

Spice up your meals with our YGY Easy Eats™ Cowboy Salsa Mix!

Bursting with smokey, authentic southwestern flavors like cilantro, chili, chipotle, and more, this zesty blend will bring the fiesta to your favorite recipes. Each packet provides all the spices you need for the perfect bowl of cowboy caviar and more – just pour, mix, and enjoy!

Nutrition Facts / Valeur Nutritive

Servings Per Container / Portions par contenant: 20
Serving Size / Portion: 0.07 oz (2 g)

Calories **5**

Amount Per Serving /
Quantité par portion

% Daily Value* /
% Valeur Quotidienne*

Total Fat / Lipides 0 g **0%**

Saturated Fat / Saturés 0 g **0%**

Trans Fat / Trans 0 g

Cholesterol / Cholestérol 0 mg **0%**

Sodium 15 mg **1%**

Total Carbohydrate / Glucides 1 g **0%**

Dietary Fiber / Fibres 0 g **1%**

Total Sugars / Sucres 0 g

Includes 0 g Added Sugars /
Contient 0 g de Sucres Ajoutés **0%**

Protein / Protéines 0 g

Vitamin D 0 mcg 0% • Calcium 10 mg 0%

Iron / Fer .36 mg 2% • Potassium 30 mg 0%

Thiamin / Thiamine .01 mg 1% • Riboflavin / Riboflavine 0 mg 0%

Niacin / Niacine 0 mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. 5% or less is a **little**, 15% or more is a **lot**.

*Le % de la valeur quotidienne (VQ) vous indique dans quelle mesure un nutriment dans une portion d'aliment contribue à un régime alimentaire quotidien. 2,000 calories par jour sont utilisées pour des conseils nutritionnels généraux. 5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**.

Ingredients: Smoked Garlic, Smoked Onion, Chili, Parsley, Chipotle, Smoked Sea Salt, Cilantro, Mustard.
Ingédients: Ail Fumé, Oignon Fumé, Piment, Persil, Chipotle, Sel De Mer Fumé, Coriandre, Moutarde.

Here's why we think you'll love YGY Easy Eats™:

Fresh Authentic Flavors

- Smokey southwestern spices bring mouth-watering flavor to your favorite recipes
- Spice up marinades, soups, dressings, rubs, aiolis, and so much more

Completely Customizable

- Whip up your ideal fiesta spread on the fly, on a budget, or with a touch of embellishment
- Easily adjust the spice level to your preference, perfect for picky eaters and spice lovers

Easy to Use

- Instant packets save you a trip to the store and are easy to share
- Use 1-3 tbsp of spice mix into your favorite dip or sauce. Enjoy!

Dr. Wallach-Approved

- Vegan, gluten-free, and non-GMO with no nuts or seed oils
- No artificial ingredients, colors, or flavors

SINGLES | US: USEE100101 | CA: USEE100101CA
10 PACK | US: USEE1101 | CA: USEE1101CA

Manufactured in the U.S.A. for:

YOUNGEVITY®

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INTRODUCING

YG Easy Eats™

Spice Up Your Day with Fresh, Tasty Flavors!



VEGAN



GLUTEN
FREE



NUT FREE



SEED OIL
FREE



NON-GMO

YG Easy Eats™

Cowboy Salsa Mix Mélange de Salsa de Cowboy

Rustic Smokey Flavors
Saveurs Rustiques et Fumées

20 Servings / Portions | NET WT. 1.4 OZ. (40 G)



FAST

Simple Smoky Lime Dip by Terra-Lee L.



Ingredients

- 1/2 cup sour cream (or plain Greek yogurt if you want it lighter)
- 2 tbsp mayonnaise (optional for extra richness)
- 2 tsp YGY Easy Eats™ Cowboy Salsa Mix (or more to taste)
- Zest of 1 lime
- Juice of 1 lime (about 2 tbsp)
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper
- Optional: pinch of chipotle powder for extra smoky heat

Directions:

1. Mix it up: In a bowl, whisk together sour cream, mayo (if using), YGY Easy Eats Cowboy Salsa mix, lime zest, lime juice, garlic powder, salt, and pepper.
2. Taste and tweak: Adjust salt, pepper, or lime juice as needed — you want it tangy, smoky, and creamy.
3. Chill it: If you have time, refrigerate for 20–30 minutes to let the flavors mingle. (Totally worth it.)
4. Serve: Use it as a dip for sweet potato fries, tortilla chips, roasted veggies, grilled shrimp, chicken, or drizzle it on tacos and burrito bowls.



FRESH



Salsa Beans by Janel S.



Ingredients

- 2 tbsp YGY Easy Eats™ Cowboy Salsa Mix
- 1 cup black beans
- 1 tsp lime juice, optional
- Cilantro, optional

Directions:

1. Add salsa mix to beans. Add lime juice and cilantro, if desired. Let stand 10 min before serving
2. Use for omelets, salads, or eat plain!



SCAN FOR MORE RECIPES



FABULOUS

Cowboy Chili by Jacqueline M.



Ingredients

- 1 tbsp avocado oil
- 1 medium onion, diced
- 1 pound ground beef
- 2 garlic cloves, minced or 1 tsp minced garlic
- 2–3 tbsp YGY Easy Eats™ Cowboy Salsa Mix
- 1 bell pepper, diced
- 1 small can (5.2 oz) tomato paste
- 1 can (19 fl oz) diced tomatoes
- 1 can black beans (juice included). Optional: substitute kidney beans or another favorite
- 1 cup frozen corn, canned corn, or fresh corn
- Optional Garnishes:
- Grated cheese, sour cream, and fresh cilantro

Directions:

1. In a large fry pan, heat 1 tbsp oil over medium heat. Add onion and beef. Cook until beef is brown and onions are soft.
2. Stir in garlic and YGY Cowboy Salsa Mix. Cook for another 1–2 minutes until fragrant.
3. Add bell pepper, tomato paste, diced tomatoes (with juice), and black beans (with juice). Stir well.
4. Reduce heat to low. Add corn and gently stir. Let the chili simmer uncovered for about 10–15 minutes, stirring occasionally.
5. Serve: Top with grated cheese, a dollop of sour cream, and fresh cilantro if desired.

