



MEDITERRANEAN CITRUS SEASONING

(136 g jar)

Nutrition Facts Valeur nutritive

Per 1/4 tsp. (1 g)
pour 1/4 cuillère à thé (1 g)

Calories 0	% Daily Value*
Fat / Lipides 0 g	0 %
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	0 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 245 mg	11 %
Potassium 0 mg	0 %
Calcium 0 mg	0 %
Iron / Fer 0 mg	0 %

*5% or less is a little, 15% or more is a lot

*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

GLUTEN FREE • SANS GLUTEN

INGREDIENTS: SALT, DRIED GARLIC, OREGANO, BLACK PEPPER, VEGETABLE FIBRE TO PREVENT CAKING, THYME, DRIED ONION, CORIANDER, NOT MORE THAN 2% LEMON OIL

INGRÉDIENTS : SEL, AIL SÉCHÉ, ORIGAN, POIVRE NOIR, FIBRES VÉGÉTALES POUR EMPÊCHER L'AGGLUTINATION, THYM, OIGNON SÉCHÉ, CORIANDRE, PAS PLUS DE 2 % D'HUILE DE CITRON

Produced in a facility that also processes tree nuts, sesame, soy, wheat and mustard.

Fabriqué dans une installation qui traite des noix, des graines de sésame, du soya, du blé et de la moutarde.

Suggestions for MEDITERRANEAN CITRUS SEASONING



- Excellent seasoning for Greek style potatoes.
- Mix with olive oil for a flavourful bread dipper.
- Toss pork, chicken or lamb cubes with olive oil and sprinkle with **Mediterranean Citrus Seasoning** before threading on skewers for grilling.
- Brush olive oil on naan or pita bread and season with **Mediterranean Citrus Seasoning**, then bake for crunchy chips with a citrusy zest.
- Sprinkle over a Caprese salad.
- Blend with Greek yogurt and lemon juice for a delicious marinade.
- Sprinkle on your popcorn.
- Use in seafood and fish dishes.
- A terrific seasoning in tzatziki dip.

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.

© Sunset Gourmet Food Company Inc.