

CILANTRO & ROASTED ONION OLIVE OIL

BLACK BEAN & CORN SALSA

APPETIZER

Ingredients:

1 can Corn, drained

1 can Black Beans, drained

Minced Scallions

1/4 cup Twisted Trunk Honey Ginger Balsamic Vinegar

1/4 cup Twisted Trunk Cilantro & Roasted Onion Olive Oil

Tomatoes, diced

Tortilla Chips

Instructions:

Combine corn, beans, scallions, vinegar and oil.

Marinate overnight.

Before serving add tomatoes.

Serve with tortilla chips

Substitutions:

Oil – Persian Lime / Chipotle

Vinegar – Jalapeno

CILANTRO CINN-PEAR POTATOES

SIDE

Ingredients:

2 large Sweet Potatoes

1 tbsp. Twisted Trunk Cilantro & Roasted Onion Olive Oil

1 tbsp. Twisted Trunk Cinnamon Pear Balsamic Vinegar

1 tsp. Salt

1/2 tsp. Black Pepper

Instructions:

Preheat oven to 425 degrees.

Cut sweet potatoes in half lengthwise. Cut into wedges, about 4 or 5 per half. (If too long then cut in half).

Add slices to a bowl and add ingredients to them. Mix with hands to evenly coat the sweet potatoes.

Line a baking sheet with aluminum foil and place potatoes in single layer. You may also use a baking dish.

Bake for about 15 minutes until golden.

Loosen fries with a spatula and bake another 10 minutes.