

## *Salad Recipes from the Tubby Olive*

*Try these Tubby Olive favorite recipes and enjoy!*

### **Lemon Vinaigrette**

3 T **Tubby Olive Sicilian Lemon Balsamic Vinegar**

½ t salt

1 clove garlic crushed

½ c any **Tubby Olive Extra Virgin Olive Oil**

Combine Sicilian Lemon Balsamic Vinegar, salt, pepper and garlic in medium bowl. Whisking constantly, add oil in a thin stream. Remove garlic and serve or store in refrigerator for up to 1 week.

### **Raspberry Vinaigrette**

1/2 c **Tubby Olive Raspberry Balsamic (or Cranberry Pear Balsamic)**

1/2 c **Tubby Olive Roasted Almond or Walnut Oil**

2 t **Red Raspberry-Wasabi Mustard\*** or any mustard

1/4 t ground black pepper

In jar with tight fitting lid, combine the oil, balsamic, mustard and black pepper. Shake well. This vinaigrette is perfect for a green salad with fresh raspberries, chopped walnuts, and feta cheese crumbles.

*\*Available at The Tubby Olive*

### **Creamy Vinaigrette**

1/3 c any **Tubby Olive Extra Virgin Olive Oil**

3 T or more **Tubby Olive White Premium or 18 Year Aged Balsamic**

3 T sour cream, yogurt or mayonnaise

1 tsp Dijon mustard

1 small shallot cut into chunks

Salt and freshly ground black pepper to taste

Combine all ingredients except shallot in a blender and turn on machine; a creamy emulsion will form within 30 seconds. Taste and add vinegar a teaspoon or two at a time until balance tastes right to you. Add shallot and turn machine on and off a few times until shallot is minced within dressing.

### **Mimosa Vinaigrette**

¼ c **Tubby Olive Champagne Vinegar**

¾ c **Tubby Olive Blood Orange Olive Oil**

1 clove garlic, minced

1½ t Dijon mustard

1 t artificial sweetener, optional

½ t salt

Place all ingredients except oil in a blender. Gradually increase speed from low to high. Once combined, slowly begin to add Blood Orange Oil, until combined and smooth. Serve over greens with mandarin oranges, coconut and toasted pecans.

**Sherry-Maple Vinaigrette**

1/3 c any **Tubby Olive Extra Virgin Olive Oil**  
1 large finely chopped shallot (1/3 c)  
2 T **Tubby Olive Sherry Reserva Vinegar**  
1 t **Tubby Olive Maple Balsamic**  
1 t Dijon Mustard  
1 t finely chopped fresh thyme  
Salt and Pepper

Heat olive oil over medium heat in small skillet. Add shallots and pinch of salt, cook for 7-8 min until shallots are browned and toasted. Remove from heat and let cool for 5 min. Add sherry vinegar, maple balsamic, mustard, thyme ¼ tsp. salt and a few twists of fresh pepper. Whisk until well blended. Serve warm over a mixed green salad with roasted root vegetables and toasted nuts.

**Basil-Blackberry Ginger Vinaigrette**

1/3 c **Tubby Olive Basil Olive Oil**  
¼ c **Tubby Olive Blackberry Ginger Balsamic**  
1 t Dijon mustard  
2 t fresh thyme, minced  
Dash onion powder (optional), Salt and pepper to taste

Whisk all ingredients together until fully incorporated, then serve over micro greens, diced veggies-carrots, peppers, radishes, cucumber, celery, mushrooms and crumbled cheese (optional).

**Neapolitan Tomato Salad**

Diced or sliced fresh tomatoes, any variety, to desired size  
Chopped green onion (1)  
Diced seedless cucumber  
Fresh chopped oregano and/or basil  
Salt and Pepper to taste  
¼ c **Tubby Olive Basil or Tuscan Herb Olive Oil**  
¼ c **Tubby Olive Neapolitan Herb Balsamic**  
1 t Dijon mustard

Whisk Olive Oil, Balsamic and mustard until incorporated, drizzle over other ingredients, and toss in large bowl together. Serve as a side with any meal or over pasta or greens.

**Feta Orzo Salad w/ Cranberry-Lime Vinaigrette**

Vinaigrette

2-1/2 t **Tubby Olive Cranberry Pear Balsamic**  
1/3 c **Tubby Olive Persian Lime Olive Oil**  
1 t Dijon Mustard

Salad

8 oz. Orzo, cooked according to package directions  
1/4 c minced fresh parsley  
2 oz. toasted pine nuts  
1/4 c dried cranberries finely chopped  
2 oz feta cheese

Rinse orzo with cold water, dry with paper towel, to remove excess water. Toss with pine nuts, cranberries, and parsley. In jar with tight fitting lid, combine oil, balsamic and mustard; mix into orzo and lightly toss in feta cheese. Refrigerate for 1 hr before serving.

**Avocado, Feta & Strawberry Layered Salad with Balsamic Vinaigrette**

1 avocado, thinly sliced  
1 lb strawberries, thinly sliced  
1/2 sweet onion, thinly sliced  
8 cups mixed greens  
6 oz feta cheese

*Whisk together for the vinaigrette:*

3 T **Tubby Olive 18 Year-Aged Traditional Balsamic**  
3 T any **Tubby Olive Extra Virgin Olive Oil**

Wash and dry greens and lay out on a large serving platter. Arrange sliced onions in a single layer over the greens. Layer on the avocado slices, followed by a layer of the strawberry slices. Drizzle with the vinaigrette and top with the feta cheese.

**Asian Pear Salad with Lemon-Pomegranate Vinaigrette**

1 bag Spring Mix  
1 bunch frisée, yellow inner leaves  
1 Asian pear sliced thin  
1 handful pomegranate seeds  
6 T **Tubby Olive Pomegranate Balsamic**  
4 T **Tubby Olive Lemon Olive Oil**  
1 pinch sea salt  
Black pepper, to taste

Whisk Lemon Olive Oil into Pomegranate Balsamic. Season with salt and pepper. Sprinkle sliced pears with salt, so they do not discolor. Dress mixed greens with vinaigrette and plate into individual portions. Add pears and pomegranate seeds on top.

**Arugula with Berries and Chocolate-Orange Vinaigrette**

1 c each blackberries & sliced strawberries  
1/2 c each raspberries & blueberries  
1 small can mandarin orange segments  
2 T fresh basil  
2 T sliced almonds  
3 c baby arugula or micro greens

Dressing:

1/4 c **Tubby Olive Blood Orange Olive Oil**  
1/4 c **Tubby Olive Dark Chocolate Balsamic Vinegar**  
1 T minced shallots  
Pinch salt

Mix dressing ingredients together until well blended. Combine fruit with basil onto greens and sprinkle with almonds. Drizzle vinaigrette over salad.

### **Tuscan Grilled Salad**

#### Vinaigrette:

1/3 c **Tubby Olive Tuscan Herb Olive Oil**  
1/4 c **Tubby Olive Grapefruit or Sicilian White Balsamic**  
3 garlic cloves, chopped  
1/2 t dried crushed red pepper

#### Salad:

4 large heads of radicchio, each cored & quartered  
4 hearts of romaine lettuce  
1/4 c shaved pecorino cheese

Whisk oil, vinegar, garlic, and crushed red pepper in large bowl. Add radicchio and romaine and toss to coat. Marinate 20 minutes. Prepare barbecue (medium heat). Drain marinade into small bowl. Place radicchio and romaine on grill; sprinkle with kosher salt and fresh cracked pepper. Grill radicchio and romaine until edges are crisp and slightly charred, turning occasionally, about 6 minutes. Transfer to serving platter. Drizzle with reserved marinade and sprinkle with cheese shavings. Serves 4-6.

### **Espresso Asparagus Salad**

1 bunch asparagus, washed and trimmed  
Chopped walnuts or almonds  
Chopped fresh flat parsley  
1/4 c **Tubby Olive Espresso Balsamic**  
1/4 c **Tubby Olive Roasted Walnut, Almond Oil or any Tubby Olive Extra Virgin Olive Oil**  
1 t minced shallots  
1 t Dijon mustard  
Salt & pepper to taste

Steam trimmed asparagus to tender crisp doneness. Whisk together balsamic, mustard, shallots and salt & pepper; then add thin stream of oil, whisking well. Pour over asparagus, top with chopped nuts and parsley.

### **Citrus Vinaigrette or Marinade**

2 T Orange Juice  
1 T Lemon Juice, freshly squeezed  
2 T any **Tubby Olive Extra Virgin Olive Oil**  
1 t Dijon mustard  
Salt & pepper to taste

Whisk together all ingredients. Drizzle over greens with fruit and cheese, or use as a marinade on fish, seafood or chicken. Reserve a little for an extra drizzle before serving. Makes about 2 servings.