

# California Pistachio Pairings

## Elevate Your Snacking Experience



Pistachios



Manchego Cheese



Peppadew Peppers

**Flavor Insights:** The pistachios' richness balances the zingy Peppadew peppers and the manchego cheese offers a notable counterpoint to the peppers' tangy sweetness.

**Serving Suggestion:** On target for a game night or house party. Serve a bowl of flavorful California pistachios along with Peppadew peppers and pieces of cheese.

**Beverage Pairing:** Rioja Spanish red wine or sparkling clementine juice



Pistachios



Dark Chocolate with Fleur de Sel



Fresh Raspberries

**Flavor Insights:** Everyone loves chocolate! Pair with fun-to-eat pistachios and tangy seasonal raspberries. Fleur de sel heightens flavors and balances tastes.

**Serving Suggestion:** Serve this snack at an afternoon work break or as an evening treat for young and old. Set out a bowl of California pistachios, surround with petite pieces of the chocolate and scatter with raspberries on a platter.

**Beverage Pairing:** Chilled glass of vanilla almond milk or vanilla vodka martini



Pistachios



Asian Sesame Sticks



Wasabi Peas

**Flavor Insights:** The salty crunch of pistachios and sesame noodle sticks counterbalances the spicy kick of wasabi's boldness and flavor—creating a trinity of contrasting flavors.

**Serving Suggestion:** Serve California pistachios alongside wasabi peas and crunchy Asian sesame snack sticks for a an internationally flavored twist on the every day pre-game snack.

**Beverage Pairing:** Asian or Japanese beer or iced green tea



Pistachios



Gala Apple Wedges drizzled with Local Lavender Honey



Aged Gouda

**Flavor Insights:** The pistachios' salty crunch complements the rich and caramel-like quality of aged gouda, blending naturally with the Gala apples' crisp juiciness. Lavender honey provides a fragrant herbal earthiness to this pairing.

**Serving Suggestion:** Celebrate the season with a bowl of California pistachios served with a platter of summery Gala apple wedges drizzled with lavender honey; serve alongside aged gouda slices.

**Beverage Pairing:** Ginger beer or natural ginger ale



Pistachios



Sweet Potato Chips



Grapes with Curry Powder

**Flavor Insights:** Double your crunch with pistachios and sweet potato chips while expanding your snacking horizons. Trend-forward curry elevates the natural sweetness found in grapes.

**Serving Suggestion:** This quick snack trio serves as a hip alternative to the chip 'n' dip. Or prepare a simple curry chicken salad with grapes and California pistachios; serve with sweet potato chips.

**Beverage Pairing:** Pomegranate sparkling water, pomegranate mimosa, or chai tea

For more information visit [PistachioHealth.com](http://PistachioHealth.com)

