

# *Recipes from the Tubby Olive*

*Try these Tubby Olive favorite recipes and enjoy!*

## **The Tubby Olive's Sensational Pasta & Salad Recipes!**

You can find Pappardelle's Pasta at The Tubby Olive

### **No Cook Sauce: Shrimp with Spicy Thai Basil**

#### **1 lb Pappardelle's Spicy Thai Linguine**

- 1 lb cooked, peeled medium shrimp
- 2 cloves garlic, minced
- 1/2 red onion, finely chopped
- 3 T fresh lime juice (or to taste)
- 1 t crushed red pepper flakes
- 1/4 c **Tubby Olive Persian Lime Olive Oil**
- 16 cherry tomatoes, quartered
- Handful of Thai basil, coarsely chopped

Cook pasta in a pot of boiling salted water until al dente, about 8-10 minutes. Drain. While pasta is cooking, combine shrimp, garlic, onion, **Persian Lime Olive Oil**, red pepper flakes, olive oil, tomatoes and Thai basil in a large bowl. Mix well. Serve sauce over individual plates of pasta. Garnish with lime zest, if desired. Serves 4-6.

### **Wild Mushrooms & Artichokes with Porcini Mushroom Pasta**

#### **1 lb Pappardelle's Porcini Mushroom Pasta**

- 1 lb variety of wild mushrooms (trumpet, porcini, morel, chanterelle, etc.), cleaned\*
- 3 T **Tubby Olive Mushroom & Sage Olive Oil**
- 2 (14 oz) cans of artichokes, in water
- 2 t salt
- 1 t pepper
- 1 t fresh thyme, chopped
- 1 cup dry sherry

Wash mushrooms, trim ends and coarsely chop. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente, about 8-10 minutes. In skillet, sauté mushrooms in **Mushroom & Sage Olive Oil** until barely tender. Add artichokes, seasonings and sherry. Cook to slightly reduce liquid. Add pasta and gently toss to coat the noodles. Serve with freshly grated Parmesan cheese. Serves 4-6.

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

- 8 oz 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.

## **Caramelized Onions & Sweet Red Onion Pasta**

### 1 lb **Pappardelle's Sweet Red Onion Pasta**

2 T unsalted butter

2 T **Tubby Olive Traditional Olive Oil**

4 large onions, halved, thinly sliced

3 red roasted bell peppers, chopped

1 c water or veggie or chicken broth

1 T **Tubby Olive 18 Year Aged Balsamic**

1/2 T fennel seeds

1/2 c freshly grated Parmesan cheese

Melt 1 T butter with **Tubby Olive Traditional Olive Oil** over medium-high heat. Add onions and sauté until tender and caramelized, about 20 minutes. Add roasted peppers. Sauté 5 minutes. Add water or broth, **Tubby Olive 18 Year Aged Balsamic** vinegar, and fennel seeds to a medium saucepan on medium heat. Simmer until sauce reduces slightly, about 5 minutes. Whisk in remaining 1 T butter. Season with salt and pepper. Remove from heat and keep warm. Cook pasta in a large pot of boiling salted water until al dente, about 8 minutes; drain. Return to pot. Add sauce and toss to coat. Transfer to a serving bowl. Sprinkle with Parmesan cheese. Serves 4-6.

## **Porcini Mushroom Pasta with Chicken, Shiitakes & Gorgonzola**

### 1 lb **Pappardelle's Porcini Mushroom Linguine**

1 lb boneless/skinless chicken breasts, cut into 3/4-inch pieces

1 lb fresh shiitake mushrooms, stems removed and cut into 1/2-inch strips

2 T butter

2 T **Tubby Olive Robust Traditional Olive Oil**

1/2 onion, finely chopped

1 c heavy cream or half-and-half

4 oz Gorgonzola cheese

Garnish: Freshly grated Parmesan cheese and Italian flat-leaf parsley

Melt one tablespoon butter and **Tubby Olive Traditional Olive Oil** in a sauté pan over medium-high heat. Add chicken and cook until browned, about 12 minutes. Season chicken with salt and pepper and set aside. Melt remaining butter and olive oil in sauté pan over medium-high heat. Add shiitakes and cook for approximately five minutes. Add onions and cook another three minutes. Add cream and bring to a boil, making sure shiitakes and onions don't stick to bottom of pan. Reduce heat to medium and stir in Gorgonzola. Remove from heat, but cover to keep warm. Meanwhile, cook pasta in a pot of boiling salted water until al dente, about 8-10 minutes. Drain well and rinse with warm water. Serve sauce over individual plates of pasta with Parmesan cheese and parsley, if desired. Serves 4-6.

## **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.

## **Creamy Smoked Salmon Sauce atop Sweet Red Onion Linguini**

1 lb **Pappardelle's Sweet Red Onion Linguine**

2 T unsalted butter

**2 T Tubby Olive Lemon Olive Oil**

1 small onion, finely chopped

1 c white wine

3/4 c heavy cream

Zest of one lemon

2 T fresh chives, chopped

8 oz smoked salmon, cut into strips

Sea salt and freshly ground black pepper

Cook pasta in a pot of boiling salted water until al dente, about 8-10 minutes, reserving 1/2 cup of cooking water. Drain well, rinse with warm water. While the pasta is cooking, melt butter and **Tubby Olive Lemon Olive Oil** in a sauté pan over medium heat. Add onion and cook until soft, about 5 minutes. Add wine and simmer until reduced by half, 3-5 minutes. Add cream, lemon zest, lemon juice, chives and salmon. Warm, but do not boil for approximately 1-2 minutes. Season with salt and pepper. If sauce appears too thick, add reserved cooking water. Serve sauce over individual plates of pasta. Serve immediately. Serves 4-6.

## **Cracked Pepper Pasta Primavera**

1/2 lb **Pappardelle's Cracked Pepper Pasta**

**2 T Tubby Olive Milanese Gremolata Olive Oil**

1 onion, finely chopped

1 lb asparagus, trimmed, and cut into 1/2 in diagonals

1 carrot, diced

1 yellow squash, diced

1/4 lb snow peas, cut into 1/2 in diagonals

3/4 t salt

3/4 c veggie or chicken broth

1/2 c heavy or whipping cream

1 small head radicchio, thinly sliced

1 plum tomato, diced

Freshly grated Parmesan cheese

Heat **Milanese Gremolata Olive Oil** in skillet over medium heat. Add onions, cook until softened or about 5-8 minutes. Stir in asparagus, cook until just tender about 5 minutes. Add carrot, yellow squash and snow peas. Cook 3 minutes. Stir in salt and broth, bring to boil and cook until liquid is reduced by half, about 3-5 minutes. Stir in cream and cook until sauce thickens slightly, about 5 minutes. Add radicchio, cook until it wilts, approximately 2 minutes. Cook pasta in separate pot of rapidly boiling water until al dente, about 8-10 minutes. Drain. Toss hot pasta and sauce in a large bowl, sprinkle with tomatoes and serve with freshly grated Parmesan cheese. Serves 2-3.

## **Roasted Garlic Herb Fettuccine Tossed with Roasted Tomatoes & Applewood Bacon Sauce**

### **1 lb Pappardelle's Roasted Garlic Herb Fettuccine**

6 strips Applewood Smoked Bacon, cut in thin pieces  
1 sweet onion, diced  
2 t garlic, minced  
2 (14.5 oz) cans organic fire roasted diced tomatoes  
1-1/2 t crushed red pepper flakes  
1/2 t fennel seeds  
1 t dried thyme  
1/2 t dried oregano  
Water, as needed  
Salt & Pepper, to taste  
1 T Butter  
Pecorino cheese, freshly grated

In a pot, cook bacon on medium low heat until crispy. Remove from pot and drain on a paper towels. In the same pot, cook the onion and garlic and red pepper flakes in the bacon grease on medium low heat until translucent. Add the tomatoes, fennel, thyme, and oregano. Add about 1 can full of water to the pot and simmer for 45 minutes, stirring occasionally. Add more water as needed. Finish with a pat of butter. When sauce is finished, bring a large pot of water to a rapid boil. Add pasta and reduce heat to medium. Cook pasta al dente, about 8 minutes. Drain and return to the pot. Add sauce and toss to coat. Serve with the pecorino cheese and enjoy! Serves 2-3.

## **Ginger Beef Stir Fry with Roasted Garlic Herb Fettuccine**

### **1 lb Pappardelle's Roasted Garlic Herb Fettuccine**

2 c beef stock  
3 T cornstarch, dissolved in some stock  
1 T **Tubby Olive Garlic Olive Oil**  
4 T ginger root, finely minced  
8 cloves garlic, minced  
1/2 lb beef round, cut into strips  
1 red bell pepper, cut into strips  
1 bunch green onions, chopped  
1 lb asparagus, blanched and chopped  
1/4 c fresh basil, cut into thin strips

Heat beef stock in a pan and whisk in cornstarch, then let simmer. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water for 8-10 minutes. While the pasta is cooking, heat **Tubby Olive Garlic Olive Oil** in stir-fry pan over high heat and add ginger and garlic and cook on high for 30 seconds. Immediately add uncooked beef and cook until beef is half-cooked. Add bell pepper and green onions and cook for one minute. Immediately add asparagus and cook for one minute more. Add warmed beef stock to stir-fry pan and let simmer. Add drained pasta to pan and mix well. Garnish with fresh basil and serve immediately. Serves 4-6.

## **Wilted Spinach & Garlic with Garden Spinach Pasta**

1 lb **Pappardelle's Garden Spinach Pasta**  
1-1/2 T **Tubby Olive Garlic Olive Oil**  
12 cloves garlic, minced  
12 canned anchovy fillets, chopped  
1/4 c capers, not rinsed  
Splash of dry white wine  
3 bunches fresh spinach, stems removed  
1/4 c freshly grated Parmesan cheese

Heat **Tubby Olive Garlic Olive Oil** in a large kettle or wok over medium heat. Add garlic and sauté until golden. Immediately add anchovies. Using wooden spoon, simultaneously stir and mash them until they "dissolve" into the garlic and oil. Add capers and cook one minute longer, stirring constantly. Immediately add spinach, tossing continuously until it wilts. If necessary, add a little wine or water to prevent sticking. Reduce heat to low and keep warm. Meanwhile, cook pasta in 6-8 quarts of boiling salted water until al dente, about 6 minutes. Drain and add directly to spinach mixture. Toss gently to thoroughly coat the spinach with the pasta. Serve straight from the pan, sprinkling Parmesan at table. Serves 2-3.

## **Wilted Spinach Pasta with Mussels**

1/2 lb **Pappardelle's Garden Spinach Angel Hair**  
1 T **Tubby Olive Garlic Olive Oil**  
1/2 onion, diced  
2 cloves garlic, minced  
2 red bell peppers, diced  
1/2 t salt  
1 lb fresh tomatoes, chopped  
1/2 c white wine  
36 mussels (about 3 lbs) scrubbed and debearded  
3 T fresh parsley

In a large skillet, heat **Tubby Olive Garlic Olive Oil**. Add onion and garlic, cook until tender, about 5 minutes. Add red bell pepper and salt; cook for another 2 minutes. Add tomatoes and wine; bring to a boil. Bring heat back down and let simmer for 10-12 minutes. Before cooking the mussels, cook pasta in a pot of rapidly boiling salted water until al dente, about 8-10 minutes. Drain and rinse with warm water. Increase heat to medium and add mussels to tomato sauce. Cover and let simmer for 5-7 minutes or until shells open. Throw away all unopened shells. Serve sauce over individual plates of pasta. Garnish with fresh parsley. Serves 2-3.

## **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 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.

## **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 & Red Cabbage Salad with Red 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.

## **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**  
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.

## **Other Delicious Recipes:**

***Cheese Board Recipes: Add these 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

### **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

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.