



CHEESY BACON & CHIVE SEASONING MIX

(102 g jar)

Nutrition Facts

Valeur nutritive

Per 1/2 tsp. (1.1g) / par 1/2 cuillère à thé (1.1g)

Servings per container 96

Les portions par le récipient 96

Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	5
Fat / Lipides	0 g 0 %
Saturated / saturés	0 g 0 %
+ Trans / trans	0 g
Cholesterol / Cholestérol	0 mg 0 %
Sodium / Sodium	25 mg 1 %
Carbohydrate / Glucides	1 g 0 %
Fibre / Fibres	0 g 0 %
Sugars / Sucres	0 g
Protein / Protéines	0 g
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	2 %
Calcium / Calcium	0 %
Iron / Fer	0 %

INGREDIENTS: ONION, GARLIC, PARMESAN CHEESE (WHEY, MALTODEXTRIN, BUTTERMILK, NATURAL PARMESAN CHEESE FLAVOUR, SALT), SALT, DILLWEED, SOY BACON BITS (TEXTURED VEGETABLE PROTEIN (SOY FLOUR, CARAMEL COLOR, RED 3), SOYBEAN OIL, WATER, SALT, NATURAL FLAVOURINGS), LEMON JUICE POWDER (CORN SYRUP SOLIDS, NATURAL LEMON FLAVOUR), SHALLOTS, BLACK PEPPER, MUSTARD POWDER, RED BELL PEPPER, PARSLEY, CELERY, CHIVES, LEEKS.

ALLERGENS: MILK, SOY, WHEAT, MUSTARD.

INGRÉDIENTS : OIGNON, AIL, FROMAGE PARMESAN (LACTOSÉRUM, MALTODEXTRINE, BAVEURRE, ARÔME NATUREL DE PARMESAN, SEL), SEL, ANETH, MIETTES DE BACON DE SOYA (PROTÉINE VÉGÉTALE TEXTURÉE (FARINE DE SOYA, COLORANT CARAMEL, ROUGE 3), HUILE DE SOYA, EAU, SEL, ARÔMES NATURELS), JUS DE CITRON EN POUDRE (SIROP DE GLUCOSE DÉSHYDRATÉ, ARÔME NATUREL DE CITRON), ÉCHALOTES, POIVRE NOIR, MOUTARDE EN POUDRE, POIVRON ROUGE, PERSIL, CÉLERI, CIBOULETTES, POIREAUX.

ALLERGÈNES : LAIT, SOYA, BLÉ, MOUTARDE.

Suggestions for

CHEESY BACON & CHIVE SEASONING MIX



- Blend 1 Tbsp. with olive oil and toss over cubed potatoes, bake and enjoy.
- Mix 2 Tbsp. with 1 cup greek yogurt, great with fresh veggies. Add some milk to thin and serve as a salad dressing.
- For a delicious hot dip, mix 2 Tbsp. with 8 oz. (250 g) softened cream cheese. Add 1/3 cup mayonnaise and 1/2 cup shredded sharp cheese. Heat in a conventional oven at 350 °F for 30 minutes or microwave for 2 minutes. Serve with baguette slices or crackers.
- Make twice baked potatoes by scooping out baked potatoes. Combine 2 Tbsp. **Cheesy Bacon & Chive Seasoning Mix** with 1/2 cup sour cream, 2 Tbsp. butter and potatoes. Mix well and restuff potatoes; bake at 375 °F for 20 minutes. (Recipe is for 4 large potatoes).

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.