

BLACK OLIVE TAPENADE HORS D'OEUVRES

- 1 baguette, cut into ½-inch slices
- 1 jar of **Sardo Gourmet Black Olive Tapenade**
- 1 cucumber slice or lettuce
- 1 pkg of Cheddar Cheese, sliced and melted
loosely packed Basil leaves

1. Preheat oven to 350°F. Place baguette slices on large baking sheet and bake until golden, 10 to 12 minutes.
2. Place cucumber slice or lettuce leaf with Cheddar cheese, spread dollop of Sardo Black Olive Tapenade on baguette.
3. Garnish with a Basil leaf. Ready to Serve.

CHEF'S TIP:

Cheddar cheese can be served warm or cold.



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BASIL PESTO PASTA

- ½ cup chopped onion
- 2½ TBSP **Sardo Pesto**
- 2 TBSP olive oil
- 1 (16 ounce) package pasta
- salt to taste
- ground black pepper to taste
- grated cheese to taste

1. Cook pasta in a large pot of boiling water until done. Drain.
2. In a large bowl, mix pesto mixture into pasta. Stir in olive oil. Serve.
3. Add grated cheese.

CHEF'S TIP:

The pesto must never be heated otherwise the basil darkens.

