

SUNDRIED TOMATO

Pesto

makes about 1 cup (250 mL)

12	PASTENE Sundried Tomatoes in Oil, drained	12
½ cup	PASTENE Extra Virgin Olive Oil	125 mL
2 tbsp	PASTENE Wine Vinegar	30 mL
1 tbsp	garlic, minced	15 mL
½ cup	PASTENE Grated Parmesan Cheese	125 mL
	salt and pepper	

- Place in blender the tomatoes, olive oil, vinegar, basil, and garlic. Process until smooth. Add salt and pepper to taste.
- Add Parmesan and process until combined. This is delicious on pasta, or as a topping for crostini.

ESSENTIAL

Vinaigrette

makes about 1½ cups (375 mL)

⅓ cup	PASTENE Wine Vinegar	75 mL
2 tsp	Dijon mustard	10 mL
¼ tsp	salt	1 mL
¼ tsp	chopped fresh parsley	1 mL
¼ tsp	black pepper	1 mL
1 cup	PASTENE Extra Virgin Olive Oil	250 mL

- Combine vinegar, mustard, salt, parsley and pepper in a jar with a tight-fitting lid and shake vigorously.
- Slowly add olive oil in a thin stream, stirring constantly and vigorously with a fork.

BLACK OLIVE

Vinaigrette

makes about 1¼ cups (300 mL)

½ cup	PASTENE Extra Virgin Olive Oil	125 mL
½ cup	PASTENE Garlic Vinegar	125 mL
20	PASTENE Pitted Black Olives	20
2	garlic cloves, minced	2
1 tbsp	finely chopped fresh parsley	15 mL
1 tbsp	finely chopped fresh thyme	15 mL
1 tbsp	finely chopped fresh oregano	15 mL
1	bay leaf	1

- Combine all ingredients in a blender until smooth. Serve with greens or pasta salads.

