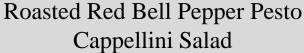
JUMP INTO SPRING WITH GARDEN FRESH SALADS

From









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 ¹/₄ Cup Kalamata Olives, Drained, Chopped

¹/₄ Cup Feta Cheese, Crumbled

1/4 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.



Discover the versatility of Armanino Pesto Sauces

Butter Bean, Arugula & Roasted Garlic Pesto Salad

Mix butter beans with all

Toss with the arugula just

before serving.

ingredients except the arugula.

1 lb Butter Beans, Drained

2 oz. Roasted Garlic Pesto Sauce

2 Tbsp Extra Virgin Olive Oil ½ Tbsp Sherry Wine Vinegar

1/2 Medium Red Onion, Thinly Sliced

1 Roasted Red Bell Pepper, Thinly Sliced

2 Cups Baby Arugula

To Taste Salt, Black Pepper & Red Chili Flakes

Sun-Dried Tomato Pesto & Veggie 'Crunch' Salad

1/4 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.



