



Wonderful Halos Prosciutto  
Bruschetta Bites

# Wonderful Halos Prosciutto Bruschetta Bites

Prep: 20 minutes | Time to Table: 45 minutes | Makes 25

Toasted crostini is topped with a little slice of savory prosciutto, Wonderful Halos mandarin segments and shallot chutney for a sweet and salty appetizer bursting with flavor.



- 1 cup **Wonderful Halos mandarin** segments, roughly chopped
- 1 baguette, sliced and toasted  
olive oil, bowl for brushing baguette
- 1 teaspoon olive oil
- 2 cups shallots, sliced
- ½ teaspoon kosher salt
- ½ cup white balsamic vinegar
- ½ cup brown sugar
- 1 bay leaf
- 1 teaspoon crushed coriander seeds
- 13 slices prosciutto
- ⅓ cup toasted hazelnuts, crushed
- 1 tablespoon fresh thyme

1. Heat oven to 375°F. Slice baguette thinly, brush with olive oil and bake until just toasted. Let cool.
2. Make Wonderful Halos mandarin chutney: In a skillet over medium heat, sauté the shallot and salt in 1 tablespoon olive oil until soft and translucent, about 20 minutes. Add the vinegar, brown sugar, bay leaf and coriander seeds and let simmer until vinegar is reduced and almost gone. Add the Wonderful Halos mandarin segments and stir; remove from heat.
3. Top toasted baguette slices with a ½ slice of prosciutto, a spoonful of the Wonderful Halos mandarin chutney and sprinkle with hazelnuts and thyme.





Spiced Merry Mandarin Cider

# Spiced Merry Mandarin Cider

Prep: 10 minutes | Time to Table: 20 minutes | Serves 4

Simmered Wonderful Halos mandarin juice, lemon, apple and spices make a hot toddy mocktail you'll want to keep the fire going for.



1 ½ cups **Wonderful Halos mandarins**, juiced

1 ½ cups apple juice

¼ cup lemon juice

¼ cup water

¼ cup sugar

1 stick of cinnamon

1 star anise

1 teaspoon whole allspice

Thinly sliced **Wonderful Halos mandarins** for garnish

1. Juice Wonderful Halos mandarins and lemons. Strain out pulp and set aside.
2. Combine all ingredients in a medium saucepan.
3. Heat over medium-low heat until sugar has dissolved and juices are hot.
4. Serve garnished with a thinly sliced Wonderful Halos mandarin.







Wonderful Halos Smoothie Pops

# Wonderful Halos Smoothie Pops

Prep: 10 minutes | Time to Table: 5 hours | Serves 12

Sweet Wonderful Halos mandarins transform breakfast smoothies into craveable frozen Wonderful Halos Smoothie Pops. Enjoy these breakfast popsicles on-the-go or as an afternoon snack!

## Wonderful Halos Smoothie Pops with Mango

- 4 **Wonderful Halos mandarins**, peeled
- 1 cup pineapple, diced
- ½ cup banana, sliced
- 1 cup mango, diced
- 1 tablespoon flax meal
- ¾ cup vanilla yogurt
- Extra **Wonderful Halos mandarin** segments

## Wonderful Halos Smoothie Pops with Strawberry

- 5 **Wonderful Halos mandarins**, peeled
- ½ cup pineapple
- ½ cup banana, sliced
- 1¼ cups strawberries, sliced
- 1 tablespoon flax meal
- ¾ cup vanilla yogurt
- Extra **Wonderful Halos mandarin** segments

1. For each flavor, combine all ingredients in the pitcher of a blender.
2. Cover and blend on high speed until very smooth, about 2 minutes.
3. Pour into ice pop molds and add extra Wonderful Halos mandarin segments to each pop; insert sticks.
4. Freeze until solid, remove from molds and serve immediately or store in a zip lock bag in the freezer.





**Wonderful Halos Mandarin  
& Quinoa Chicken Bowls**

# Wonderful Halos Mandarin & Quinoa Chicken Bowls

Prep: 15 minutes | Time to Table: 30 minutes | Serves 4

Quinoa is hearty, healthy, and easy to make. Spoon it into a bowl and top it with Wonderful Halos mandarins, grilled chicken, cilantro, black beans, and savory chipotle lime vinaigrette for dinner or a packed lunch.

## Mandarin and Quinoa Chicken Bowls

- 4 **Wonderful Halos mandarins**, peeled and segmented
- 1 cup quinoa
- $\frac{3}{4}$  teaspoon kosher salt
- $\frac{1}{2}$  teaspoon chili powder
- $\frac{3}{4}$  teaspoon ground cumin
- 2 boneless, skinless chicken breasts
- 2 cups baby spinach
- 1 15-ounce can black beans, drained
- 1 small red bell pepper, sliced
- 1 avocado, pitted and sliced
- 1 scallion, sliced

## Chipotle Lime Vinaigrette

- $\frac{1}{4}$  cup lime juice
- 1 garlic clove, sliced in half
- 2 tablespoons honey
- 3 teaspoons adobo sauce, from canned chipotle in adobo
- 1 teaspoon kosher salt
- $\frac{1}{3}$  cup olive oil

1. Cook quinoa according to package directions and set aside to cool.
2. Heat a grill or grill pan over medium-high heat. Mix together the salt, chili powder and cumin and rub on chicken. Grill chicken on both sides until cooked through; set aside to cool, then slice.
3. Make chipotle lime vinaigrette: Whisk together the lime juice, garlic, honey, adobo sauce, salt and olive oil. Then discard halved garlic cloves.
4. Peel Wonderful Halos mandarins and separate segments.
5. Spoon quinoa into 4 bowls. Top each bowl with some spinach, black beans, bell pepper, avocado, Wonderful Halos mandarin segments and sliced chicken. Drizzle each with vinaigrette and sprinkle with scallions to serve.  
Tip: If making ahead for lunch, pack vinaigrette separately so bowl stays fresh

