



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 QUICK RECIPE:

Manchego, Olive, Almond and Serrano Salad

VINAIGRETTE:

1/4 Cup Sherry Vinegar
2 Tsp Dijon Mustard
1 Grated Garlic Clove
1/2 Tsp Sea Salt and Freshly
Ground Black Pepper
1/3 - 1/2 Cup Extra Virgin Olive Oil

SALAD:

6 - 8 Slices Spanish Serrano Ham
12 Cups Soft Lettuces
1 Cup Stuffed Manzanilla Olives
1 Pint Grape Tomatoes, halved
1 Cup Shaved Manchego Cheese
1 Cup of Chopped Cucumber
1 Cup Coarsely Chopped *Smoked
Paprika Almonds

Step One For the vinaigrette, add the vinegar, mustard and the garlic clove in a jar. Season with the salt and pepper and add in 1/3 cup of the olive oil. Shake and taste - add more olive oil as needed.

Step Two On a sheet tray lined with parchment paper, lay the Serrano ham out in a single layer. Slide into a 400F oven and cook for 5 minutes, remove and flip the ham over. Slide in back into the oven for an additional 2 - 3 minutes or until crispy. Remove from the oven and when cool enough, crumble. Toss together the remaining salad ingredients, add half of the vinaigrette. Toss, adding more vinaigrette as desired. Garnish with the crispy Serrano and almonds.



2 KITCHEN SCOOP

Smoked Paprika Almonds

2 Cups Raw Whole Almonds
Olive Oil Spray
1 TB Smoked Paprika and Sea Salt
Spread the almonds out on a sheet tray and place in a 400F oven for 6 - 8 minutes. When toasted, remove and spray with olive oil. Toss with smoked paprika and sea salt to taste.

3 CLEVER

No Sherry Vinegar? Apple cider vinegar makes a perfectly good substitute. But if you haven't tried Sherry Vinegar, you're in for a treat! Think of it as Spain's answer to Balsamic vinegar—rich and full of flavor, with a delicious tang and just a hint less sweet.

4 CHEERS!

Pujanza

Rioja Alavesa

About \$15

This week's salad, made with the flavors of Spain—Serrano ham, Manchego cheese, Manzanilla olives and smoked paprika almonds—is an excellent match for this wine from **Rioja Alavesa**. Made mostly with Tempranillo, it's on the lighter side for a red, so serve it slightly chilled to bring out its juicy red berry flavors!