

# Salad Tonight?



## **CARAMELIZED APPLES, MIXED GREENS AND BLUE CHEESE CRUMBLE**

Choose your favorite greens

**Butter infused EVOO**

White Balsamic 25 Star

**Prima Olive's Basil EVOO**

Blue Cheese crumbles

Apple

1. Peel apple and thinly slice
2. Sautee apple in Butter EVOO until soft and golden
3. Place Greens on plate, lay sliced apples on top
4. Gently lace the Basil and White balsamic on top of greens and apples to your liking
5. Sprinkle blue cheese on top

## **MARINATED EGGPLANT OVER ARUGULA OR MIXED GREENS**

Marinate:

$\frac{1}{4}$  c **Prima Olive Nocellara extra virgin olive oil**

1 t turmeric

1 t ground cumin

**1 tbl Prima Olive Roasted Chili EVOO**

$\frac{1}{2}$  C **Prima Olive Lemon Infused Balsamic**

**Vinegar**

8 cloves of garlic

3 Roma tomatoes

3lb eggplant

4 medium assorted color peppers

\*Combine all marinade ingredients in a blender and pulse until blended.

Vegetables:

- eggplant, peeled and sliced lengthwise in 1" thick slices
  - Roma tomatoes, halved lengthwise
- 4 medium peppers of assorted colors, halved and seeded.

Toss vegetables with marinade. Allow to sit at least 30 minutes to let the flavors meld. Save marinade for dressing Preheat grill to medium.

Cook veggies 4-5 minutes until cooked but not mushy. (May take up to 10 minutes)

- Chill vegetable, then cut reserved dressing into bite-sized pieces.
- Place the grilled vegetables on top of greens
- drizzle with reserve marinade