

**Recipe Name: Grilled Chicken Chopped Salad**  
**From The Kitchen Of: Sous Chef Anjnette, Bravo Cucina Italiana**



Chef Demo September 3, 2011

Farmington Farmers & Artisans Market

**Ingredients:**

- 5 oz Tricolore Lettuce Mix
- 4 oz Chicken, random, grilled, sliced
- 2 Tbsp Spicy Pecans
- 1 Tbsp Gorgonzola
- 1/2 oz Crispy Angel Hair
- 3 oz ladle Tuscan Italian Dressing
- 1 pinch Salt and Pepper Mix
- 1 Tbsp Gorgonzola
- 1 Tbsp Spicy Pecans

**Directions:**

In a mixing bowl, combine lettuce, chicken, pecans, 1 Tbsp gorgonzola, crispy angel hair, dressing and salt and pepper. Toss well. Tower mixture in a cold, rimless bowl. Garnish with 1 Tbsp gorgonzola and 1 Tbsp spicy pecans

**BRAVO!**  
**CUCINA ITALIANA**

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**Recipe Name: Penne Mediterranean**  
**From The Kitchen Of: Sous Chef Anjnette, Bravo Cucina Italiana**



**Ingredients:**

- 1/2 oz ladle Blended Oil
- 1/2 tsp Garlic, chopped
- 1 Tbsp Sun dried Tomatoes
- 4 oz ladle Bercy Sauce
- 1 Tbsp Feta Cheese
- 2 ea scoops Herb Butter
- 2 pinches Salt and Pepper Mix
- 1 oz Spinach
- 7 oz Barilla Plus
- 1 Tbsp Feta Cheese
- 1 tsp Pine nuts

**Directions:**

In a saute pan heat oil, add garlic and tomato, saute. Add bercy and 1 Tbsp feta cheese and toss. Add herb butter and stir to incorporate. Season with salt and pepper. Heat pasta in hot water. Add hot pasta to pan, then add spinach and toss well. Do not overcook spinach. Place in pasta bowl. Garnish with 1 Tbsp feta cheese and 1 tsp pine nuts