

# The Friday 4

4  
FRESH  
IDEAS  
YOU  
CAN  
ENJOY  
IN  
4  
MINUTES  
OR  
LESS



## 1 Quick Recipe: Fresh Seasonal Strawberries in a Super Flavorful Salsa!

### CHIPS PARTNER and \*MORE:

#### Strawberry Balsamic Salsa

2 Cups Strawberries chopped  
Zest of 1 Large Orange  
3 TB Orange Juice  
1/2 Cup Chopped Parsley  
1 TB Balsamic Vinegar  
2 TB Olive Oil  
Freshly Ground Black Pepper and Sea Salt to Taste  
2 TB Minced Red Onions  
To make the salsa, whisk together the strawberries, orange juice, parsley, balsamic vinegar and olive oil. Season to taste with salt and pepper and serve with:

#### HANDMADE Tortilla Chips

Corn Tortillas  
Olive Oil  
Sea Salt  
Preheat the oven to 400F.  
Cut the tortillas in 4 quarters.  
Drizzle or \*spray the quarters with the oil and sprinkle with sea salt. Slide into the oven for about 5 - 7 minutes. Flip the chips over and cook for another 3 - 5 minutes or until crispy and golden brown.

#### 2 Kitchen Smidgen

I LOVE my EVO sprayer. I never suggest buying a culinary tool unless it's just WONDERFUL. The EVO

sprayer will transform the way you use olive oil in your kitchen. It sprays a thin, even mist wherever you aim it, providing just the right amount of oil for your recipe! Check it out here: <https://www.amazon.com/Kitchen-Refillable-Non-Aerosol-18-Ounce-Capacity/dp/B00ORXO9TO?th=1>

### 3 Get Creative

\*There's nothing better than fresh strawberries - and this recipe proves that strawberries sing with savory as well as sweet ingredients. The salsa is not only great with homemade chips - but top a piece of roasted salmon with it and watch the smiles appear around the table!

## 4 WINE FIND of the Week

Buehler Russian River Chardonnay  
Russian River, Sonoma California  
Kroger about \$17

If you think you don't like California Chardonnay - you haven't tried this luscious juicy wine. One of my favorite California Chardonnays, its rich mouthfeel and crisp finish make it a super pair with the bright acidity of the strawberry salsa. Buehler Chardonnay gets its smooth taste from a process called malolactic fermentation - taking tart green apple flavors and mellowing them out to flavors more like milk or cream.