



**SIMPLY
DRESSED™**

recipe collection

Simply Made...Simply Delicious

ASPARAGUS SALAD

INGREDIENTS:

1/2 cup **Marzetti® Simply Dressed® Caesar Salad Dressing**
1 bunch fresh asparagus, ends trimmed
2 tbsp. olive oil
Salt and freshly ground black pepper, to taste
2 hard-boiled eggs, peeled and chopped
Zest of 1 lemon
1/4 cup Parmesan cheese shavings
8 radishes, cut into matchsticks

INSTRUCTIONS:

Prepare a grill to medium-high heat or preheat an oven to 400 degrees F. Toss asparagus with olive oil and season with salt and pepper. Grill asparagus 2 to 4 minutes, turning spears frequently, until spears are bright green and lightly charred. If roasting, arrange spears on a sheet pan, place on top rack of oven and roast for 4 to 5 minutes (shake pan once or twice during cooking time).

Transfer asparagus to a platter, drizzle with **Marzetti® Simply Dressed® Caesar Salad Dressing**, sprinkle with eggs, lemon zest, cheese and radishes. Serve.



SERVES 4

PREP TIME

20 MINUTES

COOK TIME

15 MINUTES

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BACHELOR SALAD

INGREDIENTS:

1/2 cup **Marzetti® Simply Dressed®**

Blue Cheese Salad Dressing

Two 6 to 8 oz. beef tenderloin filets

Salt and freshly ground black pepper

1 tbsp. olive oil

1 firm head iceberg lettuce

2 hardboiled eggs, peeled and chopped

1/2 cup cherry tomatoes cut into halves

4 pieces cooked apple wood smoked

bacon, crumbled

4 radishes, sliced

1 avocado, peeled, pitted and diced

3 tbsp. **Balsamic Glaze**, see below

1/3 cup crumbled blue cheese

Balsamic Glaze

1/3 cup balsamic vinegar

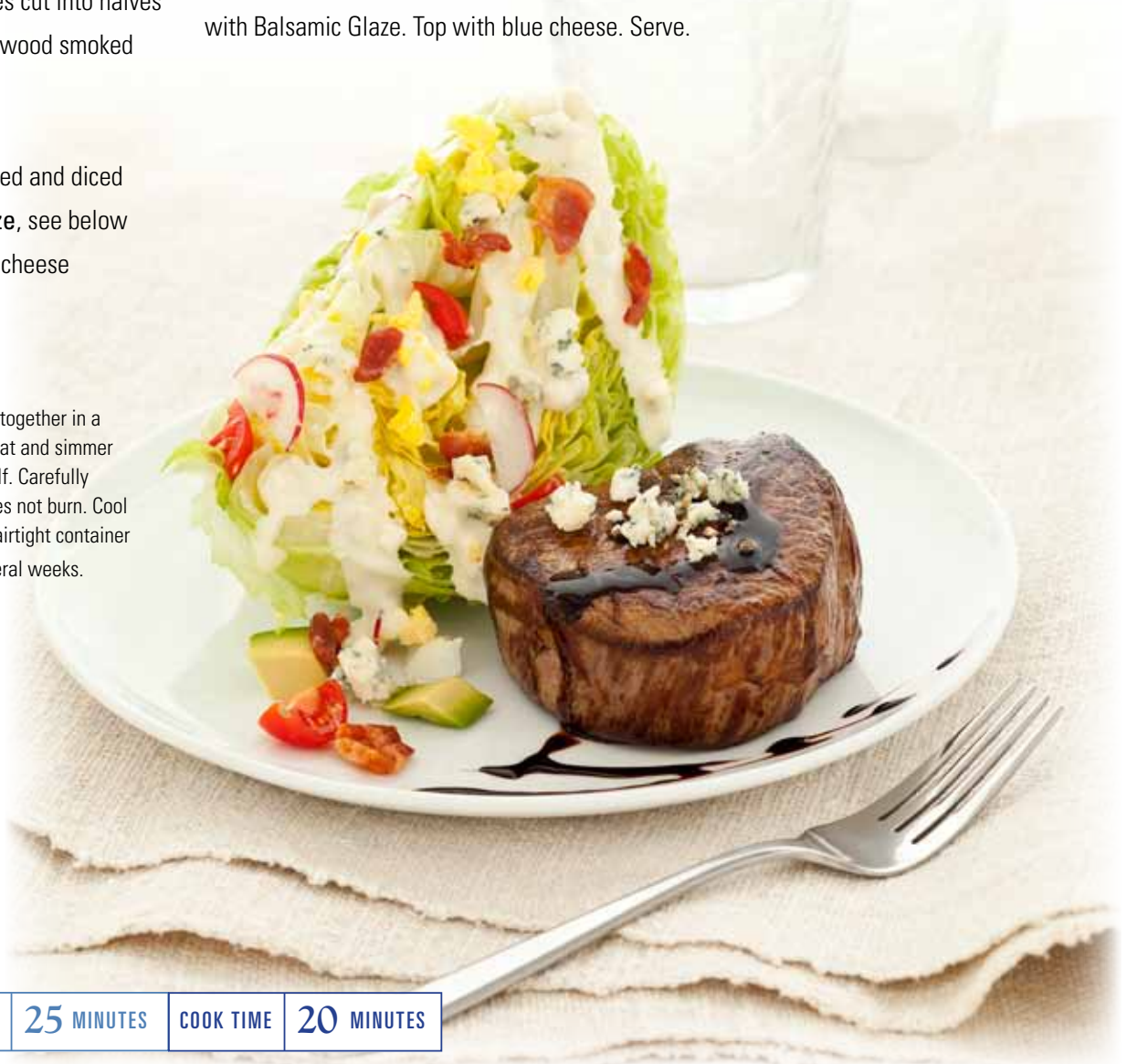
2 tbsp. sugar

Combine vinegar and sugar together in a small saucepan over low heat and simmer until liquid is reduced by half. Carefully watch to make sure this does not burn. Cool completely and store in an airtight container in refrigerator for up to several weeks.

INSTRUCTIONS:

Preheat oven to 375 degrees F. Season meat with salt and pepper. Preheat an ovenproof skillet over medium-high heat, add oil and sear beef on each side for 3 to 4 minutes each. Place skillet in oven for 10 to 15 minutes or until meat is cooked to desired temperature. Allow meat to rest for 6 to 8 minutes before serving.

Cut iceberg lettuce in half and trim to make two large wedges. Spoon **Marzetti® Simply Dressed® Blue Cheese Salad Dressing** over each wedge of lettuce. Top with eggs, tomatoes, bacon, radishes, and avocado. Place meat on same plates as salad and drizzle with **Balsamic Glaze**. Top with blue cheese. Serve.



SERVES 2

PREP TIME

25 MINUTES

COOK TIME

20 MINUTES

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CHICKPEA SALAD

INGREDIENTS:

3/4 cup Marzetti® Simply Dressed®
Greek Feta Salad Dressing
4 cups fresh cauliflower florets
2 tbsp. olive oil
2 large golden beets
1/4 tsp. ground cumin
1/2 cup roasted red pepper slivers
1 cup fresh parsley leaves
1 cup diced cucumber
1 15 oz. can chickpeas, rinsed and drained
1/2 cup slivered and pitted Kalamata olives
1/4 cup diced red onion
3 oz. crumbled feta cheese

INSTRUCTIONS:

Preheat oven to 400 degrees F. Combine cauliflower and olive oil and place on a baking sheet. Roast cauliflower 15 to 18 minutes or until cauliflower is golden and tender (times will vary depending on size of cauliflower pieces). Place beets in a saucepan and cover with water, bring to a boil and simmer until tender, about 20 to 30 minutes (times will vary depending on size of beets). Cool slightly, peel and dice.

In a large bowl, combine Marzetti® Simply Dressed® Greek Feta Salad Dressing with ground cumin. Add all remaining ingredients and toss well. The salad is best served right after it is tossed.



SERVES 8-10

PREP TIME

30 MINUTES

COOK TIME

25 MINUTES

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GRILLED HEARTS OF ROMAINE

INGREDIENTS:

1/2 cup **Marzetti® Simply Dressed®**

Caesar Salad Dressing

2 heads romaine lettuce, cleaned

2 tbsp. olive oil

Salt and freshly ground black pepper

1 small red onion, peeled and coarsely chopped

2 tbsp. cider vinegar

1/3 cup Parmesan cheese peels

Toasted slices of French bread

INSTRUCTIONS:

Preheat grill to medium-high heat. Remove loose outer leaves from each head of lettuce. Cut each lettuce head in half lengthwise. Brush cut sides with olive oil and season with salt and pepper.

In a small bowl, combine onions and vinegar and set aside. Grill lettuce cut side down, for about a minute or until just charred. Turn lettuce and grill one more minute (watch lettuce carefully as it may char quickly, depending upon temperature of grill).

Drain onions. Arrange lettuce on plates. Drizzle with **Marzetti® Simply Dressed® Caesar Salad Dressing** and top with onions, Parmesan cheese and toasted French bread crushed into small croutons. Serve with additional slices of toasted bread.



SERVES 4	PREP TIME	20 MINUTES	COOK TIME	5 MINUTES
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HEIRLOOM TOMATO SALAD

INGREDIENTS:

3/4 cup Marzetti® Simply Dressed®
Balsamic Salad Dressing
4 large or 6 medium heirloom
tomatoes, sliced
12 slices fresh mozzarella
1/2 sweet onion, cut into thin slices
Salt and pepper to taste
1 cup fresh corn kernels, cooked
1 tbsp. chopped chives
1 tbsp. chopped parsley
12 fresh basil leaves, divided

INSTRUCTIONS:

Arrange tomatoes, cheese and onions on a platter or individual plates. Season with salt and pepper and drizzle with Marzetti® Simply Dressed® Balsamic Salad Dressing. Sprinkle top of salad with corn, chives, parsley and torn basil leaves. Garnish with a few whole basil leaves. Serve.



SERVES 6

PREP TIME

15 MINUTES

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GRILLED CHICKEN MARKET SALAD

INGREDIENTS:

1 cup Marzetti® Simply Dressed®
Ranch Salad Dressing, divided
1/4 cup Marzetti® Simply Dressed®
Balsamic Salad Dressing
6 boneless skinless chicken breasts
1 large red onion, sliced
6 Roma tomatoes cut into halves
2 tbsp. olive oil, divided
Sea salt and ground black pepper
8 oz. chopped salad greens

INSTRUCTIONS:

In a shallow bowl, marinate chicken breasts in Marzetti® Simply Dressed® Balsamic Salad Dressing. Cover with plastic wrap and refrigerate for 30 minutes.

Prepare a grill to medium high heat. Oil grates.

Brush onion slices and tomato halves with olive oil. Sprinkle chicken, onions and tomatoes with salt and pepper.

Grill chicken breasts for 10 to 15 minutes or until thoroughly cooked (times will vary depending on size of the chicken breasts). Transfer chicken to a tray and loosely cover with aluminum foil.

Grill onions and tomatoes just until tender. Remove from grill.

To assemble salad, toss salad greens with 1/2 cup Marzetti® Simply Dressed® Ranch Salad Dressing and arrange on plates or a platter.

After chicken breasts have cooled for at least 5 minutes, slice thinly. Arrange chicken, onions and tomato wedges on top of greens. Drizzle remaining Marzetti® Simply Dressed® Ranch over all. Serve with grilled bread.



SERVES 6	PREP TIME	20 MINUTES	COOK TIME	20 MINUTES
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ROTISSERIE CHICKEN SALAD

INGREDIENTS:

3/4 cup Marzetti® Simply Dressed®
Balsamic Salad Dressing, divided
2 cups cooked and shredded chicken meat
1/3 cup dried cherries
1/3 cup salted pumpkin seeds or pistachios
5 to 8 oz. favorite mixed greens
1/2 cup crumbled goat cheese

INSTRUCTIONS:

In a mixing bowl, combine chicken, cherries and pumpkin seeds with 1/2 cup Marzetti® Simply Dressed® Balsamic Salad Dressing and mix together. In another mixing bowl, combine mixed greens and remaining dressing and toss together. Arrange mixed greens on a platter or individual plates. Top greens with chicken mixture and sprinkle with cheese and serve.



SERVES 6

PREP TIME

15 MINUTES

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TUNA SALAD STUFFED TOMATOES

INGREDIENTS:

1/2 cup **Marzetti® Simply Dressed®**
Greek Feta Salad Dressing
4 large ripe tomatoes
Salt and freshly ground black pepper
12 oz. white tuna, packed in water, drained
1 cup diced cucumber
1/2 cup chopped celery
2 tbsp. chopped capers
Salt and pepper, to taste
Sprouts

INSTRUCTIONS:

Slice off tops of tomatoes and discard. Using a spoon, hollow out each tomato. Place tomatoes upside down on a tray to drain for 5 minutes. Turn tomatoes right side up and season with salt and pepper.

In a mixing bowl, combine **Marzetti® Simply Dressed® Greek Feta Salad Dressing**, tuna, cucumber, celery, capers and salt and pepper to taste. Fill each tomato with tuna mixture. Garnish with sprouts and serve.



SERVES 4

PREP TIME

20 MINUTES

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WHITE BEAN SALAD

INGREDIENTS:

3/4 cup Marzetti® Simply Dressed®
Ranch Salad Dressing
1 (15.5 oz.) can cannellini beans, drained
1 shallot, minced
2 tbsp. chopped parsley
1/2 tsp. fresh thyme leaved, chopped
1 red bell pepper, diced
6 cups chopped romaine lettuce
1/2 cup sliced cherry tomatoes
1/2 cup cooked bacon, crumbled

INSTRUCTIONS:

Combine Marzetti® Simply Dressed® Ranch Salad Dressing in a large mixing bowl with remaining ingredients and gently toss. Arrange on a serving plate and serve immediately. Serve salad with toasted French bread drizzled with olive oil and sprinkled with salt.



SERVES 6

PREP TIME

20 MINUTES

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Watercress Arugula Salad

INGREDIENTS:

- 1/2 cup Marzetti® Simply Dressed® Blue Cheese Salad Dressing
- 2 tbsp. Marzetti® Simply Dressed® Balsamic Salad Dressing
- 1 bunch watercress, stems removed
- 3 cups arugula leaves
- 1/4 cup thinly sliced red onion
- 1/3 cup chopped pistachios
- 1/4 cup crumbled blue cheese
- 1 tart apple, cored and sliced thinly
- 2 tbsp. chopped parsley
- 3 oz. prosciutto, cooked and crumbled

INSTRUCTIONS:

Arrange salad leaves on a large platter, sprinkle top with onion, nuts and blue cheese. In a small bowl, combine apple slices, Marzetti® Simply Dressed® Balsamic Salad Dressing and parsley. Add apples to salad. Drizzle Marzetti® Simply Dressed® Blue Cheese Salad Dressing over top of salad and top with crumbled prosciutto. Serve.



SERVES 6-8	PREP TIME	20 MINUTES
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