

DELICIOUS

BACON SEASONING VARIETY PACK

≡ **RECIPE eBOOK** ≡

**INCLUDES
13 EASY
RECIPES**



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ROASTED CAULIFLOWER



CHEESY BACON FRIED RICE

PREP TIME:
10 min

COOKING TIME:
20 min

SERVES:
3 people



IN THIS RECIPE:
**CHEESY BACON
SEASONING**

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INGREDIENTS:

- 1 clove of garlic - finely chopped
- 1 red onion - thinly sliced
- 1 red bell pepper - cut into strips
- 100 grams of mushrooms - sliced
- 1 carrot - cut into strips
- 1 Tbsp of Deliciou Cheesy Bacon Seasoning
- 30 grams of frozen peas
- 300 grams of cooked white rice
- Salt, pepper

Serve with:

- Spring onions
- Sesame seeds

INSTRUCTIONS:

1. Using a deep pan or a wok, heat some oil on high heat and fry garlic and onions until fragrant, golden and crispy.
2. Add the peppers, mushrooms and carrots. Whilst the vegetables are cooking, season with Deliciou Cheesy Bacon Seasoning and add salt and black pepper to taste. Cook for 4-5 minutes until vegetables are well cooked and slightly charred.
3. Add peas in and cook for another 3 minutes until peas are tender.
4. Finally, add in the rice and let it cook for another 3 minutes whilst stirring to ensure everything is well combined. Garnish with spring onions and sesame seeds and serve whilst hot!



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BACONY MAC AND CHEESE

PREP TIME:
10 min

COOKING TIME:
40 min

SERVES:
4 people



IN THIS RECIPE:
**CHEESY BACON
SEASONING**

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INGREDIENTS:

- 160g raw cashews
- 200g carrots, peeled and cut into 1cm cubes
- 700g potatoes, peeled and cut into 1cm cubes
- 90ml olive oil
- Freshly chopped cilantro
- 1 lemon, juice only
- 4 garlic cloves, peeled and roughly chopped
- 2 heaped tablespoons of Cheesy Bacon Seasoning
- 1 tbsp white wine vinegar
- 400g macaroni
- 3 tbsp panko breadcrumbs

INSTRUCTIONS:

1. Soak the cashew nuts in water and leave overnight.
2. Heat the oven to 180C/360F.
3. Steam the carrots and potatoes together for 5 mins, until completely softened. Transfer to a food processor.
4. Drain the cashews and add these with 60ml of the oil, then blitz to break down the nuts. Tip in the other ingredients – apart from the macaroni, breadcrumbs and the remaining oil – then blitz again until the mixture is smooth and season well...

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5. Cook the macaroni in a large pan of salted water for 1 min less than packet instructions, drain then stir through the sauce. Transfer the mix to an ovenproof dish, stir the breadcrumbs with the remaining oil and some seasoning. Scatter over the top of the macaroni & bake for 20-25 mins until piping hot & crisp. Enjoy!



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SPICY BACON CORN ON THE COB

PREP TIME:
5 min

COOKING TIME:
10 min

SERVES:
2 people



IN THIS RECIPE:
**SPICY BACON
SEASONING**

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INGREDIENTS:

- 6 corn cobs
- ½ cup of vegan mayo
- Delicious Spicy Bacon Seasoning
- 1/3 cup vegan parmesan or feta cheese
- Freshly chopped cilantro
- Lime wedges & chilli, for serving

INSTRUCTIONS:

1. Preheat a grill or grill pan to medium-high. Grill corn, turning often until slightly charred all over. This should take about 10 minutes.
2. Brush corn with a layer of vegan mayonnaise and sprinkle with Spicy Bacon Seasoning, vegan feta, and cilantro. Serve warm with lime wedges and chilli to garnish. Enjoy!



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MAPLE ROASTED VEGGIES

PREP TIME:
20 min

COOKING TIME:
25 min

SERVES:
4 people



IN THIS RECIPE:
**MAPLE BACON
SEASONING**

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INGREDIENTS:

- 1 onion
- 1 zucchini
- Tomatoes on the vine
- 1 large capsicum
- 1 cup brussel sprouts
- ½ pumpkin sliced with the skin on
- A good sprinkle of Deliciou Maple Bacon Seasoning
- 2 Tbs olive oil

INSTRUCTIONS:

1. Preheat oven to 180C/356F and line 2 baking trays with baking paper. Set aside.
2. Cut the vegetables into bite sized pieces
3. In a large bowl, toss the vegetables with olive oil and a good sprinkle of Deliciou Maple Bacon Seasoning
4. Spread out evenly on 2 lined baking trays. Cook for approximately 25 minutes or until tender
5. Serve immediately while hot



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BACONY SWEET POTATO FRIES

PREP TIME:
10 min

COOKING TIME:
30 min

SERVES:
4 people



IN THIS RECIPE:
**SMOKY BBQ BACON
SEASONING**

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INGREDIENTS:

- 4 large sweet potatoes
- A dash of vegetable oil
- A good sprinkle of your choice of Deliciou's Bacon Seasoning (sprinkle as little or as much as you like)

INSTRUCTIONS:

1. Preheat oven to 200C/390F and line a baking tray with baking paper. Set aside.
2. Cut sweet potatoes into 2-3cm strips
3. Place in bowl and mix in vegetable oil and Deliciou's Bacon Seasoning
4. Bake in oven for 30 minutes.
5. Serve immediately.



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BACONY HOT CHIPS

PREP TIME:
10 min

COOKING TIME:
30 min

SERVES:
4 people



INGREDIENTS:

- 4 large potatoes
- A dash of vegetable oil
- A good sprinkle of Deliciou's Original Bacon Seasoning

INSTRUCTIONS:

1. Preheat oven to 200C/390F.
2. Cut potatoes into 2-3cm strips
3. Place in bowl and mix in vegetable oil and Deliciou's Bacon Seasoning
4. Bake in oven for 30 minutes.
5. Serve immediately.



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BACON POPCORN

PREP TIME:
5 min

COOKING TIME:
5 min

SERVES:
2 people



IN THIS RECIPE:
**BACON SEASONING
VARIETY PACK**

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INGREDIENTS:

- 1/2 Cup Coconut Oil
- 1/2 Cup Popcorn
- Bacon Seasoning (Choose between Cheesy, Maple, Original, Smoky BBQ or Spicy Bacon Seasoning)

INSTRUCTIONS:

1. Heat coconut oil on medium heat in a sauce pan.
2. Drop a couple of popcorn kernels in the oil to test the heat level. When the popcorn kernel spins in the oil, pour all the popcorn into the sauce pan.
3. Stir until it starts popping and put the lid on.
4. Shake the sauce pan a couple of times while it's popping to prevent burned popcorn at the bottom.

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5. When popping slows down, remove the sauce pan and season with Bacon Seasoning for delicious bacon flavour. Put the lid on and shake well to blend the seasoning with the popcorn.

Pro tips

- Pour popcorn into a bowl or second saucepan before adding bacon seasoning. It will help blend the seasoning with the popcorn.
- Use organic extra virgin coconut oil and organic popcorn kernels for extra freshness.



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MUSHROOM BACON PASTA

PREP TIME:
10 min

COOKING TIME:
25 min

SERVES:
2 people



IN THIS RECIPE:
BACON SEASONING

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INGREDIENTS:

- 150g Pasta of your choice

For the sauce

- 3 Tbsp Olive oil
- ½ red onion chopped
- 1 chilli (fresh or dried)
- 3 cloves of garlic chopped
- 1 Tbsp Tomato Paste
- 1 can of diced tomatoes
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp dried parsley

For Bacon Mushrooms

- 1 Tbsp Olive oil
- 5 portobello mushrooms
- 1 Tbsp Deliciou Original Bacon Seasoning

INSTRUCTIONS:

1. Preheat oven to 180C/356F and line a baking tray with baking paper. Set aside.
2. Heat oil in a large saucepan over medium heat. Add onion, chilli and garlic. Cook for 5 minutes or until the onion has softened, stirring occasionally.
3. Add tomato paste, mix through and cook for 1 minute. Add can of diced tomatoes, thyme, oregano and parsley. Bring to the boil and reduce heat to low.

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Simmer for 10-15 minutes or until sauce has thickened slightly.

4. Whilst the sauce is simmering, cut mushrooms into thick slices then toss with olive oil and coat with Deliciou Original Bacon Seasoning.
5. Place mushrooms on prepared tray spaced apart and bake for 15 minutes or until golden brown and crispy.
6. Cook the pasta of your choice based on packet instructions. Add to sauce and stir through. Top with crispy mushrooms and serve!



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BACON CARBONARA

PREP TIME:
10 min

COOKING TIME:
15 min

SERVES:
4 people



IN THIS RECIPE:
BACON SEASONING

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INGREDIENTS:

- 500g spaghetti

Bacon mushrooms

- 10 shiitake mushrooms, sliced
- 1 Tbsp Deliciou Original Bacon Seasoning
- ¼ cup olive oil

Sauce

- 1 ½ cups cashews
- ½ cup olive oil
- 2 Tbsp nutritional yeast
- 2 cloves garlic
- Juice of 1 lemon
- ½ cup soy milk
- 1 tsp Deliciou Original Bacon Seasoning
- 2 Tbsp water

INSTRUCTIONS:

1. Preheat oven to 190C/380F and line a baking tray with baking paper. Set aside.
2. Toss shiitake mushrooms in a bowl with Deliciou Bacon Seasoning and olive oil.
3. Place mushrooms on the baking sheet spread out slightly. Bake for 10-15 minutes.
4. Place all ingredients for the sauce in a food processor and pulse into a paste. Add more water if you prefer a thinner sauce...

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5. Add sauce to a large saucepan and heat on medium-low heat.
6. Whilst sauce is heating, cook spaghetti based on packet instructions.
7. Once ready, add spaghetti and bacon mushrooms to sauce and stir through to combine. Serve immediately and enjoy!



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CREAMY PUMPKIN SOUP

PREP TIME:
15 min

COOKING TIME:
60 min

SERVES:
4 people



IN THIS RECIPE:
BACON SEASONING

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INGREDIENTS:

Soup

- 1.5kg butternut pumpkin - peeled, seeds removed, diced into 3cm chunks
- Olive oil spray
- Salt & Pepper
- 1 tsp Garlic powder
- 1tsp dried rosemary
- 1 Tbsp olive oil
- 1 leek trimmed, sliced and washed
- 1tsp Delicieux Original Bacon Seasoning
- 750ml vegetable stock
- 200ml coconut cream
- Chives

Bacony Croutons

- 1/2 loaf sourdough or any crusty bread, sliced and cut into 2cm chunks
- Olive oil spray
- Delicieux Original Bacon Seasoning
- Pepper

INSTRUCTIONS:

1. Preheat oven to 180C/360F.
2. Spray a baking dish with olive oil spray and arrange pumpkin chunks so that they are evenly spread out. Spray pumpkin well with olive oil.
3. Sprinkle salt and pepper to taste, then an even sprinkling of garlic powder and dried rosemary...

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4. Roast pumpkin for 40 minutes, turning and re-spraying with olive oil half way through. Once pumpkin is caramelised and tender, remove from the oven.
5. In a medium to large saucepan, heat olive oil on medium-high heat. Sauté leeks for 2 minutes or until translucent.
6. Sprinkle with 1 tsp of Original Bacon Seasoning and cook for a further minute.
7. Add the cooked pumpkin to the saucepan and stir for 1 minute.
8. Add the stock and coconut cream, stir well and cover. Bring to the boil then reduce heat and let simmer.
9. Arrange the chunks of bread in the same dish that you cooked the pumpkin in. Spray bread with olive oil then sprinkle with Original Bacon Seasoning until well coated. Season with black pepper.
10. Roast in oven for 20 minutes, tossing, spraying with oil and adding more Bacon Seasoning half way through.
11. Whilst the croutons are in the oven, use a stick blender, blender or food processor to blend the soup into a smooth consistency. Season to taste.
12. Once the croutons are golden, remove them from the heat and allow to cool slightly. They will continue to get crunchier as they cool.
13. Serve the soup hot with chopped chives and your crunchy, bacony croutons. Enjoy!



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SPICY BACON BLOODY MARY

PREP TIME:
20 min

COOKING TIME:
20 min

SERVES:
2 people



IN THIS RECIPE:
**SPICY BACON
SEASONING**

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INGREDIENTS:

- 60ml tequila
- 2 cups tomato juice, no sugar added
- 1/4 cup lemon juice
- 2 cups of ice, plus more to serve
- 1 Tbsp Deliciou Spicy Bacon Seasoning

Spicy Carrot Bacon Garnish

- 1 carrot
- 1/2 Tbsp maple syrup
- 1 Tbsp olive oil
- 1 tsp Deliciou Spicy Bacon Seasoning
- 1 Tbsp water

Extra Garnish (optional)

- 2 bamboo skewers
- 2 celery sticks
- 2 lemon wedges
- Cherry tomatoes
- Cucumber ribbons
- Chilli slices

INSTRUCTIONS:

Spicy Carrot Bacon Garnish

1. Preheat the oven to 170C/340F and line a baking sheet with baking paper. Set aside.
2. Peel carrot, then peel lengthwise into ribbons. Keep in a bowl.
3. Cover carrot ribbons with boiling water and let sit for a few minutes to soften.

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4. Drain carrots, add olive oil, maple syrup, water and the Deliciou Spicy Bacon Seasoning. Mix well, and let marinate for a few minutes.
5. Arrange carrot ribbons one by one separate from each other. Roast in the oven for 10 to 20 minutes until desired crispiness to create your delicious carrot bacon!

Drink

1. In a blender, add tomato juice, lemon juice and Deliciou Spicy Bacon Seasoning and blend for 30 seconds or until well combined. Taste and adjust acidity with extra lemon or tomato juice if desired. You can add more Bacon Seasoning here for a stronger spicy bacon flavour!

2. Add ice and tequila to the blender. Blend all and set aside while preparing garnishes.

Garnish

1. On a skewer, thread cucumber ribbons, chillis, cherry tomatoes and crispy Deliciou Bacon Carrots. Get creative and make them the way you want. Keep in mind that only the top will be visible.
2. In a small plate spread some of the Deliciou Spicy Bacon. With a lemon wedge, moisten the rim of the glasses then dip the rims in the Deliciou Spicy Bacon Seasoning.
3. Add a few ice cubes to each glass, pour the drink and garnish with the vegetable skewers, a celery stick and a few more pieces of carrot bacon and a lemon wedge. Enjoy!



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AVOCADO TOAST WITH BACON CHICKPEAS

PREP TIME:
15 min

COOKING TIME:
5 min

SERVES:
2 people



IN THIS RECIPE:
BACON SEASONING

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INGREDIENTS:

Breadcrumb Topping

- 1/2 Tbsp olive oil
- 1/4 cup panko breadcrumbs
- 1 1/2 tsp Deliciou Original Bacon Seasoning
- 1/2 tsp garlic powder
- 1 Tbsp fresh parsley, chopped

Chickpeas

- 1/2 cup Chickpeas drained and rinsed
- 2 tsp olive oil
- 1 tsp Bacon Seasoning

Avocado Toast

- 1 large Avocado
- 12 Cherry Tomatoes quartered
- 4 slices bread

INSTRUCTIONS:

Breadcrumb Topping

1. In a medium to large non stick frying pan, heat olive oil over medium heat.
2. Once the oil is hot, sprinkle in panko breadcrumbs and toast for 1 minute.
3. Add Deliciou Original Bacon Seasoning, garlic powder and fresh parsley and continue to toss/stir until golden brown. Add salt and black pepper to taste.
4. Remove from the heat and set aside.

Chickpeas

1. Place the chickpeas and olive oil in a bowl and toss so that the oil coats the chickpeas. Then add seasoning and toss to coat.

[CONTINUED ON NEXT PAGE](#)

Avocado Toast

1. Toast bread and slice or mash your avocado.
2. Assemble by topping your toast with avocado, tomatoes, chickpeas and then sprinkle with as much of the breadcrumb topping as you'd like. Brunch is served! Yum.

Tip

Leftover breadcrumb topping can be stored in an airtight container and kept for up to a week. Sprinkle on pasta, sautéed mushrooms or eat straight out of the container!



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ROASTED CAULIFLOWER

PREP TIME:
5 min

COOKING TIME:
40 min

SERVES:
4 people



INGREDIENTS:

- 1 cauliflower
- 4 Tbsp vegetable oil
- ½ tsp salt
- ½ tsp black pepper
- 1 Tbsp Deliciou Cheesy Bacon Seasoning

INSTRUCTIONS:

1. Preheat oven to 180C/360F.
2. In a small dish, mix salt, pepper and Deliciou Cheesy Bacon Seasoning with the oil until well combined.
3. Using a brush, cover the cauliflower with oil mix.
4. Place the cauliflower in oven, for 40 minutes.
5. Remove the cauliflower from the oven. It should be tender outside and fork-tender inside.
6. Slice into quarters and serve with a side salad. Enjoy!



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