

LEMON BALSAMIC VINEGAR

MIXED GREENS/POTATOES SIDE

Ingredients:

3 tbsp. Twisted Trunk Lemon Balsamic Vinegar
3 tbsp. Twisted Trunk Milanese Gremolata Olive Oil
2 tbsp. Dijon Mustard
1 tbsp. Fresh Thyme, chopped
1 1/2 lb. Baby Red Skinned Potatoes, halved
Kosher Salt
Freshly Ground Black Pepper
1 Red Bell Pepper, cut into thin strips
4 cups Mixed Lettuce Greens

Instructions:

Place an oven rack in the center of the oven. Preheat the oven to 375 degrees F. Line a heavy baking sheet with parchment paper. Set aside. In a large bowl, whisk together the Milanese Gremolata Olive Oil, Lemon White Balsamic, Dijon Mustard, thyme, 1/4 tsp. salt and 1/2 tsp. pepper until smooth. Remove 3 tablespoons of the dressing and reserve. Add the potatoes to the bowl and toss until coated with dressing. Arrange the potatoes in an even layer on the prepared baking sheet; season with salt and pepper. Roast until golden and tender, about 40 minutes. In another bowl, toss together the reserved 3 tablespoons dressing, bell peppers and mixed greens. Arrange on a platter. Place the roasted potatoes on top.

GUACAMOLE DIP/DRESSING/SAUCE

Ingredients:

2 Large, Ripe Avocados, peeled and seeded
1 clove Garlic, minced
2 tbsp. Twisted Trunk Lemon Balsamic Vinegar
1/4 tsp Cumin
1/4 tsp Chili Powder
1/4 tsp Sea Salt (optional)
1 tbsp. Salsa (optional)
Fresh Cilantro to garnish, finely chopped

Instructions:

Mash all ingredients in a bowl with a fork and serve immediately

Makes about 1-1/2 cups

HUMMUS DIP/DRESSING/SAUCE

Ingredients:

2 tbsp. Twisted Trunk Lemon Olive Oil
2 tsp Ground Cumin
1 Head Cauliflower, cored, cut into 1-1/2" florets
1/4 tsp Sea Salt (optional)
1/8 tsp Freshly Ground Black Pepper
1/2 cup Tahini (may be found in many Middle Eastern markets or at Whole Foods)
3 Cloves Garlic, smashed and minced to a paste
1/4 cup Twisted Trunk Lemon Balsamic Vinegar
1/8 tsp Paprika

Instructions:

Preheat oven to 500°F. Toss cauliflower, olive oil, cumin, sea salt (if desired) and black pepper together in a large bowl. Transfer mixture to rimmed baking sheet and spread out evenly. Bake until cauliflower is browned and tender, 25 - 30 minutes, stirring occasionally. Combine tahini, garlic, balsamic vinegar and roasted cauliflower in a food processor. Blend until a smooth paste forms (add additional olive oil if desired). Season with sea salt (if desired) and sprinkle paprika on top. Serve warm or cold with assorted vegetables.