



*Culinary  
Innovations*

WITH ARCTIC APPLES





**Raw Arctic Apple Sauce with Honey & Ginger**

## **RAW ARCTIC APPLE SAUCE WITH HONEY & GINGER**

Naturally sweet, healthy sauce to serve as a side, with breakfast items, or atop desserts. Simple to prepare in a high-speed blender with warm spices — no cooking needed! This sauce keeps its natural color and will hold in the cooler up to 7 days.



**Arctic Granny Apple & Jalapeno Slaw**

## **ARCTIC GRANNY APPLE & JALAPENO SLAW**

Tart and tangy with a spicy kick, this slaw is an amped up version of the classic side dish or added crunch to sandwiches. Pre-cut diced Arctic® Granny apples = less labor and zero waste!





**Chilled Arctic Golden Apple, Cucumber & Yogurt Soup**

## **CHILLED ARCTIC GOLDEN APPLE, CUCUMBER & YOGURT SOUP**

A refreshing soup to serve as an appetizer or first course. Convenient, pre-diced Arctic Golden apples reduce preparation time and form a smooth, lush sweetness to this soup that stays fresh looking for days.



**Curried Chicken, Arctic Granny Apple & Grilled Mango Salad**



## **CURRIED CHICKEN, ARCTIC GRANNY APPLE & GRILLED MANGO SALAD**

Savory, sweet, and spicy, this chicken salad is full of flavor and versatility. Chill and place in lettuce cups or on salad greens or wrap in a tortilla for lunch. Serve warm on toasted whole grain bread or stuff inside a soft pita pocket for a hearty meal. Nonbrowning Arctic Granny's give the perfect color, texture, and tartness to this salad.



**Raw Arctic Golden Apple Sauce with Horseradish**

## **RAW ARCTIC GOLDEN APPLE SAUCE WITH HORSERADISH**

Raw Arctic Golden apples give a hint of sweetness in this sauce to counter the distinct kick of the horseradish.

Pair this fresh-made condiment with savory meats like pork, lamb, and chicken. Pre-cut, diced Arctic apples go from package to food processor to plate — no prep needed.





**Tofu & Arctic Granny Apple Stir Fry with Coconut Rice**

## **TOFU & ARCTIC GRANNY APPLE STIR FRY WITH COCONUT RICE**

A tantalizing symphony of flavors and textures, this dish is prime for an action station. Arctic Granny apples get a quick sauté before plating to give this Asian-inspired dish an extra pop of color and tangy juiciness that harmonizes with the savory and aromatic notes in the sauce.





**White Gazpacho with Arctic Granny & Golden Apples**

## **WHITE GAZPACHO WITH ARCTIC GRANNY & GOLDEN APPLES**

Ajo blanco, traditional white gazpacho, is creamy with delicate nutty and savory flavors complimented by the sweet-tart combination of Arctic apples. Simple to prepare with pre-diced Arctic apples, this gazpacho will maintain its true color for several days in the cooler.





**Wild Rice & Arctic Granny Apple Chicken Salad**

## **WILD RICE & ARCTIC GRANNY APPLE CHICKEN SALAD**

The combination of earthy, sweet, and tangy flavors create a fresh, yet satisfying meal or hearty side dish.

Nonbrowning, pre-diced Arctic Granny apples provide a vibrant pop of color and juiciness, plus they reduce prep time so you can make this in advance without hesitation!

# Ignite your fresh apple creations

with a sample kit that includes  
our chef-developed and tested recipes

Email [sales@arcticapples.com](mailto:sales@arcticapples.com) to  
request your sample kit and digital recipe book



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