

# WILD MUSHROOM & SAGE OLIVE OIL

## CROUTONS

## SALAD

### **Ingredients:**

4 cups Fresh or Day-Old Bread, cut into 1" cubes (keep the crust - it adds texture)

1/2 cup Twisted Trunk Wild Mushroom and Sage Olive Oil

1 tbsp. Kosher Salt

1/2 tsp Fresh Ground Pepper

### **Instructions:**

Preheat the oven to 375. In a large bowl, toss all ingredients.

When the bread is evenly coated, place the cubes on a rimmed baking sheet on the middle rack of the oven.

Bake for 35 minutes, stirring a couple times to ensure even browning.

## MOCK MASHED POTATOES

## SIDE

### **Ingredients:**

1 large head Cauliflower

1 32 oz. container Chicken Broth

2 tsp Twisted Trunk Mushroom Sage Olive Oil or Twisted Trunk White Truffle Olive Oil

1 tbsp. Cream Cheese

Salt and Pepper to taste

### **Instructions:**

Break apart the florets of the cauliflower head.

Boil it in the chicken broth until tender, about 25 minutes. You want the cauliflower to be very soft and almost a bit overcooked.

Drain and purée using an emersion blender

Fold in the cream cheese and olive oil of your choice.

It is a delicious and healthy way to get your vegetables and reduce down those carbs!