



HAMAMA RECIPES

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## Garlicky Chive Microgreens

By Team Hamama

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# Garlicky Chive Pesto

With Herbs / Pine Nuts / Lemon / Garlic / Olive Oil / Garlicky Chive Microgreens

Author: Carolyn, Customer Happiness Team Member

Serves 6 | ~10 minutes

## Ingredients

- ½ cup Garlicky Chive microgreens
- 1 cup fresh basil leaves
- ½ cup fresh parsley leaves
- ½ cup pine nuts
- ½ lemon, juiced
- 3 garlic cloves, peeled
- ½ tsp salt
- ½ cup olive oil, (more or less to reach desired consistency)



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## Instructions

1. Combine all ingredients except the olive oil into your food processor and blend until smooth. Add the olive oil slowly until you reach your desired consistency.
2. Add to any dish (like our garlicky chive and cheese pizza!) right away or store in the fridge or even your freezer so it keeps longer.



# Garlicky Chive & Cheese Pizza

With Garlic / White Sauce /  
Aged Gouda / Pesto / Garlicky  
Chive Microgreens

Author: Allie, Customer  
Happiness Manager

Serves 2-4 | ~20 minutes



## Ingredients

- 1 (14-16 oz) ball pizza dough
- ¼ cup Garlicky Chive microgreens, chopped
- 2 tbsp extra-virgin olive oil, plus more for drizzling
- 1 garlic clove, crushed
- Sea salt and freshly ground black pepper
- ⅓ cup heavy cream divided
- Shredded aged Gouda or Mozzarella cheese, to your liking
- Grated or shaved Parmesan cheese, to your liking
- 1 tbsp prepared red or green pesto, optional (try our leek pesto!)

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# Instructions

1. Preheat the oven to 500°F (if using a baking stone, place it in the oven before you start preheating).
2. Stretch or roll out your dough to about a 12-inch circle, then transfer it to an oiled baking sheet.
3. Drizzle the dough lightly with olive oil and the minced garlic. Use a pastry brush to spread the garlic oil all the way to the edges of the dough. Swirl some pesto on top.
4. Add your cheese(s) and drizzle half of the cream evenly over top.
5. Transfer the pizza to the oven and bake until the crust is golden and the cheese has browned in spots—8 to 10 minutes on a baking sheet, 6 to 8 minutes on a baking stone.
6. Remove the pizza from the oven, and immediately drizzle the remaining cream evenly over top and season with a pinch of salt and black pepper. Top with your chopped chive or leek microgreens.
7. Let the pizza sit for 5 minutes or until the cream has congealed, then slice and serve!

TIP! Fresh Mushrooms, bacon crumbles and/or artichokes would be a delicious addition to this pizza!



# Pan Seared Broccoli

With Garlic / Coconut Oil /  
Lemon / Apricot / Almonds /  
Garlicky Chive Microgreens

Author: Allie, Customer  
Happiness Manager

Serves 4 | ~20 min

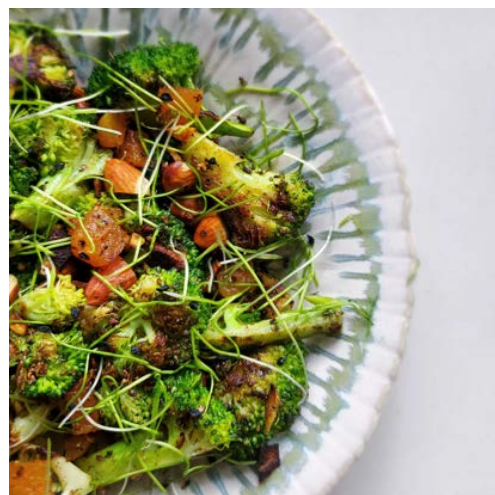


## Ingredients

- 1 lb broccoli florets, cut into bite sized pieces
- 3-4 tbsp unrefined coconut oil (can sub olive oil but the coconut oil gives it a really tasty and subtle coconut flavor)!
- 2-3 garlic cloves, sliced thinly
- Sprinkle of Trader Joe's citrusy-garlic seasoning (can sub lemon pepper or your favorite seasoning)
- Sea salt & freshly ground black pepper, to taste
- 3-4 dried apricots, diced
- ¼ cup raw almonds, roughly halved or chopped
- Garlicky Chive Microgreens, chopped, for garnish

## Instructions

1. Heat the coconut oil in a large skillet or cast-iron pan over medium-high. Once heated, add the garlic slices and let sizzle in the oil, stirring so they don't burn.
2. Once fragrant (30 seconds or so), add the broccoli pieces. Season with salt and pepper & the citrusy-garlic seasoning and arrange in a single layer in the pan as well as you can.
3. Cook, undisturbed, until starting to brown, 2 to 3 minutes.
4. Flip the broccoli over as well as you can and brown up the other side for 2 to 3 minutes.
5. Stir the broccoli around to ensure even cooking and test for tenderness and flavor.
6. Once the broccoli is nearly cooked to your liking, add the chopped almonds and apricots and cook 1 minute longer.
7. Arrange on a serving platter and top with chopped garlicky chives. Dig in and enjoy immediately!





# Creamy Cajun Chicken & Rice

With Corn / Crispy Peppered Chicken / Pan-Fried Feta / Coconut Milk / Herbs / Garlicky Chive Microgreens

Author: Allie, Customer Happiness Manager

Serves 2 | ~45 minutes



## Ingredients

- 1.5 lbs chicken breast, cut into bite-sized pieces
- ~ 12 oz feta cheese, in block form (not crumbled), & patted dry
- ~ 3 tbsp cornstarch, divided
- 2 tbsp extra virgin olive oil
- 4 tbsp butter
- 1 tbsp plus 2 tsp Cajun seasoning
- ½ tsp smoked paprika (optional)
- 2-3 ears of fresh corn, kernels removed from the cob (about 1.5 cups)
- 2 bell peppers (any color you like), large dice or cut into strips
- 1 small vidalia onion, large dice or cut into strips
- 3 cloves garlic, chopped
- 4 strips peppered or thick-cut bacon
- Mixed fresh herbs such as cilantro / basil / parsley / mint, chopped
- Handful of Garlicky Chive microgreens, chopped
- 1 can (14 oz) full fat coconut milk (can sub heavy cream or whole milk)
- 2 cups Jasmine or Basmati rice, prepared according to package instructions
- 1 lemon, for zest
- Salt & freshly cracked black pepper

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# Instructions

1. Prep the feta: Make sure your block is about  $\frac{1}{2}$ - $\frac{3}{4}$  inch thick. If you buy a bigger block, cut into  $\frac{1}{2}$  inch thick blocks. Pat dry with paper towel then coat with cornstarch and a little smoked paprika.
2. Toss the cubed chicken with the cornstarch, 1 tbsp of Cajun seasoning, salt and a generous amount of freshly ground black pepper.
3. Prepare the rice according to package instructions. Add a large piece of fresh lemon peel to the rice when it is almost done cooking to add a bright and fresh flavor.
4. Heat a large skillet over medium-high heat and cook the bacon until crisp. Remove the bacon from the pan and drain onto paper towel.
5. Add butter to the same pan and swirl with the bacon grease. Once melted, add the chicken pieces and sear on both sides until golden, about 5 minutes per side. Remove the chicken from the pan.
6. Add olive oil if needed to re-coat the pan. Add the onion and bell peppers and cook for 2-3 minutes, stirring occasionally. Add in the raw corn kernels and garlic and cook until the garlic is fragrant.
7. Pour in the coconut milk and stir in remaining 2 tsp Cajun seasoning. Cook 1-2 minutes to warm through, adding water or additional cream to thin the sauce as desired.
8. Add the chopped bacon and chicken back into the skillet. Remove skillet from the heat (or keep on very low heat) and top with your fresh herbs and some lemon zest if desired.
9. Pan fry the feta: In a small cast iron skillet, heat 1-2 tbsp of olive oil over medium-high heat. Once hot, sear the feta on each side for about 2-3 minutes, until golden and crisp. Let cool for a couple of minutes on a cutting board before cutting into bite-sized pieces.
10. Layer your rice, creamy Cajun chicken mixture and crispy feta cheese into bowls. Top with more fresh herbs and Garlicky Chive microgreens.





A wooden herb planter with green chives, a black bowl of green pesto, and a stack of flatbread on a wooden cutting board. The planter has the brand name 'HAMAMA' on it. The background is a purple gradient.

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