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 / cdta (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 / Potas	io 0 mg 0%
*The 9/ Deily Value (DV) talls you how much a putrien	t in a conting

*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:

US: USEE300003 | CA: USEE300003CA

Manufactured in the U.S.A. for:



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INTRODUCING



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.





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!



FABULOUS

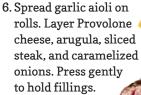
Roasted Garlic Aioli Steak Sandwich

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.





SCAN FOR MORE RECIPES