



## Broccoli Rabe and White Beans

### Ingredients

ITEM#	AMT.	INGREDIENT
98453	4 bunch	Broccoli Rabe, cleaned and trimmed
31891	4 oz	Olive Oil
99785	½ cup	Sun Dried Tomato
99355	1 cup	Fresh Basil, chopped
37880	1 lb	Cannellini Beans, cooked
18390	1 tbl	Roasted Garlic Base
66215	8 oz	Aged Provolone, shredded

### Method

- *Blanch broccoli rabe in rapidly boiling salted water, drain and chill quickly*
- *In heavy bottom pan heat over high heat and add olive oil, broccoli rabe, beans, sundried tomatoes, garlic and basil*
- *Season with salt and pepper*
- *Lay out on sheet pan to chill*
- *Place onto serving platter and top with shredded cheese*



## Broccoli with Roasted Peppers

### Ingredients

ITEM#	AMT.	INGREDIENT
99945	4 bunch	Broccoli
97326	1 each	Red Pepper
99813	1 each	Yellow Pepper
97301	1 each	Green Pepper
31891	4 oz	Olive Oil
62255	8 oz	Asiago Cheese, shredded
18390	1 tbl	Roasted Garlic Base

### Method

- Trim broccoli and blanch in rapid boiling salted water, drain immediately and chill rapidly
- Clean peppers and grill on char grill until skin is blistered, remove from grill, peel burnt parts of skin and then cut peppers into 1/4" strips, set aside
- Heat heavy bottom pan over high heat and add olive oil, add broccoli, peppers and garlic, stir fry for one minute, adjust seasoning with salt and pepper
- Remove from heat and set aside to cool
- Place onto serving platter and top with shredded cheese



## Grilled Asparagus

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### Ingredients

ITEM#	AMT.	INGREDIENT
98560	3 bunch	Green Asparagus
99870	3 bunch	White Asparagus
31891	½ cup	Olive Oil
98928	1 lb	Cipollini Onions, peeled
97631	2 tbl	Italian Parsley, chopped

### Method

- *Trim asparagus and baste with olive oil, salt and pepper*
- *Grill on char grill until tender and lightly browned, turning frequently*
- *Grill onions until tender and lightly browned, set aside to cool and then cut in half*
- *Remove asparagus grill and set aside to cool*
- *Place asparagus on serving platter and sprinkle with chopped onions and chopped parsley*
- *Serve immediately*



## Grilled Eggplant and Roasted Tomatoes

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### Ingredients

ITEM#	AMT.	INGREDIENT
98956	6 each	Japanese Eggplant
31891	1 cup	Olive Oil
79645	2 cup	Roasted Tomatoes
97631	¼ cup	Italian Parsley, chopped

### Method

- *Cut eggplants in ½ lengthwise and baste with olive oil, salt and pepper*
- *Grill on char grill until tender, set aside on sheet pan to cool*
- *Cut eggplants into ¾" cube and combine with roasted tomatoes and chopped parsley, mix well*
- *Place on serving platter and top with chopped parsley*



## Roasted Sweet Potatoes

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### Ingredients

ITEM#	AMT.	INGREDIENT
98935	5 lb	Sweet Potato, diced ¾"
31891	4 oz	Olive Oil
99681	¼ cup	Fresh Thyme, chopped
99355	¼ cup	Fresh Basil, chopped
97631	¼ cup	Italian Parsley, chopped
68210	2 oz	Brown Sugar

### Method

- *In large stainless steel bowl combine all ingredients and mix well*
- *Spray baking sheet pan with non stick spray and lay out potatoes in single layer*
- *Roast in 400° oven for 12-15 minutes, until potatoes are tender and lightly browned*
- *Set aside to cool, label, date and refrigerate until needed*



## Sicilian Cauliflower

### Ingredients

ITEM#	AMT.	INGREDIENT
97451	3 head	Cauliflower, cut into florettes
97631	½ cup	Italian Parsley, chopped
31891	¼ cup	Olive Oil
22011	¼ cup	Whole Grain Mustard
46356	¼ cup	Red Wine Vinegar
32281	1 tsp	Crushed Red Pepper

### Method

- *Place cauliflower florettes into stainless steel bowl and add olive oil and season with salt and pepper*
- *Place in single layer onto greased baking sheet and roast at 400° for 15 minutes, or until tender and lightly browned*
- *Set aside to cool, place into bowl and add mustard, parsley, vinegar and gently mix, adjust seasoning*
- *Place onto serving platter and sprinkle top with crushed red pepper and a little parsley*