

Spice up your kitchen with our YGY Easy Eats™ Bursting Berry Blend!

Refresh your favorite recipes with delicious berry flavors, the subtle nuttiness of Rooibos, and tart tanginess of hibiscus. This spice mix is perfect for desserts, snack dips, beverages, and other dishes that could use a burst of berry delight.

Nutrition Facts / Información Nutricional

120 Servings Per Container / Porciones por envase
Serving Size / Porción: 1/4 tsp / cdtá (1 g)

Amount Per Serving / Cantidad por porción

Calories/Calorías 0

% Daily Value* /
% Valor Diario*

Total Fat / Grasa Total 0 g **0%**

Saturated Fat / Grasas Saturadas 0 g **0%**

Trans Fat / Grasas Trans 0 g

Cholesterol / Colesterol 0 mg **0%**

Sodium / Sodio 0 mg **0%**

Total Carbohydrate / Carbohidratos Totales <1 g **0%**

Dietary Fiber / Fibra Dietética 0 g **0%**

Total Sugars / Azúcares Totales <1 g

Includes <1 g Added Sugars /
Incluye <1 g de Azúcares Añadidos **2%**

Protein / Proteína 0 g

Vitamin D / Vitamina D 0 mcg 0% • Calcium / Calcio 0 mg 0%

Iron / Hierro 0 mg 0% • Potassium / Potasio 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.

*El % de valor diario (VD) indica cuánto aporta un nutriente de una porción de alimento a la dieta diaria. En general se recomienda consumir 2000 calorías al día.

Ingredients: Organic Raw Brown Sugar, Rooibos, Strawberries, Hibiscus, Raspberries.

Ingredientes: Azúcar mascabado orgánica sin refinar, Rooibos, Fresas, Hibisco, Frambuesas.

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

Fresh Authentic Flavors

- Spice up dips, desserts, marinades, dressings, aiolis, and so much more

Completely Customizable

- Whip up your ideal celebration spread on the fly, on a budget, or with a touch of embellishment

Easy to Use

- Instant packets save you a trip to the store, are easy to share, and give you multiple servings each!

Dr. Wallach-Approved

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

For more information, contact:

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Manufactured in the U.S.A. for:

YOUNGEVITY®

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INTRODUCING

YG Easy Eats™

Spice Up Your Day with Fresh, Tasty Flavors!



FAST

Bursting Berry Protein Smoothie

by Jacqueline M.



Ingredients

- 1 scoop Slender FX™ Protein Powder (vanilla)
- 1 scoop Youngevity Collagen Peptides
- 1/2 cup plain Greek yogurt (dairy or non-dairy)
- 1 cup milk of choice
- 1 tbsp nut butter of choice
- 1 tbsp YGY Easy Eats™ Bursting Berry Blend
- 1/2 cup frozen blackberries (or other berry of choice)
- 4 ice cubes
- Optional: Stevia or honey for extra sweetness

Directions:

1. Add all ingredients to blender and blend on high for 45-60 seconds, or until smooth and creamy. Adjust sweetness, ice, etc. as needed. Enjoy at home or on the go!



FRESH



Bursting Berry Lemonade

by Tracey K.



Ingredients

- 8 cups filtered water
- 1 1/2 cups sugar (or sweetener of choice)
- 1 1/2 cups fresh squeezed lemon juice (approx. 9 lemons)
- 3 tbsp YGY Easy Eats™ Bursting Berry Blend
- Optional: Ice

Directions:

1. Boil 1 cup water with sugar and seasoning blend, then chill.
2. Combine remaining water and lemon juice, then add to berry mixture and serve over ice.



SCAN FOR MORE RECIPES

FABULOUS

Bursting Berry Trifle

by Tracey K.



Ingredients

- 1 Angel food cake (or similar), cubed
- 4 cups lemon curd, lemon pudding, or vanilla pudding
- 2 cups heavy whipping cream
- 1 tbsp vanilla extract
- 2 cups strawberries, sliced
- 1/2 cup plain unsweetened Greek yogurt
- 2 1/2 tbsp YGY Easy Eats™ Bursting Berry Blend (or more, to taste)

Directions:

1. Mix whipping cream with hand mixer until soft peaks form. Add seasoning blend and whip again until cream holds its shape. Gently fold in yogurt and vanilla extract.
2. Combine angel food cake bites and lemon curd/pudding.
3. Using no more than half of each mixture, layer cake mixture, then strawberries, then cream together in a clear serving bowl or glasses. Repeat, creating new layers until your bowl or glasses are full.
4. Top it off with a smooth cream surface and a few strawberries for garnish.

