



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 Quick Recipe:

Spanish Inspired Salad with Manchego and Roasted Red Pepper Dressing

2 Heads Radicchio, thinly sliced
About 12 Cups Arugula (1 Bag)
1 Cup Marcona Almonds, chopped
1 Cup Shredded Manchego Cheese
1 Cup Chopped Cilantro
1 Cup Green Spanish Pimento
Stuffed Olives, Chopped
Sea Salt and Freshly Ground Pepper
*Red Pepper Dressing
Toss the first six ingredients together
in a large bowl. Season with Salt
and Pepper. Drizzle with the dress-
ing and toss again. Top with *crispy
tortilla strips.

Red Pepper Dressing

1 Garlic Clove
Sea Salt and Black Pepper
3 Roasted Red Peppers
1 TB Chopped Parsley
2 TB Sherry Vinegar
½ Tsp Smoked Paprika
¼ Cup Olive Oil Mayonnaise



1 TB+ White Wine

Place the garlic and a sprinkle of salt
in your food processor and pulse to
puree. Add the peppers, parsley,
vinegar, paprika and mayo to the
processor and purée the mixture until
smooth. Add the white wine until de-
sired consistency and season to taste
with salt and pepper.

2 Kitchen Scoop

*We topped the salad in the photo
above with strips of corn tortilla that
we sautéed in some hot olive oil and
sprinkled with sea salt. It's a super
easy way of adding a little more
crunch to a salad.

3 Clever Idea

We are using ingredients to cap-
ture the flavors of Spain in this
salad: Marcona Almonds,
Manchego Cheese, Sherry Vine-
gar, Smoked Paprika and Roasted
Red Peppers. All of which you can
find in the regular grocery store.
Manchego cheese is produced in
the La Mancha region of Spain,
which was also home to Don
Quixote! It is made from sheep's
milk and is sometimes available in
different ages – the youngest and
least expensive cheese is that is
needed in this recipe. Marcona
almonds, the "Queen of
Almonds," are imported from
Spain. They are shorter, rounder,
softer, and sweeter than the Cali-
fornia variety, blanched to remove
the skin and then roasted in olive
oil and sprinkled with sea salt.

4 Cheers!

Lagar de Cervera Albarino
Rias Baixas Spain
About \$15

Although a wine produced in the "Old
World", (Europe), the grape that creates
this clean, crisp and fresh white wine is the
same as the name of the wine – Albarino.
You'll enjoy a smooth aroma of ripe
apples, pears, and citrus and the same
yummy flavors when you taste it! Serve it
up chilled, around 50F and pair it with appetizers, veggies or salads like this one.