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BRUSCHETTA PASTA SALAD

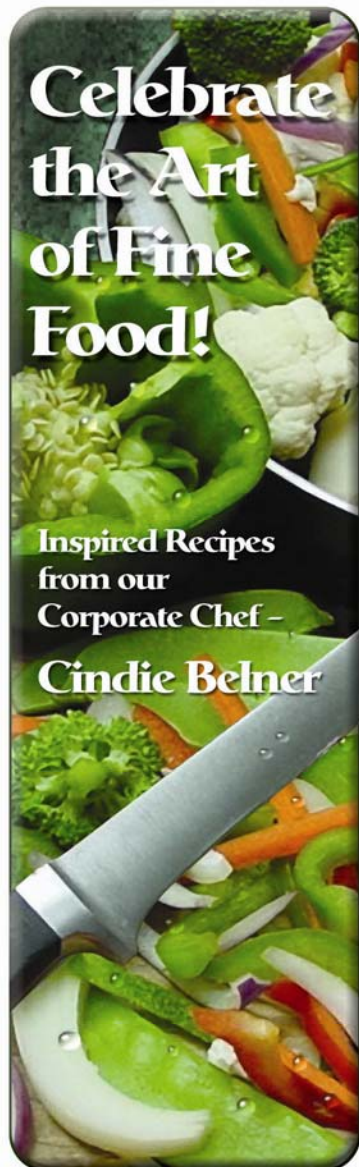
Ingredients:

One Pound of any pasta (we like Farfalle, Cavatappi, or Rotini)
6 cups of Bruschetta (#4478392)
2 cups sliced black olives
1 cup fresh basil chopped fine
1 cup shaved parmesan cheese
 $\frac{3}{4}$ cup extra virgin olive oil

1. Boil pasta for 12 minutes or till al dente, drain immediately and add $\frac{1}{4}$ cup of olive oil and toss with salt to taste.
2. Drain your 6 cups of Bruschetta.
3. In a large bowl combine all the ingredients.
4. Refrigerate for at least 2 hours.

Serve in a large glass bowl and garnish with extra shaved parmesan cheese and fresh basil. This is a great and easy side dish, but can easily become an entrée with the addition of shredded chicken or shrimp.

Serves 20 generously!



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For Questions or Additional Information:

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.