

# MENU



## Zucchini Boat with Vegetables



91016  
6/28 oz/cs  
Whole Natural  
Peppers Skin Off

### Zucchini Boat with Vegetables

- 2 oz MENU Whole Natural Grilled Peppers with Skin Off
- 1 Whole Zucchini, sliced lengthwise
- 1 oz Blue Cheese
- 1 tbsp Hacomat Seasoning
- 2 oz MENU Mix Grill
- Fresh Thyme

### Zucchini Boat with Vegetables

Cut the zucchini in half and hollow out, season with Hacomat seasoning. First place the mix grill on the bottom of the "boat", top with whole natural peppers and then blue cheese. Bake in preheated oven at 350° for 10 minutes or until the cheese is completely melted. Serve on desired plate and garnish with a pinch of thyme.



## Cous Cous with Grilled Peppers



91011  
6/28 oz/cs  
Grilled Peppers  
with Skin

### Cous Cous with Grilled Peppers

- 6 pces MENU Grilled Peppers with Skin (3 yellow, 3 red)
- 4 pces MENU Artichoke Quarters
- 1 tsp Villa Manodori Garlic Infused Olive Oil
- 2 tbsp Villa Manodori Rosemary Infused Olive Oil
- 4 oz Cous Cous
- 1 tbsp Hacomat Seasoning
- Fresh Oregano and Rosemary

### Cous Cous with Grilled Peppers

Cous Cous as desired seasoning with Hacomat. Slice the red and yellow grilled peppers in large slices. Mix cous cous with the peppers, artichoke quarters, fresh oregano, garlic infused olive oil and rosemary infused olive oil, season with Hacomat to taste. Put cous cous in a 4 inch metal ring for plating and garnish with fresh oregano and rosemary.