

Spice up your kitchen with our YGY Easy Eats™ Roasted Garlic Aioli Seasoning!

Garlic fans, rejoice – this spice mix is perfect for adding that extra garlic twist to your favorite dressings, dips, sauces, and more. A little goes a long way – make multiple batches of delicious Roasted Garlic Aioli or garlic bread with just one packet.

Nutrition Facts / Información Nutricional

120 Servings Per Container / Porciones por envase
Serving Size / Porción: 1/4 tsp / cdtá (0.9 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 0 g

Includes 0 g Added Sugars /

Incluye 0 g de Azúcares Añadidos **0%**

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: Garlic (granulated).

Ingredientes: Ajo (granulado).

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

Fresh Authentic Flavors

- Spice up marinades, soups, dressings, rubs, 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; no artificial ingredients, colors, or flavors

For more information, contact:

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Manufactured in the U.S.A. for:

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INTRODUCING

YG Easy Eats™

Spice Up Your Day with Fresh, Tasty Flavors!



FAST

Roasted Garlic Aioli Alfredo Sauce

Ingredients

- 1/4 cup butter
- 1 tsp YGY Easy Eats™ Roasted Garlic Aioli Seasoning
- 1/4 cup flour (or thickener of choice)
- 1 1/2 cups whole milk
- 1 cup half & half
- 1 1/4 cups shredded Parmesan cheese
- Salt to taste
- 1 package (8 oz) pasta of choice

Directions:

1. Melt butter in pan on medium heat. Add seasoning and flour, stirring for about 2 minutes until roux forms.
2. Slowly add the milk and half & half, whisking until smooth.
3. Bring to low heat and slowly add Parmesan cheese, whisking until melted and smooth.
4. Add salt to taste and additional milk to thin if needed. Serve over pasta of choice.



FRESH



Roasted Garlic Parmesan Cauliflower by Terra-Lee L.



Ingredients

- 1 medium cauliflower, cut into bite-sized florets
- 2 tbsp avocado oil (optional)
- 1 1/2 tsp YGY Easy Eats™ Roasted Garlic Aioli Seasoning
- 1/3 cup grated Parmesan cheese
- Salt and pepper to taste
- Garnish: Parsley, lemon wedges, extra cheese

Directions:

1. Preheat air fryer or oven to 390°F (200°C).
2. Toss cauliflower with avocado oil, seasoning, and Parmesan, coating evenly.
3. Arrange seasoned cauliflower in a single layer in air fryer basket/on baking sheet.
4. Cook 12–15 minutes until crispy, shaking halfway through. Enjoy!



SCAN FOR MORE RECIPES

FABULOUS

Roasted Garlic Aioli Steak Sandwich

Ingredients

- 1/2 cup mayonnaise
- 1 tsp YGY Easy Eats™ Roasted Garlic Aioli Seasoning
- 1 tbsp fresh lemon juice
- 2 lb skirt steak
- 1 1/2 tbsp brown sugar
- 2 tbsp balsamic vinegar
- 1 tbsp oil of choice
- 3 tbsp unsalted butter
- 2 large onions, thinly sliced
- 4 gluten-free hoagie rolls (or bread of choice)
- 1/4 cup arugula
- 8 slices Provolone cheese
- Salt and pepper to taste

Directions:

1. Blend mayonnaise, seasoning, lemon juice, salt, and pepper until smooth; chill in fridge.
2. Season skirt steak with brown sugar, balsamic vinegar, oil, kosher salt, and black pepper.
3. Melt butter in cast-iron skillet over medium heat. Add sliced onions and cook for 10–12 min until caramelized. Remove and set aside.
4. Increase skillet to high heat and sear steak 3–4 min per side, aiming for a well-browned crust. Remove steak, rest for 5 min, slice thinly.
5. Brush hoagie roll interior with melted butter, toast 2–3 min until crisp.
6. Spread garlic aioli on rolls. Layer Provolone cheese, arugula, sliced steak, and caramelized onions. Press gently to hold fillings.

