

Recipes from the Tubby Olive

Try these Tubby Olive favorite recipes and enjoy!

The Tubby Olive's Sensational Salad Recipes!

Fruit Salad with Honey Balsamic Dressing

2 T **Tubby Olive 18 Year Aged Balsamic**, or other fruity balsamic
2 T honey
10 oz fresh strawberries, rinsed halved
10 oz fresh blueberries, rinsed
6 oz fresh blackberries, rinsed
Fresh mint, rinsed and julienned

In a medium bowl, whisk together the balsamic and honey. Add berries to bowl and toss to coat with the dressing. Let rest in refrigerator for 15 minutes. Add the mint and serve. Variation: For a more decadent dish, whip 2/3 cup heavy cream until soft peaks form. Add 1-1/2 T of granulated sugar and 3/4 cup ricotta cheese and whip until stiff peaks form. Add a large spoonful of ricotta whipped cream to each serving.

Ceviche

3 T **Tubby Olive Alfoos Mango Balsamic**
3 T **Tubby Olive Persian Lime Olive Oil**
1 T honey
1/2 red onion, diced
1 large firm avocado, diced
1 lb assorted fresh lump crabmeat, lobster meat, cooked shrimp, cooked scallops in any desired combination
12 large Boston lettuce leaves

Whisk together first 3 ingredients in small bowl. Season dressing with salt and pepper. In a large bowl, marinate the seafood for at least 1 hour. Mix in onion and let marinate another 15 minutes and then gently fold in diced avocado. If serving on plates, arrange 3 lettuce leaves on each plate and mound the ceviche in the center. Or line a martini glass with the lettuce leaves, spoon in the ceviche and garnish with a shrimp over the rim of the glass.

Mediterranean Chickpea Salad

Salad Ingredients:

2 15 oz cans chickpeas, rinsed
1 medium hothouse cucumber, diced
1 medium bell pepper, diced
1/2 medium red onion, diced
1/2 c cherry tomatoes, halved
1/2 c pitted Kalamata olives
1/2 c crumbled feta
1 can artichokes in water, quartered
1 T Greek seasoning
Black pepper, freshly ground

In a large bowl, toss together chickpeas, cucumber, bell pepper, red onion, olives, and feta. Season with Greek seasoning and freshly ground black pepper. Mix well. In a jar fitted with a lid, combine olive oil, balsamic, lemon juice, mint, and red pepper flakes. Shake until emulsified, season with salt and pepper. Pour over salad and let sit for at least 20 minutes to infuse the flavors. Options: Top with grilled shrimp or chicken for an entrée salad. May also stir in brown rice or couscous for a heartier salad.

Vinaigrette Ingredients:

1/2 c **Tubby Olive Milanese Olive Oil**
1/4 c **Tubby Olive Sicilian Lemon Balsamic**
Zest of one lemon
1 T fresh lemon juice
1/4 c each Italian flat leaf parsley and fresh mint, chopped
1/4 t red pepper flakes, optional
Kosher Salt and Freshly Ground Black Pepper to taste

Salad Niçoise

1 lb red-skinned potatoes, cooked, chilled & quartered
4 large eggs, hard boiled, chilled & quartered
1/2 lb haricot verts or thin green beans, blanched
Thinly sliced small red or sweet onion
Handful of cherry tomatoes, halved or quartered
1/2 cup olives, if desired
Bibb or Butter lettuce
3/4 c **Tubby Olive Lemon Olive Oil**
1/4 c **Tubby Olive Neapolitan Herb Balsamic**
2 t mustard
Salt & pepper to taste

For the vinaigrette, combine the balsamic, mustard, salt & pepper in a small bowl then gradually whisk in the olive oil. Gently toss all ingredients with 3/4 of the vinaigrette then toss again with the lettuce. Taste and add more dressing if desired.

Steak and Tomato Salad

1/4 c red onion, finely chopped
1/4 c **Tubby Olive Champagne Vinegar**
1/3 c **Tubby Olive Fern Leaf Dill Olive Oil**
1 T Dijon mustard
1-1/2 lbs assorted colors of cherry tomatoes halved and medium heirloom tomatoes cut into large dice
1 lb grilled and chilled beef, sliced thin
2 medium avocados, diced
1/2 c fresh dill, chopped
1/3 c fresh tarragon leaves
Kosher salt
Black Pepper, freshly ground

In a large bowl, whisk the red onion with the Champagne Vinegar and let stand for 10 minutes. Whisk in the olive oil and Dijon mustard and season with salt and pepper. Add the tomatoes, beef and avocados and toss to coat. Season with salt and pepper and toss again. Fold in the dill and tarragon and serve immediately.

Tortellini Salad with Feta Cheese

Vinaigrette Ingredients:

1/2 c **Tubby Olive Basil Olive Oil**
1/4 c **Tubby Olive White Balsamic**
1/4 c green onion, chopped
2 cloves garlic, minced
1 t dried basil, or 1 T fresh
1 t dried dill, or 1 T fresh
Salt and Pepper, to taste

Salad Ingredients:

2 12 oz pkgs tortellini
1 8-1/2 oz. can artichokes in water, quartered
1 c fresh baby spinach
1 c cherry tomatoes, halved
1/2 c pecans, or walnuts, chopped
1/2 c crumbled feta cheese
1/2 c black olives, chopped

Cook tortellini according to package, drizzle with a little olive oil to prevent sticking, set aside to cool. Meanwhile, in a small bowl, whisk together vinaigrette ingredients until well blended. Once tortellini is cool, place in a large bowl. Mix in remaining salad ingredients (except spinach) and toss gently. Mix in vinaigrette. Refrigerate overnight, or at least 4 hours, to marinate. Add spinach to salad 15-20 minutes before serving.

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.

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 Chicken, Apple, Walnuts and Bacon

Salad Ingredients:

2/3 sliced boneless chicken breast
1 lb of fresh baby spinach, washed
3/4 c walnuts, chopped
1/4 lb sliced bacon
1 small red onion, chopped
1 tart apple, peeled, cored and cut into 1/2 inch pieces

Vinaigrette Ingredients:

1/3 c **Tubby Olive Traditional Olive Oil**
2 T **Tubby Olive Red Wine Vinegar**
2 T honey
1 t Dijon mustard
3/4 t salt and 1/4 t pepper

Heat oven to 350°F. Toast walnuts until golden brown, about 8 minutes. Let Cool. Cook bacon until crisp. Drain bacon on paper towels and then crumble it. In a small glass bowl whisk the vinegar with the honey, mustard, salt and pepper. Whisk in the oil. In a large bowl, combine 2 tablespoons of the dressing with the chicken. Let sit for about 5 minutes so the chicken can absorb the dressing. Add the walnuts, bacon, spinach, onion, apple and the remaining dressing and toss. Serve immediately.

Options: Substitute Tubby Olive Walnut Oil for our Tubby Olive Traditional Olive Oil for an even nuttier flavor.

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.

Wild Rice Salad

1 c long grain rice
1 c wild rice
4 c chicken broth
1/2 c pine nuts
1/4 cup **Tubby Olive Traditional Olive Oil**
1/4 cup **Tubby Olive Red Wine Vinegar**
2 T **Tubby Olive Toasted Sesame Oil**
1 t sugar
4 stalks celery, sliced
8 green onions sliced
2 c thawed frozen peas
3/4 c dried cranberries
Salt & pepper

Put the chicken broth in a medium sized saucepan. Add the rice and wild rice, bring to a boil, reduce heat to low, cover. Let cook for 40 minutes, remove from heat and cool completely. Heat a small skillet on medium high heat and add the pine nuts. Cook, stirring frequently until lightly toasted. Remove pine nuts from pan and let cool. Whisk together the olive oil, red wine vinegar, sugar and **Toasted Sesame Oil**. In a large bowl, gently mix the cooled cooked rice, chopped celery, green onions, peas, dried cranberries, pine nuts and dressing. Add salt and pepper to taste. Chill completely before serving.

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 c walnuts, toasted
1/4 c gorgonzola cheese

Vinaigrette:

1/4 c **Tubby Olive Gravenstein Apple Balsamic**
1/4 c **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.

Warm Duck Salad

2 boneless duck breasts, skin on (12 to 14 oz. total)
Kosher Salt
1 T shallots, minced
2-1/2 T **Tubby Olive Sherry Vinegar**
1/2 c **Tubby Olive Blood Orange Olive Oil**
3 heads Belgian endive, julienned
3 oz Mache or favorite baby lettuce
1/2 pint fresh raspberries
Zest from 1 navel orange
1 navel orange, peeled, halved, and sliced thin
1 c pecan halves, toasted

Directions-Warm Duck Salad

Preheat the oven to 400°F. Place the duck breasts on a sheet pan, skin side up. Sprinkle with salt and pepper. Roast for 20 minutes, until medium-rare. Remove from the oven, cover tightly with aluminum foil, allow to rest for 10-15 minutes. Remove and discard the fat and skin on top. Slice the duck thinly and then turn to slice julienned strips. Meanwhile in a small bowl, combine the shallots, sherry vinegar, orange zest, and 1-1/2 teaspoons of salt. Whisk in the olive oil and set aside. For the salad, trim the bottom half-inch of the endive then cut them diagonally into 1/2 inch slices. Separate the leaves and discard the cores. Place the slices in a large salad bowl. Add the Mache leaves, oranges, raspberries and toasted pecans. Toss with enough dressing to moisten. Gently toss in the warm duck meat and serve immediately.

Basic Vinaigrettes

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**
¼ 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.

Other Delicious Recipes:

Cheese Board Recipes: Add these two recipes to your cheese board for your next gathering!

Warm Lemon-Rosemary Olives

3 c mixed olives
2 fresh rosemary sprigs
1 t dried crushed red pepper
1 t lemon zest
1 t **Tubby Olive Lemon Olive Oil**
Garnishes: rosemary sprig, lemon rind strips

Preheat oven to 400°F. Place first four ingredients on a large piece of aluminum foil; drizzle with oil. Fold foil over olive mixture, and pinch edges to seal. Bake at 400°F for 30 minutes. Serve warm. Garnish with lemon zest and sprig of fresh rosemary. Add these to your cheese board! Yield: 3 cups.

Marinated Mushrooms

1/3 c **Tubby Olive Milanese Gremolata Olive Oil**
3 cloves garlic, minced
1 lb fresh mushrooms, sliced
3 T **Tubby Olive 18-Year Aged Balsamic**
3 T white wine
Salt & pepper to taste

Sauté the garlic in the Milanese Gremolata Olive Oil for one to two minutes. Add the mushrooms and cook for two minutes more, stirring occasionally. Stir in the 18-Year Aged Balsamic and wine; cook another 2 minutes. Season to taste with salt and pepper. Let marinate for several hours or overnight.

Fig Balsamic Vinegar Reduction

This is superb drizzled over cheeses, baguette slices, crostini, bruschetta, tomatoes, vegetables, chicken, pasta, meats/fish/poultry, etc. To thicken the balsamic, follow these easy directions:

Ingredients: **Tubby Olive Fig Balsamic** (or your favorite dark balsamic)

To thicken the balsamic vinegar, reduce balsamic in saucepan as follows: Heat vinegar until boiling, then reduce heat until thickened, whisking constantly to avoid burning, 10-25 minutes *depending on desired thickness*. Do not leave on heat unattended.

Creamy Rosemary Wild Rice Soup

1 T **Tubby Olive 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

Directions: Creamy Rosemary Wild Rice Soup

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.