



20th ANNIVERSARY
1992 - 2012

Antipasti Salad

Ingredients (Serving 8)

White Toque

Description	Item code
1 bag Grilled Eggplant	41203
1 bag Grilled Red Pepper Slab	41002
1 bag Grilled Zucchini Slices	41103
1 tray Roasted Red Tomatoes	41901
2 bags X-Fine Asparagus Spears 4"	40718
1 bag Artichoke Quarters Egypt	40200
1 tray IQF Buffalo Mozzarella Pearls	57105
2 oz Maille Vinegar Balsamic Modena	11100

At your local supermarket

Description
1 jar Pitted Salt Cured Olives (14oz)
4 oz Olive Oil
1 tbsp Garlic
1 tbsp Basil Pesto
1 bag Grilled Yellow Pepper
Salt & Pepper to taste

Cooking directions

1. Thaw and pat dry all grilled and roasted vegetables except the tomatoes. Cut them into bite size pieces.
 2. Saute the artichoke quarters, chill, reserve.
 3. Combine eggplant, red pepper, yellow pepper, zucchini, roasted tomatoes, asparagus, artichoke and olives and keep chilled.
 4. To make the dressing combine olive oil, garlic, basil pesto, vinegar, salt and pepper, adjust seasoning to taste.
 5. To serve add dressing to the grilled vegetables and add the Bufala mozzarella pearls.
- Tip: Dress only what you are serving and serve at once as the Mozzarella will discolor from the balsamic vinegar.