



Marianello

Garlic Olive Oil Recipes

GARLIC PESTO PASTA

Marianello Garlic Olive Oil

- 2 cups basil leaves (washed & drained)
- 3/4 cup *Marianello Garlic Olive Oil*
- 1/4 teaspoon of salt
- 1/4 teaspoon pepper
- 2 tablespoons pine nuts
- 1/2 cup Romano or Parmesan grated cheese
- 1 pound of your favorite pasta (linguine or penne would work great)

Place *Marianello Garlic Olive Oil* and basil in a blender and pulse a few times. Add pine nuts. When coarse and thick, place mixture in a bowl and stir in cheeses, salt and pepper. Cook pasta to desired doneness.

Drain and place in serving bowl. Add pesto sauce and toss gently. Add salt, pepper, and cheese to taste. Drizzle with additional *Marianello Garlic Olive Oil* and serve.

OVEN FRIED GARLIC CHICKEN

Marianello Garlic Olive Oil

- 2 teaspoons crushed garlic
- 1/4 cup *Marianello Garlic Olive Oil*
- 1/4 cup dry bread crumbs
- 1/4 cup grated Parmesan cheese
- 4 skinless, boneless chicken breast halves

Preheat oven to 425 degrees F. Warm the garlic and *Marianello Garlic Olive Oil* to blend the flavors. In a separate dish, combine the bread crumbs and Parmesan cheese. Dip the chicken breasts in the olive oil and garlic mixture, then into the bread crumb mixture. Place in a shallow baking dish in a single layer. Bake in the preheated oven for 30 to 35 minutes, until juices run clear.



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GARLIC MASHED POTATOES

Marianello Garlic Olive Oil

- 2 pounds potatoes
- 8 tablespoons *Marianello Garlic Olive Oil*
- 2 ounces butter
- 2 tablespoons fresh chopped parsley
- Course sea salt and fresh ground pepper, to taste

Use a potato peeler to pare off the skins as thinly as possible and then cut the potatoes into even-sized chunks, not too small. If they are large, quarter them and if they are small, halve them. Put the potato chunks in a large saucepan, then pour boiling water over them, add 1 dessertspoon of salt, put on a lid and simmer gently until they are absolutely tender - they should take approximately 25 minutes. When the potatoes are cooked, drain them. Cover them with a clean tea cloth to absorb some of the steam for about 5 minutes, then using an electric whisk on a low speed, begin to break them up using half of the *Marianello Garlic Olive Oil*. As soon as all that is incorporated, add the rest of the *Marianello Garlic Olive Oil* and whisk until smooth, seasoning well with fresh chopped parsley, salt, and freshly milled black pepper.

SPAGHETTI WITH TOMATOES, GARLIC, AND BASIL

Marianello Garlic Olive Oil

- 8 oz uncooked spaghetti
- 1/4 cup *Marianello Garlic Olive Oil*
- 1/2 cup packed fresh basil leaves
- 1 teaspoon crushed red pepper flakes
- 28 oz organic diced tomatoes, undrained
- Course sea salt and fresh ground pepper, to taste
- 1/4 cup grated Parmesan cheese

In a 4-quart Dutch oven, cook spaghetti as directed on package. Drain cooked spaghetti and return spaghetti to Dutch oven; place over medium heat. Add tomatoes, *Marianello Garlic Olive Oil*, and basil. Toss until thoroughly heated. Season with salt, pepper, and red pepper flakes to taste. Sprinkle with Parmesan cheese and more fresh basil if desired.