

MILANESE GREMOLATA OLIVE OIL

RED QUINOA/BERRY SPINACH SALAD

Ingredients:

Salad:

1 cup Red Quinoa, (rinsed and cooked according to pkg., then rinsed under cold water)

1/2 pint Fresh Raspberries

1/2 pint Fresh Blueberries

2 cups Fresh Strawberries, sliced

1/3 cup Dried Cherries

2 – 9 to 10 ounce bags Baby Spinach Leaves

1/4 cup Red Onion, finely diced

4 oz. Feta Cheese, crumbles or cut into cubes

1/2 cup Sliced Almonds, toasted (400 F for 5 min)

Dressing:

1/4 cup Twisted Trunk Strawberry Balsamic Vinegar

2 tbsp. Honey

1/2 a Shallot, minced

1/4 cup Twisted Trunk Milanese Gremolata Olive Oil

Salt and Pepper

Instructions:

Whisk all of the dressing ingredients together in a bowl. Salt & pepper to taste

In a large bowl, mix spinach with prepared and drained quinoa. Then add raspberries, blueberries, cherries, strawberries, feta, almonds and onions and toss gently with the dressing.

MIXED GREENS/POTATOES SIDE

Ingredients:

3 tbsp. Twisted Trunk Lemon White Balsamic

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 olive oil, balsamic vinegar, 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.

SHAVED FENNEL SALAD

Ingredients:

2 Fennel Bulbs, trimmed and thinly sliced

2 tbsp. Flat Leaf Parsley, finely chopped

4 tbsp. Twisted Trunk Milanese Gremolata Olive Oil

2 tbsp. Lemon Juice, freshly squeezed

1 tsp Sea Salt

Fresh Ground Pepper to taste

1/3 cup Pecorino Romano, finely shaved

3 cups Mixed Baby Greens - optional

Instructions:

Place the shaved fennel in a re-sealable zip lock bag or bowl large enough to hold it.

Thoroughly whisk together the Gremolata Olive Oil, lemon juice, salt, pepper, and chopped flat leaf parsley.

Pour over the fennel and toss to coat.

Marinate in the refrigerator for two hours. In a bowl or large platter, arrange a bed of washed mixed baby greens.

Arrange the fennel over the greens, pouring any remaining dressing over the fennel and greens.

Sprinkle evenly with shaved Pecorino and fresh ground pepper

Servings: 4-6