

Black Bean Salad Basico

Serve as a simple lunch with crusty French bread, or pair with **SchoolHouse Kitchen™ Balsamic Vinaigrette Basico**—marinated chicken for a satisfying dinner entrée.

2 cans (15-oz) cooked and drained black beans

2 large tomatoes, diced, seeds squeezed out

2 cups corn

4 scallions, thinly sliced

salt and freshly ground pepper

½ cup chopped fresh cilantro

¾ cup **SchoolHouse Kitchen™ Balsamic Vinaigrette Basico** *

1 spring of fresh rosemary

Mix all ingredients together and serve.

*Always start with a small amount of dressing and gradually add to taste. You may not use all of it, or you may prefer a more generous helping. Either way, your taste buds will be rewarded.

SchoolHouse Kitchen™ Balsamic Vinaigrette Basico As Marinade

Add some zest to your next grill night for some easy entertaining. Simply marinate with SchoolHouse Kitchen™ Balsamic Vinaigrette Basico, and the delicious flavor of your grillables—meats, chicken and vegetables—will please all of your guests.

It is not necessary to use much SchoolHouse Kitchen™ Balsamic Vinaigrette Basico...just brush it on for a wonderful flavor.

Chicken—brush on a whole chicken, parts, or filets.

Beef—pour some on steaks of all kinds. For a flank steak, marinate for a couple of hours.

Pork—brush on 20 minutes ahead of grilling.

Vegetables—marinate 10 minutes before grilling.

Cobb Salad

Serve with a crusty French bread. The artful plating makes a stunning presentation.

1 head romaine lettuce, finely chopped

8 slices crisp bacon, crumbled

¼ lb. Roquefort or blue cheese, broken into small pieces

3 tomatoes, peeled, seeded, and finely diced

2 avocados, peeled, seeded, and diced

2 hard-boiled eggs, finely chopped

¾ cup SchoolHouse Kitchen™ Balsamic Vinaigrette Basico

Place the romaine in a large bowl or serving platter.

Arrange each of the remaining ingredients in wedge sections on top of the lettuce for an artful presentation.

Pour SchoolHouse Kitchen™ Balsamic Vinaigrette Basico to dress the salad.

Toss salad at the table.

Mango and Avocado Salad

A refreshing and beautiful salad, loaded with good things to eat. *Serves 2 to 4*

1 mango, sliced thinly

1 avocado, sliced thinly

1 head of Boston lettuce

½ cup dried cranberries

½ cup walnuts, chopped lightly

freshly ground pepper to taste

¼ (or less) cup **SchoolHouse Kitchen™ Balsamic Vinaigrette Basico**

2-4 sprigs of mint

Lightly toss lettuce with 1-2 Tbsp. **SchoolHouse Kitchen™ Balsamic Vinaigrette Basico**, just to cover greens.

Dress avocado, mango, dried cranberries and walnuts in remaining vinaigrette.

Place the above mixture onto the lettuce.

Garnish with a sprig of mint.

Papaya and Goat Cheese Salad

Another elegant luncheon salad. Serve as a simple dinner on it's own, or pair with Baked Salmon prepared with [SchoolHouse Kitchen™ SweetSmoothHot Mustard](#).

1 head of Boston lettuce
spinach/arugula/watercress

1 log of goat cheese

French baguette

1 ripe papaya

[SchoolHouse Kitchen™ Balsamic Vinaigrette Basico](#)

Freshly ground pepper

Olive oil

Wash greens, dry, and refrigerate until ready to use.

Slice logs of goat cheese into $\frac{3}{4}$ inch slices. Place cheese on a piece of sliced French bread, brushed with olive oil; place in 350° oven and bake until well cooked and slightly browned.

While the goat cheese is baking, peel and slice the papaya into $\frac{1}{4}$ inch slices.

Assemble salad greens; toss with [SchoolHouse Kitchen™ Balsamic Vinaigrette Basico](#).

Place papaya slices on the salad greens, along with the goat cheese toasts.

Serve immediately.

Pasta Primavera with SchoolHouse Kitchen™ Balsamic Vinaigrette Basico

This versatile dish is at home on the family dinner table, neighborhood potluck, or a picnic. This would pair nicely with the SchoolHouse Kitchen™ Bardshar Chutney Burger.

- 1 lb. pasta of choice
- 2 cups chopped scallions
- 2/3 cup carrots, finely sliced into 1" long pieces
- 2/3 cup broccoli florets
- ½ cup celery, thinly sliced on the diagonal
- 2 large tomatoes, seeded and diced
- salt and freshly-ground pepper
- ¾ cup SchoolHouse Kitchen™ Balsamic Vinaigrette Basico

Cook pasta in large pot of salted boiling water. Set aside.

Steam carrots until tender-crisp. Steam broccoli until bright green and tender.

In a large bowl, mix all ingredients together with SchoolHouse Kitchen™ Balsamic Vinaigrette Basico. Add freshly ground pepper to taste.

Serve immediately or at room temperature.

Pepper Slaw

This colorful salad is great to have on hand when guests arrive, and keeps well for picnics. It's an ideal accompaniment to grilled meats; try it aside the SchoolHouse Kitchen™ Bardshar Chutney Burger.

2-3 cups shredded green cabbage

6-7 red, yellow, orange and/or green peppers

½ cup finely-chopped onion

1 Tbsp. celery seed

¾ cup SchoolHouse Kitchen™ Balsamic
Vinaigrette Basico

Roast the peppers, covered with olive oil, until charred in order to remove the skins from the peppers. Cool and slice in very fine strips.

Add peppers and onion to the shredded cabbage; mix in SchoolHouse Kitchen™ Balsamic Vinaigrette Basico and celery seed.

Let mixture season for several hours, turning every now and then. Adjust seasonings. Serve cool or at room temperature.

Shrimp and Asparagus Salad

An elegant salad that is rich with flavor. Serve with a sparkling wine or crisp white wine. *Serves 2 to 4*

1 lb. medium-large shrimp

½ cup white wine or beer

1 bunch asparagus, arugula & orange sections

SchoolHouse Kitchen™ Balsamic Vinaigrette Basico

pickled or freshly-cooked ginger (optional),
sliced thinly

basil & freshly ground pepper

Poach 1 lb. shrimp in white wine (or beer) and enough water to cover. Cool and set aside.

Steam 1 bunch asparagus. Be sure to remove from pan when tender-crisp; cool in ice water, drain and pat dry. Leave long or cut into 2-3 inch pieces.

Dress, separately, the asparagus and shrimp with SchoolHouse Kitchen™ Balsamic Vinaigrette Basico; let stand. Peel and section an orange into a bowl; drain.

Lightly dress the arugula with SchoolHouse Kitchen™ Balsamic Vinaigrette Basico and put on a serving platter. (Spinach can be substituted for the arugula.)

Arrange shrimp in a circle on top of greens. Place asparagus in between shrimp (if not cutting them), or outside the edges of the shrimp, if cut.

Dip the orange slices into the remaining dressing from the asparagus and shrimp; place in the middle of the shrimp.

Scatter a few sprigs of basil and ginger slices on top (optional). Garnish with basil. Grate freshly-ground pepper on salad and serve immediately.