

HOLIDAY APPETIZERS *with*



Southwest Crab Cakes with Cilantro Pesto Crema

Give your traditional crab cakes a fresh look with a Cilantro Pesto Crema!

Cilantro Pesto Crema

- ½ cup Cilantro Pesto
- ½ cup Mexican Crema or Sour Cream
- 1 tsp Lime Juice
- 1 tbsp Roasted Jalapenos, minced

Mix, warm & serve over crab cakes.

Basil Pesto
Dried Tomato Garlic Pesto
Roasted Red Bell Pepper Pesto
Southwest Chipotle Pesto
Roasted Garlic Pesto
Artichoke Pesto
Cilantro Pesto

Our pestos make amazing signature sauces!

Use them all by themselves or mix with mayonnaise, heavy cream, Mexican crema, or salad dressings.

Just use your imagination!

Flavor at your Fingertips





Goat Cheese & Basil Pesto Bruschetta

Brush slices of dense Italian style bread with olive oil. Bake until golden. Spread with Basil Pesto then top with crumbled goat cheese, strips of roasted yellow bell peppers & sun-dried tomatoes. Bake until just warmed through, garnish with fresh basil & serve.



Crispy Fried Panko Prawns with Chipotle Apricot Dip

Dip peeled & deveined prawns in egg wash then coat in panko crumbs. Deep fry until golden & serve with Chipotle Apricot Dip.

Chipotle Apricot Dip

- 1 cup Southwest Chipotle Pesto
 - 1 cup Apricot Preserves
 - 2 tbsp Lime Juice
- Mix & go*

Fried Artichoke Hearts with Roasted Garlic Aioli

Drain, pat dry, then dust artichoke hearts with cornstarch. Deep fry until golden & serve with Roasted Garlic Aioli

Roasted Garlic Aioli

- 1 cup Roasted Garlic Pesto
 - 1 cup Mayonnaise
- Mix & go*

Naan Pizzas

Spread Naan bread with artichoke pesto & top with slices of brie. Bake, then garnish with fresh basil



Polenta & Shrimp Stack with Roasted Red Bell Pepper Cream

Grilled slices of polenta stacked with mozzarella fresca, warmed & served with grilled prawns & roasted red bell pepper cream.

Roasted Red Bell Pepper Cream

1 cup	Roasted Red Bell Pepper Pesto
½ cup	Heavy Cream
2 tbsp	Fresh Basil, Julienned



Spiedini with Basil Pesto

Skewers of mozzarella, baguette slices, roasted tomatoes & yellow bell pepper. Warmed until cheese begins to melt & drizzled with Basil Pesto.

Hummus with Roasted Red Bell Pepper Pesto

Jazz up your Hummus!

Top your favorite hummus with Roasted Red Bell Pepper Pesto, feta cheese & Kalamata olives. Serve with warm naan.





Balsamic Glazed Beef Tenderloin Skewers with Artichoke Gorgonzola Butter

Skewer & season 1” cubes of beef tenderloin. Grill & glaze with balsamic vinegar reduction while cooking. Top with a slice of Artichoke Gorgonzola Butter.

Artichoke Gorgonzola Butter

8 oz	Artichoke Pesto
8 oz	Butter, softened
2 oz	Gorgonzola crumbles
1 oz	Pistachios, chopped
	Parsley, minced

Mix Artichoke Pesto, butter, gorgonzola & pistachios until thoroughly blended. Roll into log, coat with parsley & refrigerate. Slice as needed.

Happy Holidays from all of us at Armanino Foods!