

## **Pistachio Hummus Toast**

Makes 1 serving

## **Ingredients:**

1/4 cup Pistachio Hummus (See Quick & Easy recipe below.)

- 1 slice of whole grain bread, toasted
- 1 Tbsp Wonderful® Pistachios Salt & Pepper, shelled and chopped
- 1 Tbsp POM POMS® pomegranate arils
- 2 Tbsp feta cheese, crumbled

### **Instructions:**

Spread Pistachio Hummus over toasted bread. Top with pistachios, arils and feta cheese.

## **Pistachio Hummus**

## **Ingredients:**

15 oz can chickpeas, not drained

½ cup POM POMS® pomegranate arils

½ cup Wonderful® Pistachios Salt & Pepper, shelled

3 Tbsp tahini paste, thinned with 2 Tbsp of hot water

½ tsp salt

½ tsp black pepper

1 clove garlic, minced

- 1 lemon, juiced
- 1 tsp cumin
- 1 tsp cayenne pepper
- 2 Tbsp olive oil

## **Instructions:**

Place chickpeas, arils, pistachios, tahini paste, salt, pepper, garlic, lemon juice, cumin, cayenne pepper and olive oil in a food processor. Pulse until smooth.





## **Avocado Toast with Arils and Pistachios**

Makes 1 serving

## **Ingredients:**

½ avocado, peeled and pitted

1 lemon, juiced and zested

½ tsp salt

- 1 slice whole grain bread, toasted
- 2 Tbsp POM POMS® pomegranate arils
- 2 Tbsp Wonderful® Pistachios Salt & Pepper, shelled and chopped
- 1 Tbsp olive oil

## Instructions:

In a small bowl, mash avocado. Add lemon juice, lemon zest and salt. Spread over toasted bread. Top toast with arils and pistachios. Drizzle olive oil over the top. Serve.





# **Savory Fruit Toast**

Makes 1 serving

## **Ingredients:**

2 Tbsp Labneh (See Quick & Easy recipe below.)

1/4 tsp salt

1/8 tsp black pepper

1 Tbsp olive oil

1 slice whole grain bread, toasted

1 Wonderful® Halos® mandarins, peeled and segmented

2 Tbsp POM POMS® pomegranate arils

### Instructions:

In a medium-size bowl, combine Labneh, salt, pepper and olive oil. Spread over toasted bread. Top with segmented Halos and arils.

## Labneh

## **Ingredients:**

16 oz whole milk Greek yogurt

1 sheet cheesecloth

## **Instructions:**

Place yogurt in a cheesecloth-lined colander. Set over a bowl. Refrigerate overnight. In the morning remove Labneh from cheesecloth.





# **Pomegranate Lemonade Spritzer**

Makes 4 servings

## **Ingredients:**

2 oz Simple Syrup (See Quick & Easy recipe below.)

1½ cups POM Wonderful® Pomegranate Juice

1 cup lemonade

11/2 cups sparkling water

4 limes, cut into wedges

4 large mint leaves

#### Instructions:

In a large pitcher, mix Simple Syrup, pomegranate juice, lemonade and sparkling water. Mix well and pour over ice filled glasses. Garnish with a lime wedge and mint.

# Simple Syrup Ingredients:

1 cup sugar

1 cup water

### **Instructions:**

Heat sugar and water over medium-high, until sugar is completely dissolved, stirring constantly. Refrigerate until ready to serve, or store up to one month.





# **Pomegranate Pomtini**

Makes 4 servings

## **Ingredients:**

1½ cups POM Wonderful® Pomegranate Juice ½ cup grapefruit juice ¼ cup fresh lemon juice 2 oz Simple Syrup (See *Quick & Easy* recipe below.) Ice cubes 1 orange, spiraled

#### Instructions:

In a martini shaker, add pomegranate juice, grapefruit juice, lemon juice, Simple Syrup and ice. Close and shake well. Strain into a chilled martini glass. Garnish with spiraled orange.

# Simple Syrup Ingredients:

1 cup sugar 1 cup water

### **Instructions:**

Heat sugar and water over medium-high, until sugar is completely dissolved, stirring constantly. Refrigerate until ready to serve, or store up to one month.





# Pomegranate & Mandarin Mocktail

Makes 4 servings

## **Ingredients:**

- 4 Wonderful® Halos® mandarins, juiced and zested
- 1 cup POM Wonderful® Pomegranate Juice
- 1 tsp fresh lemon juice
- 4 cups sparkling water
- ½ cup POM POMS® pomegranate arils

## **Instructions:**

In a large pitcher, add Halos juice and zest, pomegranate juice, lemon juice, and sparkling water. Mix well. Pour over a small strainer in ice-filled glasses. Top with arils and serve.

