if they start dancing, the pan is ready for the steak. Let any excess marinate/liquid drip off of the steaks then add to the pan and sear, untouched, for about 1.5-2 minutes per side. Once flipped, add ½ tbsp or so of butter on top of each steak, along with the garlic halves to prevent them from burning..
6. After each side is cooked, place the cast iron skillet directly into the oven for 6-7 minutes, depending on the thickness of your steak filets. Remove from oven. Transfer steaks to a large cutting board and let rest for 10-15 minutes.
7. While the steaks are cooking in the oven, start the mushrooms. Heat about 2 tbsp butter over medium heat in another cast iron skillet or large pan. Once melted, add the mushroom slices and let cook, undisturbed, for about 5 minutes. Toss the mushrooms (try to flip each piece over) and let cook again for another 5 minutes or so. You want the mushrooms to be golden brown in color, but be careful not to burn them. Sprinkle with sea salt and black pepper. Set aside once cooked.
8. Slice the steak into strips or more bite-sized pieces and toss in a bowl with chimichurri sauce or chili-lime crunch, if using.
9. Heat your tortillas in another cast iron skillet until slightly golden.
10. To assemble, spread chipotle sauce or sour cream on each tortilla then top with steak slices and mushrooms. Add pickled onions, guacamole, microgreens and cilantro.
11. Serve tacos with lime wedges and your sides. Enjoy!



Mediterranean Chicken

With Jasmine Rice / Greek olives / Artichoke Hearts / Lemon / Feta / Cucumbery Borage Microgreens

Author: Allie, Customer Success Manager

Serves 4-6 | ~40 minutes



Ingredients

- 2 tbsp extra-virgin olive oil
- 1 1/2 pounds boneless, skinless chicken thighs
- Kosher salt and freshly ground pepper
- 2 tbsp salted butter
- 4 garlic cloves, minced or grated
- 1.5 cups uncooked jasmine or basmati rice
- 1 cup dry white wine [pinot grigio or Sauvignon Blanc is best]
- 1 1/4 cups low-sodium chicken broth
- 1 8 oz jar marinated artichoke hearts, drained and roughly chopped
- 1/2 cup mixed pitted Greek olives
- Zest and juice of 1 large lemon
- 1/2 cup cubed or crumbled feta cheese, for serving
- 1 tbsp chopped fresh parsley or dill, for serving

Get More Recipes at hamama.com/recipes

Instructions

1. Preheat the oven to 400° F.
2. Heat the olive oil in a large cast-iron pan or Dutch oven over medium-high heat. Season the chicken thighs with salt and pepper. When the oil is hot, add the chicken and sear until golden brown, about 3-5 minutes per side. Transfer the chicken to a large plate.
3. In the same skillet combine the butter, garlic and rice and cook until the garlic is fragrant and the rice is slightly toasted, about 2-3 minutes. Add the wine to the skillet and scrape up any browned bits from the bottom of the pan. Stir in the chicken broth, artichokes, olives, lemon zest and lemon juice. Bring to a boil.
4. Return the chicken and any collected juices to the skillet. Transfer to the oven and roast until the chicken is completely cooked through, about 15 minutes.
5. Top each serving with feta cheese, microgreens & fresh parsley and enjoy! Serve with Mediterranean-spiced sweet potato fries (olive oil, garlic, paprika and a za'atar spice blend), kale salad and a lemon wedge.



For more microgreen varieties,
grow kits, and inspiration, visit us
at hamama.com!

