



### **Spice Up Dinner**

*Camellia Beans, the First Dried Bean Company in America,  
Launches Dinner Mixes & Seasoning Mixes - Available on Amazon and from Retailers*

If you can't be in New Orleans, then bring New Orleans to your kitchen from the trusted original bean company for over 99 years – **Camellia Beans**. Founded by the Hayward family, Camellia is helping you put savory southern favorites quickly on the table with the recent release of five **Dinner & Seasoning Mixes**. Get ready to gather 'round the table with friends and family over the first ever, boxed meals by Camellia Beans with a combination of natural ingredients and flavorful recipes that have been passed down through the generations.

Keeping it super healthy – all mixes are non-GMO, no MSG, free of artificial colors and flavors, and vegetarian and vegan friendly. Designed with dietary restrictions in mind - all mixes are gluten-free and soy-free [with the exception of the Gumbo Mix.] The five Camellia Bean dinner & seasoning mixes include:

- **Creole Red Bean Seasoning** For generations, families in New Orleans have come together over a comforting bowl of Red Beans and Rice. This Creole Red Bean Seasoning only contains a blend of traditional New Orleans spices and seasoning vegetables. Must add rice and Camellia Red Kidney beans, or to eat it like a New Orleanian - add Andouille Sausage.
- **Cajun White Bean Seasoning** White Beans and Rice is a longstanding, traditional South Louisiana meal. This savory blend contains authentic New Orleans spices and seasoning vegetables. For a hearty meal add rice and Camellia White beans.
- **Gumbo Cajun Roux Base:** This savory stew is one of the most iconic dishes of New Orleans. Its delicious gumbo roux base is rich with an array of spices and seasoning vegetables. Enhance the tastes and texture by adding a scoop of rice and combining it with chicken, duck, or sausage.
- **Dirty Rice Cajun Seasoning Mix:** A beloved staple of Cajun cooking – “dirty rice” gets its name from the livers and gizzards that are ground up, seared into the pan, and then cooked with long grain rice. This mix serves up all of the flavor without the meat, so you can keep it vegetarian with your favorite plant-based protein, if desired.
- **Jambalaya Cajun Seasoning Mix:** For centuries, families in Louisiana have stirred a pot of world-famous Jambalaya. This dish is similar to a Spanish Paella but made with local Louisiana seasoning. Just add chicken, smoky Tasso, or shrimp to this long-grain rice and spice blend for a true taste of this Louisiana dish!

Created to help bring novice chefs and start-up cooks the authentic tastes of America's favorite food city, these dinner & seasoning mixes make it easier than ever to prepare Crescent City classics from the comfort of your own home. Camellia makes it simple and satisfying, sharing a variety of ways to prepare each meal - whether it's in a pressure cooker or a slow cooker so you can just set it and forget it. Put your own spin on it, by adding a sliced smoked sausage to the signature Creole Red Bean Seasoning Mix or keep it vegetarian with rice and let the spice blend bring out the flavors. Always good with a side of cornbread!

*The Camellia Dinner & Seasoning Mixes are available to purchase online at Amazon.com for nationwide shipping and in the Gulf South regions at retailers [Rouses, Winn Dixie, and Independent Grocery Stores.]*

For more information: Simone Rathlé | [simone@simoneink.com](mailto:simone@simoneink.com) | 703.534.8100