

LIMONEIRA®

SINCE 1893

Celebrating Grads and Dads with Limoneira Citrus

Good Eats and More from Limoneira Spokesperson Megan Roosevelt and Guest Vlogger Aaron Roosevelt

(Santa Paula, CA) – Welcome to June! As summer truly begins, it's time to celebrate dads and grads – and Limoneira is here to help get those celebrations off on the right foot. This month, join Limoneira spokesperson Megan Roosevelt and special guest (and brand new dad) Aaron Roosevelt as they outline some of their favorite summertime lemon recipes. As always, look for new recipes from Megan on the Limoneira YouTube channel all month long.

For a helpful demonstration, you can watch Megan and Aaron create the recipes below [here](#) on the Limoneira YouTube channel. Don't forget to subscribe – videos with more wonderful recipes, tips and tricks not detailed in this release will be added to the channel each Friday throughout the month.

Limoneira has also partnered with additional global chefs and mixologists, nutritionists, and beauty lifestyle and green cleaning experts to share their knowledge with the customers of our grocery and food service partners around the world. Their biographies can be found on [Limoneira's website](#).

Take a look at some of this month's featured recipes below.

Grilled Lemon Chicken Street Tacos – Bust out the grill! This recipe has all the flavors of that favorite neighborhood taco truck in one healthy little package.

Ingredients:

- 2 Limoneira classic lemons
- 2 chicken breasts
- 2 mild green peppers
- Salt & pepper
- ¼ cup olive oil
- Taco shells
- Diced onion
- Fresh cilantro



Directions: Marinate the chicken. Add two chicken breasts to a bowl, cut in half. Add salt and pepper. Add mild green peppers, cut in half to bowl. Cut lemons in half and juice them into bowl with chicken and peppers. (For extra flavor, add a bit of zest to the bowl.) Add ¼ cup of olive oil for best lemon-to-olive oil ratio. Mix ingredients together and cover on counter for 2 hours while ingredients marinate, or leave covered in fridge overnight for a stronger infusion.

Next, grill the marinated chicken and peppers on medium high for about 5 minutes per side. The internal temperature of the chicken should reach at least 165 degrees Fahrenheit. Once grilled, chop or shred and serve on warm tortillas (taco shells). Top with diced onion and cilantro to taste and serve.

Pink Lemon Strawberry Margarita – Served as a non-alcoholic mocktail or a refreshing summertime cocktail, this margarita has something for everyone.

Ingredients:

- 3 tbsp Limoneira pink lemon juice
- 1 tbsp agave syrup (or sweetener of choice)
- 6 oz soda water (for mocktail)
- 4 oz gold tequila (for cocktail)
- Frozen strawberry skewer

Directions: Add liquid ingredients to medium sized glass (remember, choose soda water OR tequila), add a couple of ice cubes and stir. Salt rim if desired. Finally, garnish with strawberry skewer and pink lemon slices and enjoy.



Each month, Megan will be featuring another wonderful facet of citrus living. Subscribe to [Limoneira's Youtube channel](#) for more information on the many ways this endlessly versatile fruit can improve life inside the home and beyond.

