

PNW Hawaiian Luau

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Coconut and Pineapple Chicken Soup

with Mango Mélange Tea

A tropical and creamy chicken soup with the sweetness of pineapple and the aromatic infusion of Mango Mélange Tea.

PREP TIME: 15 minutes

1 lb chicken breast, cubed
1 T olive oil
1 Med onion, chopped
2 cloves garlic, minced
1 med red bell pepper, chopped
1 C pineapple chunks
1 can (14 oz) coconut milk

COOK TIME: 30 minutes

4 C chicken broth
1/4 C Mango Mélange Tea, brewed and cooled
1 T fish sauce
1 T lime juice
Salt and pepper to taste
1 sm bunch fresh cilantro, chopped

COOK THE CHICKEN In a large pot, heat olive oil over medium heat. Add chicken and cook until browned. Remove and set aside.

PREPARE THE BASE In the same pot, add onion, garlic, and red bell pepper. Cook until softened.

COMBINE INGREDIENTS Add pineapple chunks, coconut milk, chicken broth, and Mango Mélange Tea. Bring to a simmer.

FINISH THE SOUP Return the chicken to the pot. Add fish sauce, lime juice, salt, and pepper. Simmer for 15 minutes.

SERVE Ladle the soup into bowls and garnish with chopped fresh cilantro.

Tropical Fruit Salad

with Hibiscus Tea Vinaigrette

A refreshing salad featuring a mix of tropical fruits, dressed with a tangy hibiscus tea vinaigrette.

PREP TIME: 20 minutes

2 C mixed tropical fruits (pineapple, mango, papaya, kiwi), cubed
1/2 C Hibiscus Tea, brewed and cooled
2 T honey
1 T lime juice

1 † Dijon mustard
1/4 C olive oil
Salt and pepper to taste
1 sm bunch fresh mint, chopped

PREPARE THE VINAIGRETTE In a bowl, whisk together Hibiscus Tea, honey, lime juice, Dijon mustard, olive oil, salt, and pepper until well combined.

ASSEMBLE THE SALAD In a large bowl, combine mixed tropical fruits.

DRESS THE SALAD Pour the hibiscus tea vinaigrette over the fruit and toss gently to combine.

GARNISH with chopped fresh mint before serving.

Ahi Tuna Poke

with Green Rooibos Key West Tea

A classic Hawaiian appetizer featuring fresh ahi tuna, marinated with the bright flavors of Green Rooibos Key West Tea.

PREP TIME: 15 minutes

1 lb sushi-grade ahi tuna, cubed
1/4 C soy sauce
1 T sesame oil
1/4 C Green Rooibos Key West tea, brewed and cooled
1 med avocado, diced

MARINATE TIME: 30 minutes

1/4 C green onions, chopped
1 T sesame seeds
1 † red pepper flakes
Salt to taste
1 sm bunch fresh cilantro, chopped

PREPARE THE MARINADE In a bowl, mix soy sauce, sesame oil, Green Rooibos Key West tea, and red pepper flakes.

MARINATE THE TUNA Add cubed ahi tuna to the marinade and refrigerate for 30 minutes.

ASSEMBLE THE POKE In a serving bowl, combine marinated tuna, diced avocado, green onions, and sesame seeds.

GARNISH with chopped fresh cilantro before serving.

Coconut Shrimp

with Pineapple Papaya Salsa and Passionfruit Tango Tea

Crispy coconut shrimp served with a vibrant pineapple papaya salsa, enhanced with the tropical notes of Passionfruit Tango Tea.

PREP TIME: 20 minutes

1 lb lg shrimp, peeled and deveined
1/2 C flour
2 lg eggs, beaten
1 C shredded coconut
1/2 C panko breadcrumbs
1/4 C Passionfruit Tango tea, brewed and cooled
1 C pineapple, diced

COOK TIME: 10 minutes

1 C papaya, diced
1/4 C red onion, finely chopped
1 med jalapeño, seeded and minced
1 T lime juice
Salt to taste
1 sm bunch fresh cilantro, chopped
Vegetable oil for frying

PREPARE THE SHRIMP Dredge shrimp in flour, dip in beaten eggs, then coat with a mixture of shredded coconut and panko breadcrumbs.

FRY THE SHRIMP. Heat vegetable oil in a skillet over medium-high heat. Fry shrimp until golden brown and crispy. Drain on paper towels.

MAKE THE SALSA In a bowl, combine pineapple, papaya, red onion, jalapeño, lime juice, Passionfruit Tango tea, and salt.

SERVE Arrange shrimp on a platter and serve with pineapple papaya salsa. Garnish with chopped fresh cilantro.

Taro and Sweet Potato Croquettes

with Ginger Peach Tea

Crispy croquettes made with taro and sweet potato, infused with the warm flavors of ginger peach tea.

PREP TIME: 20 minutes

1 med taro root, peeled and grated
1 med sweet potato, peeled and grated
1/4 C Ginger Peach tea, brewed and cooled
1/4 C all-purpose flour

COOK TIME: 15 minutes

1 lg egg, beaten
1/2 C panko breadcrumbs
Salt and pepper to taste
Vegetable oil for frying
1 sm bunch fresh green onions, chopped

PREPARE THE MIXTURE In a bowl, combine grated taro root, grated sweet potato, Ginger Peach tea, flour, beaten egg, salt, and pepper. Mix until well combined.

FORM THE CROQUETTES Shape the mixture into small patties and coat with panko breadcrumbs.

FRY THE CROQUETTES. Heat vegetable oil in a skillet over medium-high heat. Fry croquettes until golden brown and crispy. Drain on paper towels.

GARNISH with chopped fresh green onions before serving.

Pineapple and Macadamia Nut Spring Rolls

with Tropical Green Tea

Fresh spring rolls filled with pineapple, macadamia nuts, and vegetables, served with a tropical green tea dipping sauce.

PREP TIME: 25 minutes

8 rice paper wrappers	1/4 C Tropical Green tea, brewed and cooled
1 C pineapple, julienned	2 T soy sauce
1/2 C macadamia nuts, chopped	1 T rice vinegar
1 Med carrot, julienned	1 † honey
1 Med cucumber, julienned	1 † sesame oil
1/4 C fresh mint leaves	
1/4 C fresh cilantro leaves	

PREPARE THE FILLING In a bowl, combine pineapple, macadamia nuts, carrot, cucumber, mint leaves, and cilantro leaves.

ASSEMBLE THE SPRING ROLLS Dip each rice paper wrapper in warm water to soften. Place a small amount of the filling in the center of each wrapper and roll tightly.

MAKE THE DIPPING SAUCE In a bowl, mix Tropical Green tea, soy sauce, rice vinegar, honey, and sesame oil until well combined.

ARRANGE spring rolls on a platter and serve with the tropical green tea dipping sauce.

Hawaiian BBQ Jackfruit Tacos

with Pineapple Oolong Tea

Flavorful jackfruit tacos with a Hawaiian BBQ twist, complemented by the subtle notes of pineapple oolong tea.

PREP TIME: 20 minutes

2 cans (20 oz each) young jackfruit,
drained and shredded
1/2 C Pineapple Oolong tea, brewed and
cooled
1/2 C BBQ sauce

COOK TIME: 20 minutes

1 med red onion, thinly sliced
1 C pineapple, diced
1/4 C fresh cilantro, chopped
8 sm corn tortillas
1 med lime, cut into wedges

PREPARE THE JACKFRUIT In a skillet, heat olive oil over medium heat. Add shredded jackfruit and cook until lightly browned.

ADD THE SAUCE Stir in Pineapple Oolong tea and BBQ sauce. Cook until the jackfruit is well coated and heated through.

ASSEMBLE THE TACOS Warm the corn tortillas. Fill each tortilla with the BBQ jackfruit, sliced red onion, and diced pineapple.

GARNISH with chopped fresh cilantro and serve with lime wedges on the side.

Miso Glazed Halibut

with Jasmine Chun Hao Tea

A delicate and flavorful halibut dish glazed with miso and infused with the aromatic notes of jasmine tea.

PREP TIME: 15 minutes

4 halibut fillets
1/4 C white miso paste
2 T Jasmine Chun Hao tea, brewed and
cooled
2 T mirin

COOK TIME: 15 minutes

1 T soy sauce
1 T honey
1 t sesame oil
1 sm bunch green onions, chopped
1 med lemon, cut into wedges

PREPARE THE GLAZE In a bowl, mix white miso paste, Jasmine Chun Hao tea, mirin, soy sauce, honey, and sesame oil until smooth.

GLAZE THE HALIBUT Brush the miso glaze over the halibut fillets.

COOK THE HALIBUT Preheat the oven to 400°F. Place the halibut fillets on a baking sheet and bake for 12-15 minutes until the fish is cooked through and flaky.

SERVE Garnish with chopped green onions and serve with lemon wedges on the side.

Hawaiian Style Kalua Pork

with Pu-erh Dante Tea

A traditional Hawaiian dish featuring tender, smoky Kalua pork infused with the rich, earthy flavors of Pu-erh tea.

PREP TIME: 20 minutes

4 lb pork shoulder
1/4 C Pu-erh Dante tea, brewed and cooled

COOK TIME: 8-10 hours (slow cooker)

1 T liquid smoke
1 T sea salt
1 sm bunch green onions, chopped

PREPARE THE PORK Rub the pork shoulder with sea salt and place it in a slow cooker.

ADD THE FLAVORS Pour Pu-erh Dante tea and liquid smoke over the pork.

COOK THE PORK Cover and cook on low for 8-10 hours until the pork is tender and easily shredded.

SHRED AND SERVE Shred the pork with two forks and mix with the cooking juices. Garnish with chopped green onions before serving.

Hawaiian Sweet Potato Mash

with Coconut and Earl Grey Moonlight Tea

A creamy and flavorful sweet potato mash with a hint of coconut and the subtle richness of black tea.

PREP TIME: 15 minutes

4 med sweet potatoes, peeled and cubed
1/4 C Earl Grey Moonlight tea, brewed and cooled
1/4 C coconut milk

COOK TIME: 20 minutes

2 T unsalted butter
Salt and pepper to taste
1/4 C toasted coconut flakes

COOK THE SWEET POTATOES Boil sweet potatoes in salted water until tender, about 15 minutes. Drain and mash.

PREPARE THE MASH In a bowl, mix mashed sweet potatoes, Earl Grey Moonlight tea, coconut milk, and butter until smooth. Season with salt and pepper.

SERVE Transfer to a serving dish and sprinkle with toasted coconut flakes.

Sautéed Hearty Greens

with Ginger Peach Tea

A vibrant and nutritious side dish of sautéed hearty greens, enhanced with the warm flavors of ginger peach tea.

PREP TIME: 10 minutes

1 lb mixed hearty greens (kale, Swiss chard, collard greens), chopped
2 T olive oil
2 cloves garlic, minced

COOK TIME: 10 minutes

1/4 C Ginger Peach tea, brewed and cooled
Salt and pepper to taste
1 sm bunch fresh parsley, chopped

SAUTÉ THE GREENS In a large skillet, heat olive oil over medium heat. Add garlic and cook until fragrant. Add mixed greens and sauté until wilted.

ADD THE TEA Pour in the Ginger Peach tea and cook until the liquid is mostly evaporated. Season with salt and pepper.

SERVE Transfer to a serving dish and garnish with chopped fresh parsley.

Pineapple Fried Rice

with Jasmine Tea

A delicious and aromatic pineapple fried rice, infused with the delicate flavors of Jasmine Chun Hao tea.

PREP TIME: 15 minutes

2 C cooked jasmine rice, cooled
1 C pineapple chunks
1 Med red bell pepper, diced
1/2 C peas
2 cloves garlic, minced
2 T soy sauce

COOK TIME: 15 minutes

1/4 C Jasmine Chun Hao tea, brewed and cooled
2 T vegetable oil
1 sm bunch green onions, chopped
1 med lime, cut into wedges

PREPARE THE INGREDIENTS In a large skillet or wok, heat vegetable oil over medium-high heat. Add garlic and cook until fragrant.

COOK THE VEGETABLES Add red bell pepper and peas, cooking until tender.

ADD THE RICE AND PINEAPPLE Stir in cooked jasmine rice, pineapple chunks, and soy sauce. Cook until heated through.

ADD THE TEA Pour in Jasmine Chun Hao tea and stir until well combined.

TRANSFER to a serving dish and garnish with chopped green onions. Serve with lime wedges on the side.

Tropical Fruit Sorbet

with Hibiscus Tea

A refreshing and light sorbet featuring a blend of tropical fruits and the tangy notes of hibiscus tea.

PREP TIME: 15 minutes

2 C mixed tropical fruits (mango, pineapple, papaya), peeled and chopped
1/2 C Hibiscus tea, brewed and cooled

FREEZE TIME: 4 hours

1/4 C sugar
1 T lime juice
1 sm bunch fresh mint (optional, for garnish)

PREPARE THE SYRUP In a saucepan, combine sugar and Hibiscus Tea. Heat until the sugar is dissolved, then let cool.

BLEND THE INGREDIENTS In a blender, combine tropical fruits, Hibiscus tea syrup, and lime juice. Blend until smooth.

FREEZE THE SORBET Pour the mixture into an ice cream maker and churn according to the manufacturer's instructions. Transfer to a container and freeze for at least 4 hours until firm.

SCOOP the sorbet into bowls and garnish with fresh mint, if desired.

If you do not have an ice-cream maker, you can still create this recipe. You will just need to tend to it a bit more. Here is how you can do it:

PREPARE THE SYRUP by combining sugar and Hibiscus tea in a saucepan. Heat until the sugar is dissolved, then let cool.

BLEND THE INGREDIENTS by combining tropical fruits, Hibiscus tea syrup, and lime juice in a blender. Blend until smooth.

FREEZE THE SORBET by pouring the mixture into a shallow, freezer-safe container. Place in the freezer.

STIR THE MIXTURE every 30 minutes for the first 2 hours to break up ice crystals and ensure a smooth texture.

FREEZE FOR AT least 4 hours until firm.

Chocolate Macadamia Nut Tart

with Vanilla Oolong Tea

A rich and indulgent chocolate tart with a macadamia nut crust, infused with the warm flavors of vanilla black tea.

PREP TIME: 20 minutes

CHILL TIME: 2 hours

COOK TIME: 30 minutes

1 1/2 C macadamia nuts, finely ground
1/4 C sugar
1/4 C unsalted butter, melted
1/2 C heavy cream
1/4 C Vanilla Oolong tea, brewed and cooled

8 oz dark chocolate, chopped
1 t vanilla extract
1/4 t salt
1/2 C whipped cream (optional, for serving)

PREPARE THE CRUST Preheat the oven to 350°F. In a bowl, mix ground macadamia nuts, sugar, and melted butter until combined. Press the mixture into the bottom and up the sides of a tart pan. Bake for 10 minutes, then let cool.

MAKE THE FILLING In a saucepan, heat heavy cream and Vanilla Oolong tea until just simmering. Remove from heat and add chopped dark chocolate, stirring until smooth. Stir in vanilla extract and salt.

ASSEMBLE THE TART Pour the chocolate mixture into the cooled crust. Chill in the refrigerator for at least 2 hours until set.

Coconut Haupia

with Mango Green Tea

A traditional Hawaiian coconut pudding infused with the tropical flavors of mango green tea.

PREP TIME: 10 minutes

CHILL TIME: 2 hours

COOK TIME: 10 minutes

1 can (14 oz) coconut milk
1/2 C Mango Green tea, brewed and cooled
1/4 C sugar

1/4 C cornstarch
1/4 C water
1 sm bunch fresh mint (optional, for garnish)

PREPARE THE MIXTURE In a saucepan, combine coconut milk, Mango Green tea, and sugar. Heat over medium heat until the sugar is dissolved.

THICKEN THE PUDDING In a small bowl, mix cornstarch and water until smooth. Gradually whisk the cornstarch mixture into the coconut milk mixture. Cook, stirring constantly, until thickened.

CHILL THE HAUPIA Pour the mixture into a square baking dish and chill in the refrigerator for at least 2 hours until set.

CUT INTO SQUARES and garnish with fresh mint, if desired.

Pineapple Upside-Down Cake

with Passionfruit Tango Tea

A moist and flavorful pineapple upside-down cake infused with the tropical notes of passionfruit tango tea.

PREP TIME: 20 minutes

1/4 C unsalted butter, melted
1/2 C brown sugar
1 can (20 oz) pineapple slices, drained
1/4 C Passionfruit Tango tea, brewed and cooled
1 1/2 C all-purpose flour
1 C sugar

COOK TIME: 40 minutes

1/2 C unsalted butter, softened
2 lg eggs
1 t vanilla extract
1 1/2 t baking powder
1/2 t salt
1/2 C milk

PREPARE THE TOPPING Preheat the oven to 350°F. Pour melted butter into a 9-inch round cake pan. Sprinkle brown sugar evenly over the butter. Arrange pineapple slices on top.

MAKE THE BATTER In a bowl, mix flour, baking powder, and salt. In another bowl, beat softened butter and sugar until creamy. Add eggs one at a time, beating well after each addition. Stir in vanilla extract and Passionfruit Tango tea. Gradually add the flour mixture, alternating with milk, until well combined.

ASSEMBLE THE CAKE Pour the batter over the pineapple slices in the cake pan.

BAKE for 40 minutes or until a toothpick inserted into the center comes out clean.

LET THE CAKE COOL in the pan for 10 minutes, then invert onto a serving plate.