



Recipes

Tossed Salads

COUNTRY SALAD

Frisee, Arugula, Grapes, Granny Smith Apples, Candied Pecans and Maytag Blue Cheese in Cider Vinaigrette

ASPARAGUS AND PORTOBELLO

with baby tear drop tomatoes, mesclun greens, and imported feta cheese in roasted shallot vinaigrette

CAFÉ SALAD

Mesclun greens with candied walnuts, dried cranberries, gorgonzola with raspberry vinaigrette

BABY LETTUCE AND CYPRESS FARMS GOAT CHEESE

with pignoli nuts, sun dried tomatoes tossed with fresh cracked black pepper, lemon and extra virgin olive oil

BABY SPINACH AND STRAWBERRIES

with brie cheese, sliced pears and walnuts in a honey tarragon balsamic vinaigrette

LOBSTER SALAD

with mango, avocado, mesclun greens, shaved manchego cheese in a cilantro lime vinaigrette

BABY SPINACH SALAD

with grilled red onions, portabella mushroom, vine-ripened tomatoes, apple wood smoked bacon in a sherry dijon vinaigrette

GRILLED CHICKEN BREAST AND BABY LETTUCE

with roasted bosc pears, French green beans, cherry tomatoes in a walnut tangerine vinaigrette

ROASTED BABY BEETS AND FRISEE

with pistachios, grilled asparagus and crumbled goat cheese in a fig balsamic vinaigrette

SHRIMP AND AVOCADO SALAD

with watercress, baby arugula, sprouts, cucumbers and fresh grapefruit sections in a citrus vinaigrette

HUMBOLDT FOG GOAT CHEESE MESCLUN SALAD

with roasted eggplant, asparagus and shitake mushrooms, vine ripened tomatoes with fresh lemon and extra virgin olive oil

EGGPLANT SALAD

with Asian mesclun greens and miso ginger dressing

Sandwich Ideas

TURKEY AND BACON

with arugula, vine-ripened tomato, with cranberry mayonnaise on multi grain bread

MANGO GLAZED HAM

with gruyere, caramelized onions, arugula on rustic bread

ALBACORE TUNA

with grilled onion, black olive tapenade, vine ripened tomato and lemon rosemary aioli

ROAST BEEF AND BOURSIN CHEESE

with watercress, vine-ripened tomato on a rustic roll

GRILLED CHICKEN

with roasted pepper, arugula, fontina cheese and basil pesto on focaccia

SMOKED HAM AND BRIE

with home made mayonnaise, vine ripened tomatoes and watercress on a baguette

GRILLED CHICKEN ON CIABATTA

with aged provolone, balsamic roasted peppers and basil aioli

PROSCUITTO DI PARMA AND FRESH MOZZARELLA

with roasted peppers, arugula, drizzled with extra virgin olive oil on ciabatta

GRILLED PORTABELLA MUSHROOM

roasted red onions, peppers, fresh mozzarella & mesclun greens with garlic aioli on rustic roll

SMOKED TURKEY

and herb mayonnaise, cucumber, and watercress on a multi grain roll

VEGETARIAN

lettuce, tomato, avocado, tomato, cucumber and sprouts with non-fat herb yogurt dressing on a multi-grain roll

GOAT CHEESE

grilled tomato, eggplant, peppers and black olive tapenade on a baguette

SMOKED TURKEY

with sliced cucumbers, watercress, herb mayonnaise on black bread

SMOKED TURKEY AND BRIE

with sliced pears, watercress on rustic black bread

GRILLED TOFU AND ASPARAGUS

with vine ripened tomatoes and lemon aioli on herb focaccia

SMOKED HAM AND CHEDDAR

with sliced apple, arugula on rustic black bread

TURKEY CLUB

with apple wood smoked bacon, avocado, vine-ripened tomato on Brioche

Salad Recipes

SLICED DUCK WITH CITRUS AND WINTER GREENS

Ingredients

97650	3 each	Oranges, segmented
97611	2 each	Endive, sliced thin
97846	2 head	Radicchio, bite size cuts
99697	1 head	Frisee, cleaned, trimmed
97642	1 bunch	Watercress
93335	6 each	Duck breast cooked MR, sliced thin
93191	2 oz	Red onion, sliced thin
63461	1/2 cup	Walnuts

Dressing

74605	1/4 cup	Orange juice
31891	1/4 cup	Olive oil
42501	1/4 cup	Walnut oil
98981	2 tsp	lemon juice
49876	1 tbn	raspberry vinegar
22006	1/2 tsp	paprika
30866	1/2 tsp	Brown sugar

Method

- In stainless steel bowl whisk together orange juice, lemon juice, vinegar and slowly whisk in Olive oil and walnut oil, season with salt and pepper
- To make salad combine endive, radicchio, frisee, watercress, orange segments and toss with dressing
- Serve onto salad plates and top with sliced duck breast, toasted walnuts and shaved red onion, drizzle remaining dressing and serve immediately

GRILLED EGGPLANT AND CHICK PEAS SALAD WITH SMOKED PAPRIKA VINAIGRETTE

Ingredients

98956	6 each	Japanese eggplant, cut in 1/2 lengthwise
97301	2 each	Green peppers, seeded and cut in 1/2
97326	2 each	Red pepper, seeded and cut in 1/2
44761	1 can	Chick peas, drained and rinsed
97455	1 lb	tomatoes, diced 1/2"
97626	2 cups	Parsley, fresh chopped
31891	3 oz	Olive oil
99697	1 lb	Frisee, cleaned

Dressing

99905	2 tbn	Shallots, chopped
99711	1 tsp	Garlic, minced
47886	1/4 cup	Sherry wine vinegar
30351	1/4 cup	Grape seed oil
31891	1/2 cup	Olive oil
39730	2 tbn	Smoked paprika

Method

- Lightly coat peppers and eggplant with olive oil and grill on the char grill till tender and lightly browned, set aside to cool
- Cut eggplant and peppers into bite size pieces and add tomatoes, parsley and Chick peas, season with salt and pepper; set aside
- Saute shallots and garlic on low flame in oil being careful not to sizzle or boil oil,
- Remove from heat and add paprika and let sit for 15 minutes
- Combine with vinegar and refrigerate until needed
- Lay out frisee and place salad out on platter and drizzle dressing on top
- Serve immediately

KEY LIME MOJO SHRIMP, JICAMA, MANGO AND WATERCRESS SALAD

Ingredients

15695	16 each	Shrimp, 16/20 P&D
31891	2 tbs	Olive oil
00000	1 cup	Key Lime Mojo
91943	2 tbs	Cilantro, chopped
99973	1 cup	Jicama, julian cut
99365	1 cup	Mango, julian cut
99642	1 cup	Watercress
97326	1 each	Red pepper; julian
99081	2 oz	pecans, toasted
93126	1 tsp	Sea salt, course

Dressing

42501	1/3 cup	Walnut oil
31891	1/3 cup	Olive oil
50241	1/3 cup	Champagne vinegar
99081	3 tbs	Pecans chopped
99676	1 tbs	Chives, chopped
93126	1/2 tsp	Sea salt
32191	1/2 tsp	Black pepper

Method

- In stainless steel bowl combine shrimp, olive oil and heat large pan until very hot
- Add shrimp and sauté for 2 minutes then add mojo and bring to simmer for 1 minute, remove from heat, and finish with chopped cilantro
- In separate bowl combine olive oil and walnut oil and whisk together with vinegar, add chopped pecans and chives, season with salt and pepper; set aside
- In bowl combine mango, red pepper, jicama and watercress, season with salt and pepper and toss with pecan vinaigrette
- Set onto serving plates, top each plate with 4 shrimp and toasted pecans

MANGO MOJO

Ingredients

31891	3 tbs	Olive oil
99270	2 cups	Onion, diced 1/4"
99711	2 tbs	Garlic, minced
38921	1 tbs	Cumin
32051	1 tsp	Oregano
26771	1 tbs	Salt
40761	1 tbs	Pepper, black
74605	2 cups	Orange juice
33565	1 cup	White wine
97826	1/4 cup	Lime juice
99365	1 each	Mango, diced

Method

- Heat sauce pan and add olive oil, onion and garlic, cook until onions are wilted
- Add orange juice, lime juice and wine, add cumin, oregano, salt and pepper
- Add diced mango and cook for 20 minutes over light simmer
- Set aside to cool, pulse in blender and puree until smooth
- Label, date and refrigerate, will last for several days in the cooler

ASPARAGUS AND PORTOBELLO SALAD

Ingredients

97002	2 bunch	asparagus, trimmed
99665	3 lb	Portobello mushroom, cleaned
97326	2 each	Red peppers, seeded
97237	1 pint	Grape tomatoes
62555	12 oz	Feta cheese, crumbled
9000607	1 lb	Hampton Mesclun mix

Dressing

99905	6 each	shallots, roasted or grilled till tender
31891	8 oz	Olive oil
22006	1 oz	Mustard
46356	4 oz	Red wine vinegar
99676	1/2 cup	Chives, fresh chopped
21836	1-2 oz	Honey

Method

Trim and clean, peppers, asparagus and Portobello mushroom, drizzle with olive oil and grill on char grill till tender keeping crisp in color; set aside to cool then cut into strips

Roast shallots in oven or on char grill till tender and browned, set aside to cool and mince fine

In stainless steel bowl combine minced shallots, mustard, honey and vinegar and mix well

Incorporate oil slowly while mixing with whisk, Adjust seasoning with salt and pepper; set aside

Combine lettuce, cheese, asparagus, red pepper, Portobello, grape tomatoes, and dressing, mix well and served immediately on chilled plates

Serves 8 people

BABY LETTUCE AND GOAT CHEESE

Ingredients

9090100	1 lb	Baby Lettuce, mixed
65370	6 oz	pignoli nuts, roasted
99785	8 oz	Sun dried tomato, julian cut
97237	1 pint	grape tomatoes
66730	16 oz	Goat Cheese, crumbled
98981	2 each	Lemons, fresh juiced
31891	8 oz	Olive oil
32221	1 oz	Whole black pepper, fresh cracked

Method

Combine, lettuce, nuts, tomatoes, sun dried tomatoes and mix well

Drizzle lemon juice and olive oil over green and toss with a little fresh cracked black pepper

Serve on chilled salad plates or serving platter and top with Humboldt Fog goat Cheese, serve immediately

Serves 8 people

BABY SPINACH AND STRAWBERRY SALAD

Ingredients

98007	1 lb	Baby spinach
97726	2 pint	Strawberries, sliced
66180	1 lb	Brie, sliced thin
99005	3 each	Bosc pears, peeled & sliced thin
63461	8 oz	Walnuts,
19070	8 oz	Honey Tarragon Vinaigrette

Method

In stainless steel bowl combine spinach, strawberries, pears, walnuts and dressing and toss

Serve onto chilled salad plates or serving platter and top each with sliced brie, serve immediately

Serve 8 people

CAFÉ SALAD

Ingredients

9000611	1 lb	Mesclun mix, North Fork
63461	8 oz	Walnuts, candied
44725	12 oz	Dried cranberries
55040	16 oz	Gorgonzola, crumbled
18150	8 oz	Raspberry vinaigrette

Method

Combine all ingredients in stainless steel bowl and mix well

Serve immediately on chilled plates or on serving platter

Serves 8 people

FRISÉE AND BABY ARUGULA WITH MAYTAG BLUE CHEESE AND APPLES

Ingredients

97816	4 each	Granny smith apples, sliced thin
98276	1 lb	Red Grapes, cut in 1/2
90101	8 oz	Walnuts, coarsely chopped
66745	1 lb	Maytag Blue Cheese, crumbled
99697	1 lb	Frisee, cleaned
99535	1 lb	Baby Arrugula

Dressing

46041	3/4 cup	Cider Vinegar
42501	1 1/2 cups	Walnut Oil
99905	2 tbsn	shallots, chopped
99675	2 tbsn	Chives, chopped
21840	1/4 cup	Honey

Method

For dressing combine vinegar, shallots, chives and honey and slowly incorporate walnut oil using whisk, season with salt and pepper; set aside

Combine salad ingredients in stainless steel bowl and toss with dressing

Serve immediately

Serves 12 people

GRILLED CHICKEN BREAST AND BABY LETTUCE

Ingredients

13900	24 oz	Chicken breast grilled, cut into strips
9090100	1 lb	Baby lettuce
99005	2 each	Bosc pears, peeled and sliced
99625	1 lb	Haricot Vertes, cleaned and blanched
97237	1 pint	Grape Tomatoes
61705	11 oz	Montchevre, crumbled

Dressing

99905	1 tsp	Shallots, chopped
99675	2 tbs	Chives, chopped
24036	2 tbs	Tangerine Puree
99031	2 each	Tangerines, zested
33961	1 tsp	Honey
50241	1/2 cup	Champagne Vinegar
31201	1 tsp	Ground Cumin
42501	8 oz	walnut oil

Method

Combine shallots, chives, puree, honey, vinegar and cumin in stainless steel bowl and combine well

Slowly incorporate oil and season with salt and pepper; set aside

In separate bowl combine, chicken, beans, tomatoes, pears, lettuce and cheese and toss gently with dressing

Serve immediately on chilled plates or serving platter

Serves 8 people

HUMBOLDT FOG GOAT CHEESE, ROASTED EGGPLANT AND MESCLUN SALAD

Ingredients

9000603	1 lb	Park Avenue Mesclun mix
99518	4 each	Italian eggplant, diced 3/4"
97002	2 bunch	Asparagus, trimmed
99331	1 lb	Shitake mushrooms cleaned
99946	4 each	Tomatoes, vine ripened, cut into wedges
98981	2 each	lemons, juiced
31891	8 oz	Olive oil
66720	16 oz	Humboldt fog goat cheese, sliced thin

Method

Combine asparagus, shitake mushrooms and eggplant and drizzle with olive oil, season with salt and pepper and roast in oven until tender; set aside to cool

Combine mesclun mix, tomatoes and roasted vegetables and toss gently with cheese

Add lemon juice, olive oil and fresh cracked black pepper

Serve immediately on chilled salad plates or serving platter

Serves 8 people

LOBSTER AND MANGO SALAD

Ingredients

15361	24 oz	Lobster meat, diced 1/2"
99365	1 each	Mango, julian cut
99821	2 each	Avocado, julian cut
97237	1 pint	Grape tomatoes
9000606	1 lb	Peconic mesclun mix
53805	8 oz	Manchego cheese, shaved

Dressing

91943	1/2 cup	Cilantro, chopped fresh
97826	2 each	Limes, juiced
31201	1 tsp	Cumin, ground
31891	8 oz	Olive oil
99711	1 tsp	garlic, minced
99826	2 each	Jalapenos, minced
21836	1-2 oz	Honey

Method

In stainless steel bowl combine lime juice, garlic, cumin, jalapeno and honey and mix well with whisk

Slowly incorporate olive oil, adjust seasoning, set aside

In another bowl combine lobster, mango, avocado, tomatoes and greens

Toss gently adding dressing

Add manchego cheese and toss gently, serve immediately on chilled plates or serving platter

Serves 8 people

PEKING DUCK BREAST WITH MICRO GREENS, CRUNCHY CORN AND WILD FENNEL POLLEN

Ingredients

97680	4 oz	Micro greens
94355	6-8 oz	Duck breast, Ashley Farms'
47886	1 tspn	Sherry wine vinegar
25116	1 tspn	Pumpkin seed oil
00000	pinch	Wild fennel pollen
00000	1/4 cup	Dried corn

Method

Pan sear duck breast to MR and set aside

In stainless steel bowl combine micro greens, dried corn and drizzle with oil and vinegar, toss gently

Place on plate centered and top with sliced duck breast and dust lightly with wild fennel pollen

Drizzle plate with sherry vinegar and pumpkin seed oil, serve immediately

ROASTED BABY BEETS, FRISEE AND GOAT CHEESE IN A FIG BALSAMIC DRESSING

Ingredients

99697	1 lb	Frisee, cleaned
97209	1 lb	Golden baby beets, peeled with tops
99647	1 lb	Baby carrots, peeled with tops
63455	8 oz	Pistachios,
66740	12 oz	Herb goat cheese, crumbled
97237	1 pint	Grape tomatoes

Dressing

46236	3 oz	Balsamic vinegar
24046	3 oz	Fig puree
21836	2 tsp	Honey
30351	8 oz	Grape seed oil
99676	2 tbp	Chives, fresh chopped

Method

In stainless steel bowl combine vinegar, fig puree, honey and chives and blend well

Slowly add oil whisking continuously, season with salt and pepper and set aside

Drizzle beets and carrots with olive oil, salt and pepper and roast in the oven until tender, set aside

In salad bowl combine frisee, carrots, beets tomatoes and pistachios and toss with dressing,

Serve immediately on chilled salad plates or serving platter, top with crumbled goat cheese and serve immediately

Serves 8 people

SHRIMP AND AVOCADO SALAD

Ingredients

16345	24 oz	Shrimp, cooked, tail on 16-20
99821	2 each	avocado, cut into strips
97642	1 bunch	Watercress
99535	1/2 lb	Baby Arugula
97850	2 each	Grapefruit, cut into sections
99907	1 pt	Alfalfa sprouts
97201	2 each	Cucumbers, peeled, seeded, cut julian

Dressing

98981	1 each	Lemon, juiced and zested
98657	1 each	Orange, juiced and zested
31201	1 tsp	Ground cumin
99711	1 tsp	Garlic, minced
99826	2 each	Jalapeno, minced
91943	2 tbp	Cilantro, fresh chopped
21836	1 tsp	Honey
31891	8 oz	Olive oil

Method

In stainless steel bowl combine juice of orange and lemon, cumin, garlic, cilantro, jalapeno, and honey and mix well

Slowly add olive oil whisking continuously, add zest and season with salt and pepper, set aside

In separate bowl combine salad ingredients and toss gently with dressing, serve immediately on chilled salad plates or serving platter

Serves 8 people

BABY SPINACH SALAD

Ingredients

98007	1 lb	Baby spinach
19505	12 oz	Applewood Bacon, cooked and crumbled
98177	12 oz	Red onion, slab 1/2"
99665	4 each	Portobello mushroom, cleaned
99946	4 each	Vine ripened Tomatoes

Dressing

99905	6 each	shallots, roasted or grilled till tender
31891	8 oz	Olive oil
22006	1 oz	Mustard
47886	4 oz	Sherry wine vinegar
99676	1/2 cup	Chives, fresh chopped
21836	1-2 oz	Honey

Method

Roast shallots in oven or on char grill till tender and browned, set aside to cool and mince fine

In stainless steel bowl combine minced shallots, mustard, honey and vinegar and mix well

Incorporate oil slowly while mixing with whisk, Adjust seasoning with salt and pepper, set aside

Baste red onions and Portobello with olive oil, season with salt and pepper and grill till tender, set aside and cut into strips when cooled

In stainless steel bowl combine spinach, onion, mushroom, tomatoes, and bacon and toss with dressing

Serve immediately on chilled plates or on serving platter, top with additional bacon bits

Serves 8 people

FARRO SALAD WITH GRILLED ASPARAGUS AND BELL PEPPERS

Ingredients

38870	2 lbs	Farro
97002	1 lb	Asparagus
97326	4 ea	Bell Peppers (2 red, 2 yellow)
97870	1 ea	Onion, diced
31891	1 Cup	Olive Oil
46236	1/2 Cup	Balsamic Vinegar

Method

Cook Farro according to package directions and chill immediately.

Lightly coat asparagus and bell peppers with olive oil and salt & pepper.

Grill asparagus and bell peppers until tender and chill.

·Heat 1 Tbsp. extra virgin olive oil and sauté onions until transparent. Transfer onions to a medium bowl and cool at room temperature.
 ·Add balsamic vinegar to onions and slowly whisk in olive oil. Season with salt and pepper (and sugar if desired) to taste and mix well with Farro.
 ·Gently stir in bell peppers and asparagus and chill for at least one hour before service.
 ·Always adjust seasoning before serving. Serve with grilled chicken or fish.

TRI COLOR ORZO AND BROCCOLI RABE

Ingredients

38810	2 lb	Tri color Orzo, cooked, cooled
62690	2 lb	Santa Fe Mix (yellow/red peppers, Spanish onion, green onion)
98454	2 lb	Broccoli rabe, cleaned trimmed, blanched in boiling water
98325	2 pt	Cherry tomato, halved
99711	2 tspn	garlic, minced
97525	4 each	lemons, juiced
31891	1 cup	olive oil
97256	4 cups	basil, fresh chopped
97626	2 cups	parsley, fresh chopped

Method

·In hot sauté pan place 4 tablespoons of olive oil and garlic, when garlic sizzles add broccoli rabe and cook over high heat for 30 seconds, keeping crisp and green, set aside to cool
 ·In stainless steel bowl combine orzo, Santa Fe mix, cherry tomatoes, basil, parsley and cooled broccoli rabe
 ·Whisk together lemon juice and remaining olive oil and pour over salad
 ·Season with salt and pepper
 ·Store in shallow container; label, date and refrigerate

JICAMA SLAW

Ingredients

99973	2 lb	Jicama, julian cut
97136	2 lb	Bok Choy, shredded
97221	2 lb	Napa cabbage
70420	1 lb	Carrot, matchstick cut
99825	1/2 cup	Jalapeno pepper diced 1/4"
97676	2 cup	Scallions, sliced thin
67051	1 cup	Rice wine vinegar
21826	1/4 cup	honey
30861	3 tbs	Chili powder
91943	1 cup	Cilantro, fresh chopped
30361	2 cups	Salad oil

Method

·In stainless steel bowl combine jicama, cabbage, carrot, jalapeno and bok choy
 ·In separate bowl combine honey, vinegar, chili powder and cilantro, slowly incorporate oil
 ·Add dressing to slaw mix
 ·Refrigerate until service

ROASTED POTATO SALAD WITH GREEN BEANS

Ingredients

98445	5 lb	Red "B" Potatoes
96985	3 lb	French Green beans, cleaned and snipped, blanched
74065	1 lb	Red onion sliced 1/4"
31891	12 oz	Olive oil
99321	1 cup	Rosemary, fresh chopped
46120	6 oz	Red wine vinegar
31891	12 oz	Olive oil
99711	1/2 cup	garlic, minced
97626	2 cups	Parsley, chopped

Method

·Place potatoes in stainless steel bowl and drizzle with 12 oz of olive oil, chopped rosemary, salt and pepper and mix well
 ·Place seasoned potatoes on sheet pan and roast at 400° till browned and just tender
 ·Quickly cool potatoes in refrigerator
 ·In separate bowl combine garlic, red wine vinegar, olive oil and parsley
 ·Combine potatoes, blanched green beans, red onion in bowl and mix in dressing
 ·Store in shallow pan and refrigerate for at least two hours before service

MEDITERRANEAN GOLDEN JEWEL SALAD

Ingredients

38330	2 lbs	Golden Jewel Blend
99785	2 cups	Sun-dried Tomatoes (diced)
36211	2 cups	Kalamata Olives (sliced)
91485	1 cup	Red Onion (diced)
98007	6 oz.	Fresh Spinach (julienne cut)
99691	4 Tbls.	Oregano (fresh, chopped)
99686	8 Tbls.	Mint (fresh, chopped)
00000	2 cups	Lemon Vinaigrette (1:1 Lemon Juice/Olive Oil, season)
99711	1 Tbls.	Garlic (fresh, minced)
62555	1/2 lb	Feta Cheese
30891	1 tbs	Olive Oil

Method

·Cook Golden Jewel Blend according to package directions, set aside and cool.
 ·Slowly drizzle extra virgin olive oil into fresh squeezed lemon juice while whipping continuously.
 ·Add garlic, then sugar and salt to taste. Add all remaining ingredients (except feta cheese) and mix well before adding vinaigrette (you may choose to reserve 1 cup vinaigrette to adjust flavor of salad after it is chilled).
 ·Chill salad and garnish with feta cheese before serving. Serve on top of favorite mesclun mix and drizzle with Olive Oil
 Variation: Garnish with Chilled Shrimp

KANSAS MEDLEY RICE SALAD

Ingredients

38420	2 lb	Kansas Medley Rice, cooked, cooled
22510	1 lb	Dried Cherries, chopped coarsely
98657	10 each	Orange segments
63410	8 oz	Pecans, chopped coarsely
97626	2 cups	Parsley, fresh chopped

Dressing

98981	1 each	Lemon, juiced and zested
98657	1 each	Orange, juiced and zested
31201	1 tsp	Ground cumin
99711	1 tsp	Garlic, minced
99826	2 each	Jalapeno, minced
91943	2 tbs	Cilantro, fresh chopped
21836	2 tbs	Honey
31891	8 oz	Olive oil

Method

·In stainless steel bowl combine juice of orange and lemon, cumin, garlic, cilantro, jalapeno, and honey and mix well
 ·Slowly add olive oil whisking continuously, add zest and season with salt and pepper, set aside
 ·In separate bowl combine salad ingredients and toss gently with dressing, serve immediately on chilled salad plates or serving platter

WHOLE WHEAT FUSILLE WITH ROASTED VEGETABLE

Ingredients

36610	2 lb	Whole-wheat fusille, cooked, cooled
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97576	1 each	Eggplant, diced 3/4"
97002	2 bunch	Asparagus, trimmed, cut 1" pieces
99785	2 cup	Tomato, diced, 1/2"
97256	1 cup	Basil, fresh chopped
99681	1/4 cup	Thyme, fresh chopped
97626	1/4 cup	Parsley, fresh chopped
18655	2 cups	Black olive vinaigrette

Method

- Combine eggplant and asparagus in a bowl, drizzle with olive oil and season with salt and pepper; lay out on a sheet pan and roast until tender; set aside to cool
- Combine pasta, tomato, basil, thyme, parsley and dressing, add roasted vegetables
- Store in shallow container; label, date and refrigerate

TUSCAN WHITE BEAN SALAD

Ingredients

45300	1 can	White Kidney beans, drained, rinsed
98007	1 lb	Baby spinach
31891	2 oz	Olive oil
97455	1 lb	Tomato, diced 1/2"
97256	2 cup	Fresh basil, chopped
99711	2 tbs	Garlic, minced
31891	8 oz	Olive oil
46356	4 oz	Red wine vinegar

Method

- Drain and rinse beans and set into stainless steel bowl
- Stir fry spinach with 2 oz olive oil and garlic, season with salt and pepper; cooking till just wilted, spread out on sheet pan to quickly cool
- Combine spinach, basil and tomato with beans and add olive oil and red wine vinegar; adjust seasoning
- Store in shallow container; label, date and refrigerate

ORECCHETTA AND SMOKED TURKEY SALAD

Ingredients

10570	2 lb	Orecchetta Pasta, cooked, cooled
10100	1 lb	Smoked Turkey, diced 1/2"
98007	1 lb	Baby spinach
97455	1 lb	Tomato, diced 1/2"
17081	24 oz	Mayonnaise
97626	2 cups	Parsley, chopped

Method

- Stir fry spinach in pan with a little olive oil just until wilted, spread out on sheet pan and set aside to cool
- Combine all ingredients in a stainless steel bowl and mix well
- Store in shallow container; label, date and refrigerate

CHICKEN AND ARTICHOKE SALAD

Ingredients

13900	2 lb	Grilled Chicken, cut into strips
43881	2 lb	Artichoke hearts quartered
97455	1 lb	Tomatoes, diced 1/2"
8600	1 lb	Peas
91485	1 cup	Red onion, diced 1/2"
97626	2 cups	Parsley, fresh chopped
37443	24 oz	Pesto sauce

Method

- In stainless steel combine all ingredients and mix well
- Store in shallow container; label, date and refrigerate

GRILLED EGGPLANT AND CHICK PEA SALAD WITH

Smoked Paprika Vinaigrette

Ingredients

98956	6 each	Japanese eggplant, cut in 1/2 lengthwise
97301	2 each	Green peppers, seeded and cut in 1/2
97326	2 each	Red pepper, seeded and cut in 1/2
44761	1 can	Chick peas, drained and rinsed
97455	1 lb	tomatoes, diced 1/2"
97626	2 cups	Parsley, fresh chopped
31891	3 oz	Olive oil
99697	1 lb	Frisee, cleaned

Dressing

99905	2 tbp	Shallots, chopped
99711	1 tsp	Garlic, minced
47886	1/4 cup	Sherry wine vinegar
30351	1/4 cup	Grape seed oil
31891	1/2 cup	Olive oil
39730	2 tbp	Smoked paprika

Method

- Lightly coat peppers and eggplant with olive oil and grill on the char grill till tender and lightly browned, set aside to cool
- Cut eggplant and peppers into bite size pieces and add tomatoes, parsley and chick peas, season with salt and pepper; set aside
- Saute shallots and garlic on low flame in oil being careful not to sizzle or boil oil,
- Remove from heat and add paprika and let sit for 15 minutes
- Combine with vinegar and refrigerate until needed
- Lay out frisee and place salad out on platter and drizzle dressing on top
- Serve immediately

SMOKED PAPRIKA AIOLI

Ingredients

99711	8 cloves	Garlic, minced
98981	1 tbp	lemon juice
48290	4 oz	egg yolk
26771	2 tsp	Kosher salt
31891	2 cups	Olive oil
39730	3 tbp	Smoked Paprika

Method

- In food processor pulse smooth, garlic, lemon juice and egg yolk, paprika and salt
- While food processor is on add oil in a slow steady stream until incorporated
- Store in container; label, date and refrigerate for service

SMOKED PAPRIKA OIL

Ingredients

31891	1 cup	Olive oil
99711	2 tsp	Garlic, minced
39730	2 tbp	Smoked paprika

Method

- Heat oil with garlic and paprika on low flame for 3-4 minutes being careful not to brown or bubble oil
- Remove from heat and let stand for 15 minutes
- Strain through coffee filter or cheese cloth
- Keep oil in squeeze bottle for service