



## Tuscan Blend Olive Oil Recipes

**PAIRINGS:** Traditional Dark, Fig, Pomegranate and Pear Balsamics

**GREAT FOR:** The perfect medley of your favorite Mediterranean flavors.



### TUSCAN HERB GRILLED FLAT BREAD

Brush pre-made thin crust pizza dough with Tuscan herb olive oil. Place oil-side down on the grill at medium heat. Close lid. Grill 1 to 2 minutes or until grill marks appear on the bottom of the crust. Flip crust over using tongs or spatula. Layer crust with 1/2 cup grated mozzarella cheese, thinly sliced tomatoes, and thinly sliced red onion. Close lid. Grill 3 to 4 minutes longer or until cheese is melted and crust is browned. (Check pizza often to avoid burning.) Slide onto a baking sheet to remove from the grill. Drizzle flat bread with more Tuscan herb olive oil and sprinkle with parmesan cheese. Slice and serve immediately.

### ROASTED PEPPER SPREAD

Oven Roast 2-3 large red or yellow/orange peppers as follows: Preheat oven to 400 degrees. Line a baking sheet with foil. Lay peppers on their sides on the foil. Put baking sheet in 400 degree oven for 20 minutes. Remove baking sheet and turn over peppers using tongs. Bake for about another 20 minutes until done. When done the skin should be charred and soft and the peppers should look collapsed. Allow to cool and pull the skin from the peppers. Place roasted peppers, 1/4 cup Tuscan herb olive oil, 8 ounces of feta cheese, and sea salt & fresh ground pepper to taste into a food processor/blender and pulse until smooth. Serve over pasta or with artisan bread.



### TUSCAN GRILLED CHICKEN SANDWICH

Whisk together 1/3 cup Tuscan herb olive oil, lemon zest and fresh juice from 1 large lemon, and a pinch of salt and pepper to make marinade. Place 4 boneless chicken breasts in a shallow glass baking dish and coat the chicken with marinade. Cover dish and place in refrigerator overnight. Grill chicken on low heat until well done. Melt a slice of flavorful white cheese like jack or Swiss (use pepper jack if you want spice) on each chicken breast. Blend equal parts Tuscan herb olive oil with mayonnaise (or substitute Greek Yogurt plus salt and pepper to taste) to make a spread. Put spread on both sides of warm ciabatta bread. Place arugula and grated carrots on one side of bread, top with grilled chicken with cheese, add more arugula and grated carrots, and top with other piece of bread.

