

Labor Day's Best Recipes Are Made with Cedar's Foods Hommus and Dips

Cedar's Variety of Hommus Flavors Perfect for Pasta Salads, Healthy Appetizers and More

WARD HILL, Mass. – Labor Day Weekend is just around the corner and socially-distant celebrations still need to be tasty! Cedar's 40 varieties of authentic, non-GMO hommus and 11 different dips and salsas, make for the perfect addition to any barbeque.

Coming up with the perfect menu doesn't need to be complicated with Cedar's pita chips and ready-to-eat tabouleh, chickpea, black bean and edamame salads, but if you're ready to roll up your sleeves and get cooking, Cedar's has recipes ready to impress your guests:

- Try [Herby Corn of the Cob](#) or [Roasted Cabbage Wedges](#), both made with [Cedar's Topped Organic Balsamic Caramelized Onion Hommus](#).
- No barbeque is complete without pasta salad! Try [Spicy Tzatziki Pasta Salad](#) dressed with [Cedar's Mediterranean Hot Pepper & Garlic Tzatziki](#).
- [Transform a boring Caesar salad](#) – forget the romaine and make it “dressed to kale” – with [Cedar's Cucumber Garlic Tzatziki](#).
- Ditch the hot dogs and hamburgers with easy-to-make [Lemon Dukkah Chicken](#), using [Cedar's Topped Organic Lemon Hommus](#).
- Don't forget dessert: [Berry Chocolate Cookie Bowls](#) are the perfect way to use summer fruit, paired with [Cedar's Dark Chocolate Hommus](#).

For dozens of additional recipe ideas, check out Cedar's Kitchen for more at www.cedarsfoods.com.

We want to see the delicious ideas you create! Be sure to tag Cedar's in your posts @CedarsFoods on [Instagram](#) and [Facebook](#) and pin your recipes on [Pinterest](#), tagging us using @Cedars_Foods.

Product samples are available upon request.

ABOUT CEDAR'S MEDITERRANEAN FOODS, INC.: Founded in 1981, Cedar's is one of the leading makers of hommus in the United States. Cedar's believes in creating the most extraordinary Mediterranean food using the best ingredients from across the globe to make authentic hommus, tzatziki, salsa, salads and more, without synthetic preservatives and additives.

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