



HAMAMA RECIPES

Garlicky Chives

By Team Hamama

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Roasted Potatoes

with Browned Butter, Sage & Garlicky Chives

Author: Allie, Customer Happiness Manager



Ingredients

- 6-8 large red potatoes, washed & cubed (The smaller you make the cubes, the faster they will cook. Cooking time will depend on the size of the cubes!)
- 2 tbsp Hamama Olive Oil
- 1 tsp garlic powder
- Sea salt, to taste
- Freshly ground black pepper, to taste
- 8 fresh sage leaves, divided (mince 3 leaves, keep 5 whole)
- 2-3 tbsp butter
- Hamama Garlicky Chives

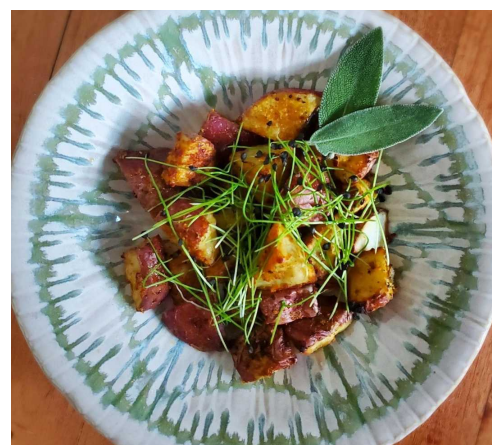
Serves 6 | ~15 minutes

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Instructions

1. Preheat oven to 400°F
2. In large bowl, toss cubed potatoes, about 3 sage leaves (minced), enough olive oil to coat the potatoes, garlic powder, and salt/pepper to taste.
3. Place the potatoes on a sheet pan and roast in the oven for about 25-35 minutes, or until golden brown. Turn potatoes at least once during the roasting period.
4. While the potatoes roast; in a sauté pan, gently melt butter over medium heat. Once butter melts and starts to bubble, add the rest of the sage leaves. Fry sage leaves on both sides, until crispy and until the butter starts to brown. Keep an eye on the butter as you fry the sage & the butter browns, as you don't want it to burn.
5. Take butter off heat when it is golden brown (under the foam it should be a deep caramel color with a nutty aroma).
6. Toss the roasted potatoes with the brown butter and fried sage leaves. Taste for seasoning & add more salt if needed.
7. Top with fresh Hamama Garlicky Chives and serve immediately.

*Pro-Tip: If you have any leftovers, these are so good the next day with eggs!





Bread Dip

with Olive Oil & Balsamic Vinegar

Author: Allie, Customer Happiness Manager

Ingredients

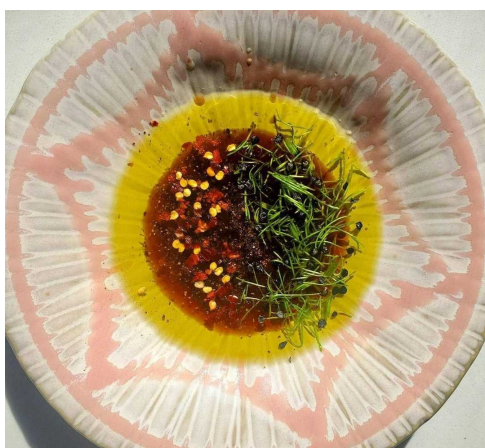
- ½ cup Hamama olive oil
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- Red pepper flakes (optional), to taste
- Sea salt, to taste
- Freshly cracked black pepper, to taste
- 5 tablespoons Hamama Balsamic Vinegar
- ¼ cup Parmesan cheese, freshly grated
- Sliced crusty bread for serving
- Handful of Hamama Garlicky Chives

Serves 6 | ~5 minutes

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Instructions

1. In a small saucepan combine olive oil and minced garlic over medium low heat. Heat for 10-12 minutes, stirring occasionally.
2. Remove from heat, stir in oregano, thyme and salt and pepper to taste. If you like a little heat, add some red pepper flakes.
3. Pour oil mixture into a wide shallow serving dish.
4. Pour in balsamic vinegar and garnish with shredded Parmesan and Hamama Garlicky Chives.
5. Serve with warm crusty bread for dipping. Enjoy!





Roasted Acorn Squash

with Fried Sage and Garlicky Chives

Author: Allie, Customer Happiness Manager

Ingredients

- Hamama olive oil, for drizzling
- 2 tbsp butter
- 1 large acorn squash, halved
- 6-8 fresh sage leaves, whole
- ¼ cup pecans or walnuts, toasted and roughly chopped
- Sea salt & pepper, to taste
- Red pepper flakes, optional
- 2 tbsp Parmesan cheese, shredded or shaved
- Handful of Hamama Garlicky Chive Micro-herbs

Serves 2-4 | ~35-40 minutes

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Instructions

1. Preheat your oven to 375 degrees.
2. Prepare your acorn squash by cutting it in half lengthwise and scooping out the seeds (you can save these for roasting later!). Drizzle with olive oil and season generously with salt and pepper and red pepper flakes, if desired.
3. Line a baking dish with parchment paper and put the squash in, cut side down.
4. Roast the squash until the halves are caramelized and roasted around the edges, about 35 to 45 minutes. You should be able to easily poke a fork or knife all the way through the flesh.
5. In the meantime, make your browned butter and fried sage leaves. Place each tablespoon of butter in a light-colored pan over medium heat. Add in the sage leaves. Stir the butter the entire time to keep it moving and to ensure it doesn't burn. Once melted, the butter will begin to foam on top and turn golden brown...It will smell nutty when ready!
6. Once out of the oven, pour some browned butter over each acorn squash half and follow with fried sage leaves, Parmesan cheese, toasted nuts, and Garlicky Chive micro-herbs. Enjoy!



Garlicky Chive Chutney

with Naan Bread

Author: Carolyn, Hamama Happiness Team

Ingredients

- 1 cup Garlicky Chive micro-herbs
- ½ cup fresh cilantro
- 1-2 green chilis, de-seeded
- 1 tsp lemon juice
- 1 tsp chaat masala
- ½ tsp roasted cumin powder, or regular cumin powder
- 1 tsp black salt or pink salt
- Water
- Warm Naan bread, or whatever you'd like to dip in it

Serves 4 | ~15 minutes

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Instructions

1. Take all of your ingredients except the Naan bread and blend until smooth.
2. Add a little water while blending until it is the consistency you want.
3. Serve the chutney with homemade Naan bread or store bought and enjoy!





Pull-apart Bread

with Garlicky Chives

Author: Carolyn, Hamama Happiness Team

Ingredients

- 4 3/4 cups flour, add more if needed
- 2 packets of instant yeast
- 1 tsp salt
- 1 cup warm whole milk
- 2/3 cup warm heavy cream
- 3 tbsp honey
- 2 tbsp butter, room temperature
- 1 large egg, at room temperature
- 8 tbsp butter
- 3 garlic cloves, grated
- 1/3 cup parmesan cheese, grated
- 2 tbsp, dried parsley
- 1 tbsp fresh Hamama Garlicky Chives, chopped finely
- 1 tbsp fresh sage, chopped finely
- 1 tbsp fresh thyme, peeled from stem and chopped

Serves 8-10 | ~70 minutes

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Garnish

- Hamama Garlicky Chives
- Butter
- Salt
- Sauce or Soup to dip it in

Instructions

1. In a large bowl or a stand mixer if you have one, combine the flour, yeast, and salt.
2. Add in the warm milk, heavy cream, honey, egg, and 2 tbsp butter. Mix until the flour is well combined. (If the dough seems sticky, add the remaining 1/4 cup of flour).
3. Cover the bowl with plastic wrap and let it sit at room temperature for 30 minutes, (or up to an hour).
4. While the dough sits, make your garlic butter. Combine 1 stick butter, garlic, parmesan, garlic chives, parsley, sage, and a pinch of salt together in a bowl.
5. When the dough is ready, place it on a lightly floured surface and cut into 4 equal pieces.
6. Take one piece of dough at a time and roll out into a rectangle, about 14x10 inches. Spread 1/4th of the garlic butter over the dough and then cut lengthwise into 3 strips. Cut the strips crosswise into 4 strips each, making 12 squares
7. Stack all 12 dough squares, 1 on top of the other. Repeat with remaining 3 dough pieces and remaining garlic butter.

8. Arrange stacks in a lightly buttered tube pan. Keep the stacks standing upright. Allow gaps between dough pieces as well.
9. Preheat the oven to 350F. Cover the pan with plastic wrap, and let rise in a warm place until the dough almost reaches the top, about 1 hour.
10. Remove the plastic wrap and transfer to the oven and bake until the bread is golden brown for about 40 minutes. Let stand in the pan for a few minutes until cooled.
11. When it has cooled down, get out a large plate or cutting board and take the bread out of the pan.
12. Add in some additional butter and salt if you want and top with some more tasty Garlicky Chives! This dish is great for the holidays as an appetizer for all to enjoy!





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