

siggi's®

seasonal recipes collection

Enjoy the warmer months with these simple recipes made with siggi's. They are perfect for balmy afternoons and weekends with friends, and will help you keep cool in the heat. For more recipes, check out our website at siggis.com.



Cool Off | Fruit & Yogurt Popsicles | makes 10 servings

Ingredients

- 2½ cups siggi's 0% strawberry skyr (or about 4 5.3 ounce cups)
- 12 oz cranberry juice
- ½ cup whole milk
- ¼ cup frozen mixed berries (raspberries, strawberries, etc.)

Preparation

Using a popsicle mold, evenly distribute the juice into the bottom of each mold. Place in the freezer until frozen, about 2 hours.

In a medium bowl, combine the siggi's strawberry skyr, milk and mixed berries. Carefully pour over the frozen layer of juice, filling to the top. Freeze overnight.

Nutrition Facts (per serving)

Calories 70, Protein 5g, Total Fat 0g, Saturated Fat 0g, Cholesterol 0mg, Sodium 40mg, Total Carbohydrates 10g, Sugars 10g

Hydrate | Mixed Berry Smoothie Bowl | makes 1 serving

Ingredients

- 1 5.3oz cup of siggi's 0% plain skyr
- 1 cup mixed berries, frozen
- ¼ cup coconut water
- 1 Tbsp chia seeds
- 1 banana

Preparation

In a blender, combine all the ingredients and blend until smooth.

Top with your favorite granola or nuts.



Nutrition Facts (per serving)

Calories 320, Protein 29g, Total Fat 6g, Saturated Fat 0.5g, Cholesterol 0mg, Sodium 120mg, Total Carbohydrates 60g, Sugars 32g, Fiber 15g



Cater to a Crew | Potato Salad | makes 4 side dish servings

Ingredients

- 2 lbs fingerling potatoes
- ¼ cup shallots, minced
- ½ cup celery, diced finely
- ½ cup siggi's 0% plain skyr
- ¼ cup apple cider vinegar
- ½ cup chives, minced
- 2 dashes hot sauce
- 1 Tbsp whole-grain mustard
- salt and pepper to taste

Preparation

In a medium saucepan, cover the potatoes with salted cold water and bring to a simmer until fork tender. Drain and allow the potatoes to cool. Once the potatoes are cool, cut them into bite size pieces and set aside.

In a medium mixing bowl, combine shallots, celery, skyr, apple cider vinegar, chives, hot sauce, and whole grain mustard. Whisk until smooth and season with salt and pepper to taste.

Toss the potatoes into the dressing and season with salt and pepper to taste.

Nutrition Facts (per serving)

Calories 230, Protein 7g, Total Fat 0g, Saturated Fat 0g, Cholesterol 0mg, Sodium 250mg, Total Carbohydrates 49g, Sugars 4g, Fiber 5g