

# Lunch & Salad Recipes with Village Eatinghouse Handcrafted Sauces!

## BBQ Chicken Pizza

- 1 pizza crust shell
- 1 small red onion, diced
- 8 oz package of three-cheese blend
- 4 oz. **Village Eatinghouse Bold & Sassy Italian**
- 2 skinless, boneless chicken breasts

Cook chicken breast until done and cut into thin strips. Coat with Bold & Sassy Italian. On pizza shell, spread Bold & Sassy Italian, red onion and chicken breast. Top with cheese blend and bake at 350° for 20 – 25 minutes.

## Beef or Ham BBQ

- 1 lb thinly sliced roast beef or smoked ham
- 1 c **Village Eatinghouse Bold & Sassy Italian**
- 1 sweet onion, chopped

Place all ingredients into a slow cooker and heat on low. Eat on rolls for sandwiches or serve with a hearty side, like baked potatoes.

## Spinach Salad

- Fresh Spinach Leaves OR Romaine
- Cooked bacon pieces
- Sliced mushrooms
- Diced tomatoes
- Hard boiled eggs
- **Village Eatinghouse Marvelous Poppy Seed**

Assemble salad greens and other fresh ingredients as you like. Slightly warm Marvelous Poppy Seed and drizzle onto salad.

## Italian Caesar Dressing

- 4 anchovies
- 24 cloves of garlic
- 3 c **Village Eatinghouse Bright & Tangy Italian**
- 2 c mayonnaise
- 1 c lemon juice
- 2 T Worcestershire sauce

Salt & Pepper to taste  
Puree anchovies and garlic into a paste. In a separate bowl, combine rest of ingredients. Add the puree and enjoy on fresh Romaine with Parmesan Cheese or use to marinade shrimp or steak.

## Grilled Salmon Salad

- 4 - 4 oz fresh salmon fillets
- Fresh salad greens
- 1/2 c diced red onion
- 10 cherry tomatoes
- 3 t chopped fresh dill
- 1/2 c **Village Eatinghouse Marvelous Poppy Seed**

Drizzle salmon with Marvelous Poppy Seed and grill. Add to salad greens and other ingredients. Add more Marvelous Poppy Seed Dressing as desired and enjoy. Substitute salmon with shrimp or scallops.

## Awesome Pan-Seared or Grilled Chicken or Steak Salad

Marinate chicken breast or steak in **Village Eatinghouse Sweet & Sour Italian** for at least one hour or overnight. Meats are tenderized and ready to be placed in a heated pan or onto a prepped grill. (Throw remaining marinade away.) Assemble your favorite greens for salad. Cut cooked chicken or steak into slices and place atop your salad. Enjoy!

## Cherry Salmon Salad

- 4 -4 oz salmon fillets
- Fresh salad greens
- 1 c red onion
- 20 cherry tomatoes
- 1 T fresh chopped dill
- 1/4 c **Village Eatinghouse Tart Cherry Poppy Seed**

Grill salmon steak until flaky. Lightly glaze with Tart Cherry Poppy Seed. Pull apart and place atop salad greens and garnishes. Top with fresh dill and remaining dressing. Try with shrimp or scallops, too!

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HANDCRAFTED SAUCES

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