

# *Recipes from the Tubby Olive*

*Try these Tubby Olive favorite recipes and enjoy!*

## **Easy Sheet Pan Recipes**

### **Sheet Pan Chicken with Sweet Potatoes, Apples & Brussels Sprouts**

4 boneless chicken breasts, trimmed and lightly pounded for even thickness  
3 T **Tubby Olive Rosemary Olive Oil**  
3 T **Tubby Olive Maple Balsamic**  
2 T chopped fresh rosemary  
4 cloves garlic, minced  
4 c Brussels sprouts trimmed and halved  
1 large sweet potato, peeled and cut into 1/2 inch cubes  
1 medium red onion, cut into 3/4 inch pieces  
1 medium granny smith apple, cored and cut into 1 inch chunks  
1 t ground cinnamon  
Salt and pepper

Preheat oven to 425 °F. Place chicken breasts in large zip lock bag along with 1-1/2 T of oil, balsamic, garlic, 1 T rosemary, cinnamon, 1/2 t salt and 1/4 t pepper. Zip bag tightly, shake coating chicken, allowing to marinate for up to a day. Meanwhile chop vegetables and apple and place on large sheet pan. Drizzle with remaining oil, and salt and pepper. Toss to evenly coat, then spread evenly on pan. Remove chicken from marinade and place on top of the vegetables and apple. Place in oven and roast for about 18-22 minutes until chicken reaches internal temperature of 160-165 °F. Remove chicken to a plate to rest. Toss the vegetables and apple on the pan, drizzle with remaining balsamic, return to oven and continue to bake until caramelized and tender about 10-15 minutes. Sprinkle with remaining rosemary. Serve with the chicken.

### **Grilled Pizza with Pears, Goat Cheese & Caramelized Onions**

Thin crust refrigerator pizza dough  
2 T **Tubby Olive Basil Olive Oil**, divided  
2 pears, thinly sliced  
1 large sweet onion, thinly sliced  
2 t **Tubby Olive Cinnamon Pear Balsamic**, divided

Preheat oven to 400 °F. Unroll pizza dough, brush with 1 T **Tubby Olive Basil Olive Oil** and bake for 5-7 minutes in heated oven. Sauté thinly sliced onion in 1 T **Tubby Olive Basil Olive Oil** and 1 t **Tubby Olive Cinnamon Pear Balsamic** for 25 minutes or until caramelized. On pre-baked crust, arrange thinly sliced pears, scatter caramelized onions over surface along with goat cheese and toasted nuts. Drizzle 1 t **Tubby Olive Cinnamon Pear Balsamic** over all and return to oven for 5-7 minutes until crust is golden brown. This pizza is suitable for a main meal, an appetizer or a dessert!

### **Sheet Pan Steak and Fries**

4 (1 inch thick) top sirloin steaks (marinated in a 1/4 c Tubby Olive Garlic Olive Oil and salt and pepper to taste)  
2 russet potatoes, cut into 8 long wedges  
2 T **Tubby Olive Garlic Olive Oil**  
1/2 c freshly grated parmesan cheese  
2 T chopped parsley  
Salt and pepper to taste

Preheat oven to 375 °F. Lightly oil baking sheet. Place potatoes in a single layer onto one side of baking sheet. Add Tubby Olive Garlic Oil, parmesan, salt and pepper to taste, toss to combine. Place in oven and bake for 20-25 minutes, or until golden brown and crispy, tossing occasionally. Take sheet out of oven. Preheat oven to broil. Place seasoned and marinated steaks on opposite side of potatoes in a single layer. Broil until steak is brown and charred at the edges, about 4-5 minutes per side, or until desired doneness. Sprinkle parsley over potatoes and serve immediately.

### **Sheet Pan Eggplant Parmesan**

1 medium eggplant, cut into 1/4 inch slices  
2 eggs  
1 T water  
1 c panko breadcrumbs  
1/4 cup parmesan cheese  
2 T **Tubby Olive Tuscan Herb Olive Oil**  
1 jar tomato sauce (25 oz)  
8 oz mozzarella cheese, shredded  
Basil, fresh, julienned

Preheat oven to 375 °F. Combine panko breadcrumbs, parmesan cheese, in shallow dish. In a separate dish beat eggs with the water. Dip eggplant slices in the egg and then the breadcrumb mixture, pressing the breadcrumbs onto the eggplant to evenly coat both sides. Drizzle a foil-lined sheet pan with **Tubby Olive Tuscan Herb Olive Oil** and spread it around to cover the whole pan. Place the breaded eggplant in a single layer on the baking sheet. Bake in the preheated oven for 15 minutes, flip slices then bake for an additional 10 minutes on the other side. Spoon sauce onto each slice and top with shredded cheese. Return to oven and continue to bake for an additional 10 minutes, or until cheese is melted. Top with fresh basil before serving.

### **Spanish Paella Sheet Pan Dinner**

2 T **Tubby Olive Cilantro and Onion Olive Oil**  
1/2 c each chopped red onion and bell pepper  
3 garlic cloves, minced  
2 bay leaves  
Zest of 1 lemon  
1 t paprika  
1 pinch saffron  
1 lb of large raw shrimp, cleaned  
8 oz Spanish chorizo, sliced  
3 c minute rice  
3/4 c frozen peas  
3 c chicken broth  
Parsley  
Crushed red pepper

Preheat oven to 400 °F. Drizzle Tubby Olive Cilantro and Onion Olive Oil over a large 13 x 18 inch rimmed sheet pan. Add onion, pepper, garlic, bay leaves, lemon zest, paprika, saffron and a couple of shakes of crushed red pepper. Roast the veggies and spices for 5 minutes. Remove pan from oven and add shrimp and chorizo. Sprinkle liberally with salt and pepper. Shake the pan so the shrimp and chorizo settle to the bottom and place back in the oven for 5 minutes until the shrimp are almost cooked. Finally push the shrimp and chorizo to the edge of the pan and pour the rice in the center of the pan. Pour chicken broth over the rice to coat it. Add the peas shake pan again to settle the rice into the broth. Pop the pan back in the oven to cook for another 5-8 minutes. Take the pan out of the oven and stir well to mix the spices throughout the rice. If there is a little broth left in the pan, let it sit for a couple of minutes to let the rice soak up the broth. Sprinkle with fresh parsley and serve warm.

### **Salmon with Potatoes and Pencil Asparagus**

2 lbs Yukon Gold Potatoes  
2 T **Tubby Olive Rosemary Olive Oil**, plus more for drizzling  
1-1/2 lbs wild salmon fillet, divided into portions  
1 T Rosemary and Thyme  
1 lb pencil asparagus  
1 lemon quartered  
1 t salt plus more for sprinkling  
Pepper, freshly ground

Preheat oven to 400 °F with the rack in the center. Cut potatoes into bite size pieces, approximately 1-1/2 inches. On a rimmed sheet pan place potatoes, and toss with the Tubby Olive Rosemary Olive Oil, 1 teaspoon salt and freshly ground pepper. Roast for 30 minutes or until crisp outside and tender inside. You can toss half way through if you like. Push potatoes to the perimeter of the pan. Lay salmon pieces in the center and asparagus in bunches over potatoes. Rub a little olive oil into each piece of salmon and sprinkle with salt and pepper. Sprinkle chopped herbs over everything. Roast for about 10 minutes, until salmon is cooked through and asparagus is crisp-tender. Before serving, garnish with lemon wedges and drizzle with additional oil and some flaky sea salt if you like. Serve immediately.

### **Baked Eggs with Leeks and Mushrooms**

8 eggs  
1/4 cup crumbled fresh goat cheese  
3 T **Tubby Olive Mushroom and Sage Olive Oil**  
8 oz of favorite mushrooms  
2 large leeks sliced thinly  
1 t fresh thyme leaves  
1/2 t salt and pepper

Preheat oven to 400 °F with the rack in the center. Line a large rimmed baking sheet with parchment paper and coat lightly with the Tubby Olive Mushroom and Sage Olive Oil. Put mushrooms and leeks on baking sheet, sprinkle with oil, salt and pepper and thyme and toss to coat. Spread vegetables in an even layer, bake until softened and starting to brown, about 10 minutes. Remove baking sheet from oven but leave oven on and make 8 even spaced hollows in the vegetables and crack an egg into each. Sprinkle with goat cheese salt and pepper to taste. Return to oven and bake until egg whites are set but shiny and yolks are still runny 8 to 10 minutes. Jiggle baking sheet to check softness of yolks. For firmer yolks and whites leave the eggs on the baking sheet for 4-5 minutes before serving.

### **OTHER DELICIOUS RECIPES**

#### **Autumn Salad with Apple Balsamic Dressing**

1/4 c **Tubby Olive Extra Virgin Olive Oil** (your favorite)  
1/4 c **Tubby Olive Red Apple Balsamic**  
2 t country style Dijon mustard  
1 t finely chopped fresh garlic  
1/2 t salt

#### **Topping:**

5 slices bacon, cut into 1-inch pieces  
1/2 c chopped pecans  
1 T firmly packed brown sugar

#### **Salad:**

8 c spinach leaves  
2 c shredded red cabbage

1 apple, thinly sliced  
1/2 c thinly sliced onion  
1/3 c dried cranberries  
3/4 oz cheese crumbles (goat, feta, or blue)

Combine all salad dressing ingredients in small bowl; beat with wire whisk until well mixed. Cook bacon pieces in skillet until crisp. Remove from heat, drain fat. Immediately add pecans and brown sugar to skillet. Set aside until serving time. Place all salad ingredients in large bowl. Drizzle half of dressing over salad, toss to coat. Sprinkle with topping mixture; serve with remaining dressing.

### **Spinach Salad with Maple Balsamic Dressing**

#### ***Dressing:***

1/4 c **Tubby Olive Extra Virgin Olive Oil** (your favorite)  
1/4 c **Tubby Olive Maple Balsamic**  
2 t county-style Dijon mustard  
1 t finely chopped fresh garlic  
1/2 t salt

#### ***Topping:***

5 slices bacon, cut into 1-inch pieces  
1/2 c chopped pecans  
1 T firmly packed brown sugar

#### ***Salad:***

8 cups spinach leaves, 2 cups shredded red cabbage, 1 apple or pear, thinly sliced, 1/2 cup thinly sliced onion, 3/4 oz. shredded cheddar cheese. Combine all salad dressing ingredients in small bowl; beat with wire whisk until well mixed. Cook bacon pieces in skillet until crisp. Remove from heat, drain fat. Immediately add pecans and brown sugar to skillet. Set aside until serving time. Place all salad ingredients in large bowl. Drizzle half of dressing over salad, toss to coat. Sprinkle with topping mixture; serve with remaining dressing.

### **Pork Tenderloin in Red Apple Herb Marinade**

3 pork tenderloins (1 pound each)  
1/2 c **Tubby Olive Extra Virgin Olive Oil, your favorite**  
1/2 c **Tubby Olive Red Apple Balsamic**  
2 T minced garlic  
1-1/2 T each fresh rosemary and thyme  
2 t Dijon mustard  
Kosher salt and black pepper 1-2 teaspoons each

Combine oil, balsamic, garlic, rosemary, thyme, mustard and salt and pepper in a 1 gallon resealable plastic bag. Add tenderloins and turn to coat with the marinade. Let marinade at least 3 hours in the refrigerator but preferably overnight. Preheat oven to 400°F. Remove tenderloins from bag and discard marinade keeping any of the herbs on the meat. Sprinkle with salt and pepper. Heat 3 tablespoons of oil in an ovenproof sauté pan and sear tenderloins on all sides until golden brown. Place pan with meat in the oven and roast in oven for 10-15 minutes or until meat registers 137 °F at thickest part. Transfer to a platter, cover with foil and let rest for 10 minutes. Season to taste, slice and serve warm.

### **Pasta Salad with Apple Walnut Vinaigrette**

8 ounces Farfalle pasta, cooked  
1 c roasted chicken, shredded  
1 medium zucchini, thinly sliced  
2 small yellow squash, thinly sliced  
2 apples, coarsely chopped  
1/4 cup walnuts, toasted  
1/4 cup gorgonzola cheese

***Vinaigrette:***

- 1/4 cup **Tubby Olive Gravenstein Apple Balsamic**
- 1/4 cup **Tubby Olive Roasted Walnut Oil**
- 1 Tablespoon Dijon mustard
- 1 garlic clove, minced

Stir together pasta, chicken and next 5 ingredients in a large salad bowl. Add salt and pepper to taste. Whisk dressing ingredients together and pour over pasta salad. Toss and serve.

**Creamy Rosemary Wild Rice Soup**

- 1 T **Herbs de Provence Oil**
- 1 large carrot, peeled and diced
- 8 oz boneless, skinless chicken Breast cubed
- 1 large parsnip, peeled and diced
- 1 medium onion, diced
- 3 T minced fresh rosemary
- 2 cloves garlic, minced
- 2 stalks celery, diced
- 1 qt low sodium chicken broth
- 1/2 c wild rice
- 2 T flour
- 2 c fat-free half-and-half

In a large saucepan over medium-high, heat the olive oil. Add the cubed chicken breast and sear until browned, 4-5 minutes. The meat doesn't need to be cooked through. Add the onion, garlic, celery, carrot and parsnip, then cook until browned, 3-4 minutes. Add the rosemary, chicken broth and wild rice. Bring to a simmer and cover. Cook for 45 minutes, until rice is tender. Add flour and cook, stirring constantly until thickened. Add half-and-half, but do not boil or half-and-half will separate. Season with salt and pepper.

**Butternut Squash Soup with Pears**

- 1 leek (white and light green parts only)
- 2 T **Tubby Olive Extra Virgin Olive Oil**, your favorite
- 2 butternut squash, seeds removed & cut into large chunks
- 1 t cinnamon
- 1 lime or lemon, juiced
- 1/2 t nutmeg, freshly ground
- 1 T sage leaves
- 2 dashes cayenne pepper (or to taste)
- 1 t salt
- 1 t ginger, ground or 1-inch fresh, grated
- 2 T maple syrup
- 2 pears, peeled and cut into large chunks
- 1 t Tubby Olive Extra Virgin Olive Oil, your favorite
- 2-3 T **Tubby Olive Cinnamon Pear Balsamic Vinegar**

Heat oil in a large pot. Add the leek and sauté until transparent. Add the butternut squash pieces, cover with water. Add the salt, cinnamon, ginger, nutmeg, sage leaves and cayenne. Bring to a boil and cook until the squash is soft. Puree in food processor. Add the maple syrup & lime juice. Add water to thin as needed. To prepare the pears, heat the oil in a small frying pan. Peel and cut the pears and add to the hot oil. Lightly sauté the pears, drizzling the Cinnamon Pear Balsamic over the top of the pears. Float pears on top of soup when ready to serve.

### **Roasted Vegetables**

1/2 lb asparagus spears  
1 red pepper cut into strips  
1/4 lb carrots slices  
1 yellow pepper cut into strips  
2 garlic cloves minced  
1/2 red onion sliced  
oregano & sage sea salt and fresh ground pepper  
1/4 c **Tuscan Herb Olive Oil**  
Sicilian Lemon Balsamic Vinegar, for drizzling

Preheat the oven to 400°F. Toss all ingredients in a large bowl. Place on a large baking sheet in a flat layer. Roast for 10-12 minutes or until tender and lightly browned. Arrange vegetables on a serving platter and drizzle with Sicilian Lemon Balsamic. Season to taste with sea salt and fresh ground pepper. Serves 6 to 8.

### **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 t 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.

### **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.

### **Red Apple Dip**

½ c sour cream  
¼ c cream cheese  
2 T Savannah Bee Orange Blossom Honey\*  
2 T **The Tubby Olive Red Apple Balsamic Vinegar**  
¼ t cinnamon  
1 c apples chopped  
½ c toasted walnuts chopped

Blend all ingredients except the apples in a food processor. Place mixture in a bowl and add the apples. Put mixture in a serving bowl and sprinkle the walnuts over the top. Serve with cinnamon crisp crackers.

\*Available at The Tubby Olive

### **Easy Orange Pound Cake**

1 box yellow cake mix  
1/4 c sugar  
1 c **Tubby Olive Blood Orange Olive Oil**  
8 oz container sour cream  
4 eggs  
1 T orange extract

Mix all ingredients together and pour into Bundt pan. Bake in a 325 °F oven for 40 to 45 minutes.