

JUMP INTO SPRING WITH GARDEN FRESH SALADS

From

ARMANINO[™]
FOODS OF DISTINCTION, INC.



**Roasted Red Bell Pepper Pesto
Cappellini Salad**



- 1 lb Cappellini 'Angel Hair' Pasta, Cooked Weight*
- 6 oz Roasted Red Bell Pepper Pesto*
- 6 oz Mayonnaise*
- 1-14 oz Can Artichoke Hearts, Drained, Quartered*
- ¼ Cup Kalamata Olives, Drained, Chopped*
- ¼ Cup Feta Cheese, Crumbled*
- ¼ Cup Sun-Dried Tomatoes, Julienned*
- 2 Handfuls Baby Spinach*

*Mix pesto & mayonnaise together. Blend with the pasta.
Serve pasta on top of baby spinach & garnish with remaining
ingredients.*



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Butter Bean, Arugula & Roasted Garlic Pesto Salad

- 1 lb Butter Beans, Drained*
- 2 oz Roasted Garlic Pesto Sauce*
- 2 Tbsp Extra Virgin Olive Oil*
- ½ Tbsp Sherry Wine Vinegar*
- ½ Medium Red Onion, Thinly Sliced*
- 1 Roasted Red Bell Pepper, Thinly Sliced*
- 2 Cups Baby Arugula*
- To Taste Salt, Black Pepper & Red Chili Flakes*

Mix butter beans with all ingredients except the arugula. Toss with the arugula just before serving.

Sun-Dried Tomato Pesto & Veggie ‘Crunch’ Salad

- ¼ Cup Red Onions, Diced*
- 1 Cup Edamame*
- 1 Cup Corn*
- 1 Cup Zucchini, Diced*
- 1 Cup Potato, Peeled, Diced, Cooked*
- ½ Cup Red Bell Pepper, Diced*
- 1 Cup Avocado, Diced*
- 6 Tbsp Dried Tomato & Garlic Pesto*
- To Taste Salt & Pepper*

Mix all ingredients together.



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