

DIP · DRIZZLE · DRESS
delicious

CREATIVE + POPULAR WAYS TO USE OUR
GLOBALLY INSPIRED SAUCES





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...and get even more recipes



unlike anything else in the *fridge door*

Foodies unite: You stumbled into something special. We started Holic with a mission to bring globally-inspired flavor to the table in a convenient way. Our sauces can be incorporated into many dishes or enjoyed on their own as a dip or a topping. Did we mention they fit into several diets such as gluten-free, vegan, and keto?

We've included six popular recipes using Holic sauces, plus a page of ideas straight from our community on their favorite ways to use them.

Remember to shake your sauces before using and **let us know how you Holic** by tagging us in your photos on Instagram. Cheers!

Francis & Tonio Torres
FOUNDERS OF HOLIC



recipe cards

Life of the Party

HONEY ALEPPO



HONEY ALEPPO TOSSED Baked Chicken Wings

INGREDIENTS

- 4 lb chicken wings cut into drumettes and flats
- 1 tbsp baking powder (do not use baking soda)
- 1/2 teaspoon salt
- 2 teaspoons garlic powder
- 1 cup Honey Aleppo Holic

INSTRUCTIONS

1. Preheat oven to 450 degrees F and pat wings dry.
2. Mix together dry ingredients and coat wings with the mixture.
3. Arrange on a baking sheet and cook for 30 minutes or until golden brown, flipping mid-way through.
4. Three to five minutes before removing from the oven, brush each wing with Holic sauce and bake until a glaze forms.
5. Toss wings with the remaining sauce before serving.

JALAPEÑO HOLIC



Jalapeño Popper Party Dip

INGREDIENTS

- 8 oz cream cheese, soft
- 1 cup sour cream
- 3/4 cup Jalapeñoholic
- 1 cup shredded sharp cheddar
- 3/4 cup crumbled cooked bacon
- 3/4 cup green onions
- 1/2 tsp garlic salt
- 1 teaspoon pepper
- Crackers, veggies, tortilla chips or pretzels for dipping

INSTRUCTIONS

1. Heat oven to 400 degrees F.
2. In a large bowl, combine cream cheese, sour cream, Jalapeñoholic, cheddar, bacon, chopped green onions, garlic salt and pepper. Mix well.
3. Transfer to a 1.5 quart baking dish.
4. Bake 25-30 minutes or until cheese is bubbly. Serve with crackers, chips or veggies for dipping. Enjoy!

recipe cards

Weeknight Wins

TAHINIHOLIC



CREAMY ONE-POT Tuscan Chicken Alfredo

INGREDIENTS

- 3 cloves garlic, minced
- 1/3 cup sun-dried tomatoes in oil, chopped
- 1 cup heavy cream
- 1/2 cup Tahiniholic
- 2 1/2 cups chicken broth
- 8 ounces dry penne pasta
- 1 1/2 pound chicken breasts, cooked and cut into cubes
- 1 cup parmesan, shredded
- 1 1/2 cups baby spinach
- salt and pepper, to taste

INSTRUCTIONS

1. In a large pot, add olive oil and garlic, cook 1 minute.
2. Add sundried tomatoes, cream, Tahiniholic, chicken broth and penne to pot.
3. Over medium heat, bring to a boil, cover, and continue cooking for 12-14 minutes, or until pasta is cooked.
4. Stir in spinach and cooked chicken breast last, stir.
5. Season with salt and pepper and serve.

JALAPEÑOHOOLIC



Sheetpan Quesadillas

INGREDIENTS

- 1 store-bought rotisserie chicken, chopped
- 2 cups Mexican blend shredded cheese
- 6 flour tortillas
- 1 cup Jalapeño Holic sauce
- Pico de gallo (optional)

INSTRUCTIONS

1. Heat oven to 375 degrees F. Prepare a baking sheet pan with parchment paper.
2. Lay tortilla out, layer ~ 1 tbsp Jalapeño Holic on one half, sprinkle the sauce with cheese followed by chicken. Fold the other side over and place on baking sheet; repeat with all tortillas.
3. Bake in oven for 8-10 minutes or until heated through and golden.
4. Drizzle a bit more Holic on top and garnish with pico de gallo.

Plant Powered

TAHINIHOLIC



TAHINIHOLIC TOSSED Summer Veggie Pasta

INGREDIENTS

- 1 medium zucchini
- 1 medium yellow squash
- 1 Tbsp olive oil
- 8 oz fusilli or rotini pasta, cooked and drained
- 1 cup Tahiniholic
- 1/4 purple onion, diced
- 1 cup cherry tomatoes, halved
- 1 cup green/kalamata olives
- 1/2 cup feta cheese
- 1/4 cup fresh basil leaves
- Salt and pepper, to taste

INSTRUCTIONS

1. Heat a grill to medium-high heat.
2. Slice zucchini and squash in half lengthwise. Brush with olive oil, salt and pepper to taste. Grill on both sides until softened. Cool slightly and cut until bite sized pieces.
3. In a large bowl, toss pasta with Tahiniholic.
4. Add zucchini, onion, tomatoes and olives. Toss lightly to mix. Sprinkle with crumbled feta and garnish with basil.

TAHINIHOLIC



Dairy-free Cheesy Shells

INGREDIENTS

- 5 1/2 cups unsweetened plant-based milk (cashew or oat milk recommended)
- 1 cup Tahiniholic sauce
- 1/2 cup nutritional yeast
- 1 pound uncooked shell pasta
- 8 ounces baby spinach
- Vegan parmesan for topping (optional)

INSTRUCTIONS

1. In a large pot, stir together milk, Tahiniholic sauce, nutritional yeast and pasta.
2. Cover and bring to a boil, cooking for 15 minutes or until pasta is tender.
3. Stir in baby spinach last and top with vegan parmesan if using. Enjoy immediately.!



Easy ways to

use your new sauces!

JALAPEÑO HOLIC

- Use this sauce anywhere that needs a kick!
- Drizzle over tacos, eggs, pizza, nachos, or wraps.
- Dip right into veggies and tortilla chips.
- Toss into cold pasta salad.

TAHINI HOLIC

- A perfect grazing board dip: Serve alongside pita, vegetables, seedy crackers, and cured meats.
- Drizzle over roasted vegetables or nutty grains such as quinoa.
- Stir into cream-based sauces like alfredo or parma rosa (or alone!)

HONEY ALEPPO

- The balance of heat, sweetness, and acidity makes this a great marinade for pork, poultry, or seafood.
- Brush over burgers, kabobs, or steak while grilling.
- Great for slow cooker meatballs or pulled pork.
- Makes a unique spicy-sweet salad dressing.





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QUESTIONS & INQUIRIES
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