



Basil Olive Oil Recipes

CAPRESE SALAD

Marianello Basil Olive Oil

3 vine-ripe tomatoes
1/4 inch thick slices
1 pound fresh mozzarella
1/4 inch thick slices 20 to 30
(about 1 bunch) fresh basil leaves
Marianello Basil Olive Oil to taste
Coarse salt and pepper to taste

Layer alternating slices of tomatoes and mozzarella, adding a basil leaf between each, on a large, shallow platter. Drizzle the salad with *Marianello Basil Olive Oil* and season to taste with coarse ground salt and pepper. Salute!

CRAB LINGUINE WITH BASIL, LEMON & CHILE

Marianello Basil Olive Oil

1/3 cup *Marianello Basil Olive Oil*
Zest and juice of 1 1/2 lemons
4 red chiles (bird's eye), finely chopped
3/4 lb fresh linguine
9oz white crab meat
Large handful fresh basil leaves, torn
Crushed sea salt and freshly ground black pepper

Add the *Marianello Basil Olive Oil*, lemon zest, and chopped chiles to a small pan and place over low heat until they begin to sizzle. Remove from the heat and set aside. Bring a large saucepan of salted water to a boil. Add the linguine and cook according to the package instructions (about 7 minutes). Drain well, rinse with boiling water, and set aside. Add the chile and lemon oil to the pan that the linguine was cooked in. Add the lemon juice and cook over medium heat until sizzling. Return the linguine to the pan and add the crab meat. Toss gently for 1 to 2 minutes to warm the crab through. Fold in the basil and season with crushed sea salt and freshly ground black pepper. Spoon into warmed serving bowls.



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TOMATO ORECCHIETTE WITH BRIE AND BASIL

Marianello Basil Olive Oil

- 12 ounces orecchiette pasta
- 2 large tomatoes, chopped
- 4 ounces brie cheese, sliced
- 1 tablespoon minced garlic
- 1/4 cup *Marianello Basil Olive Oil*
- 1/2 cup fresh basil leaves, sliced
- Coarse salt and pepper to taste

Cook pasta according to package directions. Drain and return to pot. Add remaining ingredients and stir to combine. The brie cheese acts as a creamy sauce when melted by the warm pasta. For the most flavorful results, use tomatoes and basil at the height of their season.

SEARED SCALLOPS WITH FRESH TOMATO-BASIL SAUCE

Marianello Basil Olive Oil

- 1/4 cup *Marianello Basil Olive Oil*, divided
- 1 cup thinly sliced onion
- 1 1/2 tablespoons minced garlic
- 2 pints cherry tomatoes
- 1/4 cup thinly sliced fresh basil, divided
- 16 dry-packed jumbo scallops (about 1 lb.)
- Crushed sea salt and freshly ground black pepper

Heat 2 tablespoons of *Marianello Basil Olive Oil* in a 10-inch cast-iron skillet over medium-high. Add onion; cook, stirring occasionally, until softened and beginning to brown. Add garlic; cook, stirring constantly, 1 minute. Add tomatoes, 2 tablespoons of the basil, 1 teaspoon of the salt, and 1/2 teaspoon of the pepper; cook, stirring occasionally, until tomatoes burst and release their juices. Continue to cook, stirring occasionally, until sauce thickens slightly, 1 to 2 minutes. Transfer to a bowl; cover and keep warm. Wipe skillet clean. Pat scallops dry with paper towels, and season with remaining 1/4 teaspoon each salt and pepper. Heat remaining 2 tablespoons of *Marianello Basil Olive Oil* in skillet over high. Add scallops, and cook until golden brown, about 1 minute and 30 seconds per side. Serve over cooked orzo or quinoa, and drizzle with *Marianello Basil Olive Oil*.