



Delicious and Convenient!



OTG | RECIPES

STUFFED VINE LEAVES HORS D'OEUVRES

INGREDIENTS

- Toasted French bread slices
- Pancetta or bacon, thinly sliced and pan fried
- 1 250mL pkg Sardo Stuffed Vine Leaves
- 1 200g pkg Sardo Voila! Arugula Pesto
- 2 tomato slices
- Fresh Oregano or Basil

DIRECTIONS

- Cut stuffed Vine Leaves into diagonal slices.
- To each slice of toasted bread add a dollop of Arugula Pesto, topped with a slice of bacon or pancetta.
- Place tomato slice on top of pancetta, and then place a small amount of Arugula pesto, followed by a slice of vine leaf.
- Serves 4.



PASTA PRIMAVERA

INGREDIENTS

- 2 cups of cooked penne or fettucini pasta
- 6 TBSP Sardo PurOliva Oil
- 1 large tomato, diced
- 1 garlic clove, chopped fine
- 1 250 mL Sardo Sliced Kalamata Olives
- 2 TBSP Sardo Capers
- Anchovies to taste

DIRECTIONS

- Place warm pasta in bowl (drained).
- Sauté tomatoes, garlic, capers, anchovies and olives in pan and toss with PurOliva oil for 7-10 minutes.
- Add to pasta in bowl. Divide into 4 portions. Garnish with fresh oregano and salt & pepper to taste.

