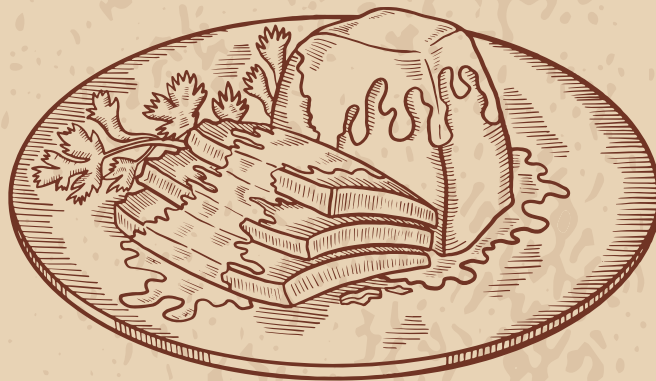




EXCLUSIVE TRADER JOE'S FINDS RECIPE EBOOK

Only Trader Joe's products



TRADER JOE'S FINDS

OUR MENU

**SPICY ITALIAN
SAUSAGE PASTA**

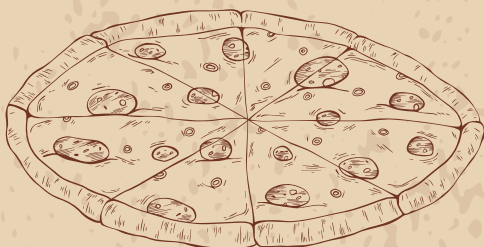


**MEDITERRANEAN
QUINOA SALAD**

**SHRIMP STIR
FRY**



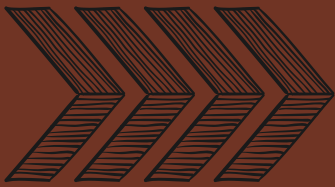
**BBQ CHICKEN
FLATBREAD PIZZA**



**SWEET POTATO
BREAKFAST BOWL**



SPICY ITALIAN SAUSAGE PASTA

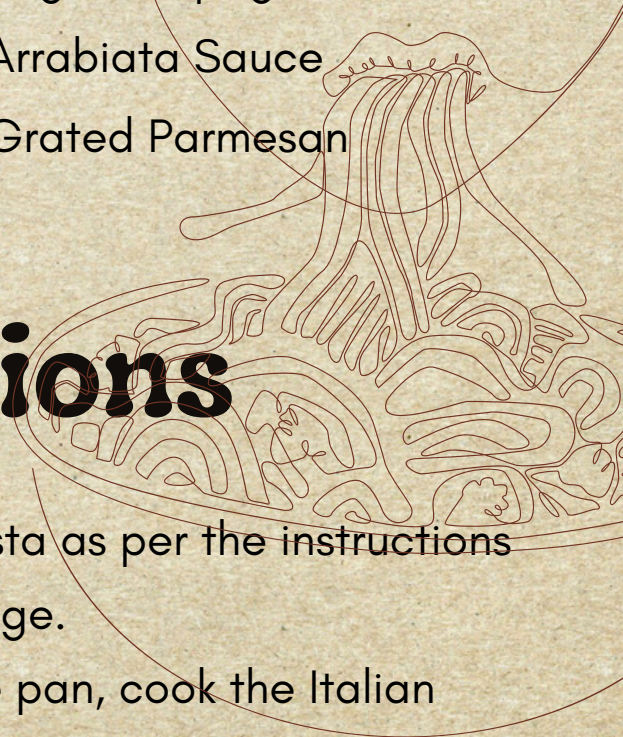


Ingredients

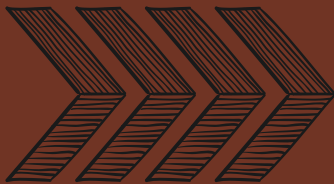
1. Trader Joe's Italian Sausage
2. Trader Joe's Organic Spaghetti
3. Trader Joe's Arrabiata Sauce
4. Trader Joe's Grated Parmesan Cheese

Directions

- Cook the pasta as per the instructions on the package.
- In a separate pan, cook the Italian sausage and cut it into bite-sized pieces.
- Mix the sausage and pasta, then add the Arrabiata sauce.
- Heat until warm and sprinkle with Parmesan cheese before serving.



MEDITERRANEAN QUINOA SALAD



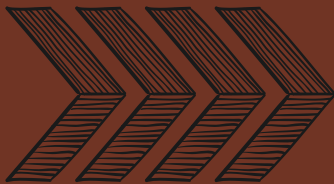
Ingredients

1. Trader Joe's Fully Cooked Organic Quinoa
2. Trader Joe's Persian Cucumbers
3. Trader Joe's Organic Grape Tomatoes
4. Trader Joe's Feta Cheese Crumbles
5. Trader Joe's Greek Kalamata Olives
6. Trader Joe's Greek Style Feta Dressing

Directions

- Mix the cooked quinoa with chopped cucumbers, halved grape tomatoes, feta cheese, and sliced Kalamata olives.
- Drizzle with the Greek Style Feta Dressing and toss until well mixed.

SHRIMP STIR FRY



Ingredients

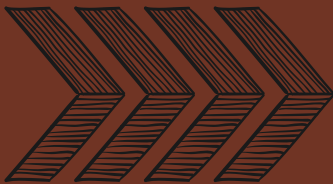
1. Trader Joe's Wild Argentinian Red Shrimp
2. Trader Joe's Vegetable Fried Rice
3. Trader Joe's Stir-Fry Vegetables
4. Trader Joe's Soyaki Sauce

Directions

- Cook the shrimp until pink and set aside.
- In the same pan, add the stir-fry vegetables and cook until tender.
- Add the vegetable fried rice and cook until heated through.
- Add the shrimp back to the pan, drizzle with Soyaki sauce, and stir until well mixed.

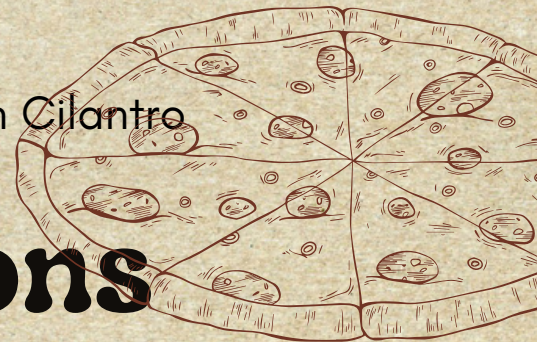


BBQ CHICKEN FLATBREAD PIZZA



Ingredients

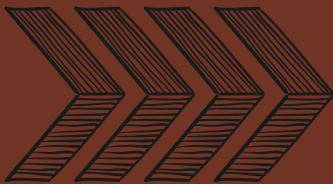
1. Trader Joe's Middle Eastern Flatbread
2. Trader Joe's BBQ Chicken
3. Trader Joe's BBQ Sauce
4. Trader Joe's Shredded Mozzarella Cheese
5. Trader Joe's Fresh Cilantro



Directions

- Spread BBQ sauce on the flatbread, then add the shredded BBQ chicken.
- Sprinkle with mozzarella cheese and bake in the oven at 375°F until the cheese is melted and bubbly.
- Top with fresh cilantro before serving.

SWEET POTATO BREAKFAST BOWL



Ingredients

1. Trader Joe's Mashed Sweet Potatoes
2. Trader Joe's Organic Chia Seeds
3. Trader Joe's Greek Yogurt (plain or flavored)
4. Trader Joe's Just Almond Meal
5. Trader Joe's Organic Blueberries



Directions

- Heat the mashed sweet potatoes and mix in chia seeds, let sit for a few minutes to thicken.
- Top with Greek yogurt, a sprinkle of almond meal, and fresh blueberries.