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SMOKED SALMON DIP

DIFFICULTY: EASY

Prep Time: 10 minutes

Serves: 4 to 6 people

INGREDIENTS

8 ounces smoked salmon
2 tablespoons heavy cream
8 ounces cream cheese, softened
2 tablespoons of fresh dill, chopped
½ squeezed lemon
½ teaspoon ground black pepper
¼ cup of finely chopped onion
Capers and fresh dill for garnish

METHOD

In a food processor, pulse smoked salmon until smooth. Add in heavy cream, softened cream cheese, juice of half of a lemon, fresh dill weed and pepper. Blend until cream cheese is incorporated. Remove from food processor and add ¼ chopped onion. Transfer to serving dish, and garnish with capers and dill.

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EDAMAME HUMMUS

DIFFICULTY: EASY

Prep Time: 10 minutes

Serves: 4 to 6 people

INGREDIENTS

2 cups cooked edamame

½ cup tahini

3 cloves garlic roughly chopped

2 teaspoons sesame oil

1 teaspoon salt

½ tablespoon garlic powder

½ cup of lightly packed cilantro leaves

2 squeezed lemons

4 tablespoons olive oil

1 squeezed lime

½ teaspoon red pepper flakes

1 teaspoon onion powder

METHOD

Combine edamame, tahini, garlic, sesame oil, salt, garlic powder, cilantro, lemon juice, lime juice, onion powder and red pepper flakes in food processor. Process until smooth. Drizzle olive oil through feed tube, continuing to process until oil is fully incorporated. Season with salt to taste and serve.

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