

Spice up your kitchen with our YGY Easy Eats™ Sweet Maple Blend!

Bursting with Canadian-inspired flavors, this spice blend brings the perfect balance of sweet and savory to your favorite recipes. Its warm maple, aromatic garlic, and subtle pepper flavors are perfect for dry marinating meats and adding complex flavors to sauces.

Nutrition Facts / Información Nutricional

120 Servings Per Container / Porciones por envase
Serving Size / Porción: 1/4 tsp / cdta (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 20 mg 1%

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 1%

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: Sugars (Maple sugar, Raw brown sugar), Garlic, Sea salt, Onion, Black pepper.

Ingredientes: Azúcar de maple, Azúcar mascabado sin refinar, Ajo, Sal de mar, Cebolla, Pimienta negra.

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 with no nuts or seed oils; no artificial ingredients, colors, or flavors

For more information, contact:

US: USEE300002 | CA: USEE300002CA

Manufactured in the U.S.A. for:

 **YOUNGEVITY®**

2400 Boswell Road • Chula Vista, CA 91914
(800) 982-3189 • www.Youngevity.com

©2025 Youngevity (MOD0725)

INTRODUCING

YG Easy Eats™

Spice Up Your Day with Fresh, Tasty Flavors!



FAST

Sweet Maple Rub & Glaze

by Terra L.



Rub

Ingredients

- Chicken, pork, salmon (or protein of choice)
- YGY Easy Eats™ Sweet Maple Blend
- Oil of choice (optional, for pan-searing)

Directions:

1. Pat meat dry with a paper towel and rub in seasoning blend (adjust amount to preference).
2. Optional: Add a drizzle of oil before rubbing for a stickier crust.
3. Cook right away by grilling, roasting, air-frying, or pan-searing your meat until done.

Glaze

Ingredients

- Chicken, pork, salmon (or your protein of choice)
- 2 tbsp YGY Easy Eats™ Sweet Maple Blend
- 1 tbsp maple syrup
- 1 tbsp Dijon mustard
- 1 tbsp avocado oil or melted butter

Directions:

1. Combine all ingredients and whisk until smooth.
2. Brush onto meat during the last few minutes of cooking (or toss veggies in it before roasting).



FRESH



Sweet Maple Strawberry & Spinach Salad

by Denise T.



Ingredients

- 1/4 cup light avocado oil (or oil of choice)
- 1/4 cup white balsamic vinegar (or white vinegar)
- 2 tbsp YGY Easy Eats™ Sweet Maple Blend
- 1 tsp dry mustard powder
- 6 cups fresh spinach
- 1 cup sliced strawberries
- 1 small red onion, thinly sliced
- 1/2 cup Swiss cheese, cubed
- 1/2 cup pecans or walnuts, chopped (optional)

Directions:

1. Whisk together oil, vinegar, seasoning blend, and dry mustard. Refrigerate dressing until ready to use.
2. In a large serving bowl, layer spinach, strawberries, red onion, cheese cubes, and nuts.
3. Right before serving, drizzle the dressing over the salad and gently toss to coat evenly.

FABULOUS

Home-Style Sweet Maple Glazed Fish

by Denise T.



Ingredients

- 1 cup mayonnaise
- 1-2 tbsp YGY Easy Eats™ Sweet Maple Blend (adjust to taste)
- 1 lb (450 g) salmon or firm white fish (such as cod or halibut), diced

Directions:

1. Preheat air fryer to 375°F (190°C) or oven to 350°F (175°C).
2. Whisk together mayonnaise and seasoning blend to make glaze.
3. Generously coat fish pieces with glaze and place in a single layer in air fryer basket or on lined baking sheet.
4. Air fry for 7-10 minutes or bake for 16-22 minutes, until fish is cooked through. Enjoy!



SCAN FOR MORE RECIPES

