

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

Bursting with authentic Mexican flavors like cilantro, chili, cumin, 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 salsa 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 **0**

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 20 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 8 mg 0%

Iron / Fer .36 mg 2% • Potassium 25 mg 0%

Thiamin / Thiamine 0 mg 0% • Riboflavin / Riboflavine 1.3 mg 1%

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: Onion, Red Bell Peppers, Lime Zest, Garlic, Chili, Oregano, Cilantro, Cumin, Sea Salt, Ginger.

Ingédients: Oignon, Poivron Rouge, Zeste de Citron Vert, Ail, Piment, Origan, Cilantro, Cumin, Sel de Mer, Gingembre.

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

Fresh Authentic Flavors

- Zesty Mexican 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: USEE100102 | CA: USEE100102CA
10 PACK | US: USEE1102 | CA: USEE1102CA

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™**

**Salsa Mix
Mélange de Salsa**

Authentic Mexican Flavors
Saveurs Mexicaines Authentiques

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



FRESH

Pineapple Mango Salsa by Rachel C.



Ingredients

- 1 1/2 cups pineapple
- 1 1/2 cups mango
- 1/2 cup orange/red pepper
- 1/2 cup diced tomatoes
- 1/4 red onion
- 3 tbsp cilantro
- 1/2 of a lime, juiced
- 2 tbsp YGY Easy Eats™ Salsa Mix
- fresh diced Jalepenos optional

Directions:

1. Add all ingredients, mix.
2. Let marinate for an hour, enjoy with tortilla chips!



SCAN FOR MORE RECIPES

FAST



Spicy Popcorn by Tina C.



Ingredients

- 3 tbsp avocado oil
- 1/3 cup popcorn kernels
- 1-2 tsp YGY Easy Eats™ Salsa Mix (adjust to desired heat level)

Directions:

1. In a large pot or wok, heat oil over medium heat. Add 2-3 kernels and cover.
2. Once those test kernels pop, add the rest of the popcorn kernels in an even layer. Sprinkle YGY Easy Eats™ Salsa Mix seasoning over kernels.
3. Cover the pot, keeping the lid slightly ajar to let steam escape. Shake pot occasionally to prevent burning.
4. Wait for popping to slow. When the popping slows to about 2-3 seconds between pops, remove the pot from heat.
5. Immediately pour the popcorn into a bowl. Add salt, melted butter, and YGY Easy Eats™ Salsa Mix seasoning.

FABULOUS

Salsa Stuffed Peppers

Ingredients

- 4 large red bell peppers, cut in half, ribs and seeds removed
- 1/2 lb ground turkey
- 1 large onion, chopped
- 1-3 tbsp YGY Easy Eats™ Salsa Mix
- 2 cups cooked rice (leftover rice works well in this recipe)
- 1 (15 oz) can black beans, rinsed and drained
- Cheddar cheese, grated to top peppers

Directions:

1. Preheat oven to 375°F.
2. Place peppers in casserole dish and drizzle lightly with melted butter or ghee. Bake for 20 minutes or until tender.
3. Cook ground turkey in large pan over medium high heat until browned and cooked through. Add in onion and cook until tender.
4. Stir in YGY Easy Eats™ Salsa Mix, rice, and beans. Remove peppers from oven and allow to cool enough to handle. Scoop turkey mixture into peppers. Return to oven and bake 20 minutes. Top with grated cheese and place in oven to melt cheese.

