

# TUSCAN HERB OLIVE OIL

## SMASHED ROASTED POTATOES

### APPETIZER

#### **Ingredients:**

12 to 15 Baby Red or Yellow Potatoes  
(1 ½ - 2 inch diameter)  
Kosher Salt  
1/2 cup Twisted Trunk Tuscan Herb Olive Oil

#### **Instructions:**

In a large pot, add potatoes, 2 tsp salt and water to cover. Bring to a boil and cook until fork tender. Drain and cool on dishtowel. With another dishtowel, folded in quarters, using as cover press down on each potato with palm of your hand; flatten to about 1/2 inch (don't worry if some fall apart, you can still use them) Heat the oven to 450 degrees Cover baking sheet with aluminum foil, put parchment paper on top of foil. Place flatten potatoes on parchment paper. Sprinkle potatoes with approx. 3/4 tsp salt and drizzle olive oil over each potato. Lift the potatoes to make sure that some oil goes underneath them. Roast potatoes until crispy and brown on edges, 30 – 40 minutes; turning the potatoes over halfway through. Serve hot. Serves – 8

## ROCKET PASTA

### MAIN

#### **Ingredients:**

1 lb. Rigatoni Pasta  
1 clove Garlic  
2 tbsp. Twisted Trunk Tuscan Herb Olive Oil  
5 oz. Rocket/Arugula\*, finely chopped  
2-3 Heirloom Tomatoes, on the vine preferred  
Parmigiano-Reggiano, freshly grated

#### **Instructions:**

While rigatoni cooks, begin to sauté one clove of garlic in the olive oil in large sauté pan over medium heat.  
Finely chop arugula (5 oz bag) and 2-3 tomatoes (separately).  
Remove garlic (when softened but not brown), stir in chopped tomatoes.  
Just before draining pasta, add arugula to tomatoes. Drain pasta, stir into arugula (rocket) and tomatoes. Serve with Parmigiano-Reggiano, freshly grated.

\*If you don't have a farmer's market you'll find Arugula in the bagged lettuce area of better grocery stores.

## CARAMELIZED CORN SALAD

### SIDE

#### **Ingredients:**

2 cup Sweet Corn  
1 carton Grape Tomatoes, halved  
2 tbsp. Garlic, finely chopped  
1/2 cup Fresh Basil, roughly chopped  
2 cup Fresh Mozzarella (Pearl size balls)  
4 tbsp. Twisted Trunk Tuscan Herb Olive Oil  
2 tbsp. Twisted Trunk 18 Year Aged Balsamic Vinegar  
Sea Salt  
Black Pepper

#### **Instructions:**

Add 2 tablespoons olive oil into a medium sized saute pan. Heat over medium-high until oil begins to shimmer. Add sweet corn and saute 3-5 minutes. Add garlic and basil and saute an additional 1-2 minutes. Add 2 tablespoons aged balsamic and reduce for an additional 1-2 minutes. During this step the aged balsamic will caramelize onto the sweet corn. Place caramelized corn & garlic mixture in refrigerator for 30 minutes to 1 hour to cool.  
After caramelized sweet corn, basil and garlic have cooled fold in halved grape tomatoes and fresh mozzarella balls. Drizzle salad with remaining 2 tablespoons olive oil. Season with sea salt and black pepper Serves 4-6