



# Jalapeño Olive Oil Recipes

## SPICY SAUSAGE PASTA

### *Marianello Jalapeño Olive Oil*

---

- 1/4 cup *Marianello Jalapeño Olive Oil*
- 1 package Italian Sausage (mild or spicy, depending on preference)
- 1 small sweet onion, thinly sliced
- 1 teaspoon garlic, minced
- 1 can (14.5 ounce) Italian tomatoes, diced
- 1 can (10.5 ounce) chicken broth

Prepare sausage according to directions. Cool slightly; cut into 1/4 inch slices. Cook pasta to desired doneness. In a large saucepan, sauté the onion and garlic in *Marianello Jalapeño Olive Oil* until tender. Stir in tomatoes and chicken broth and bring to a simmer. Add sausage and cooked pasta once ready. Toss to combine and serve.

## AVOCADO TOAST WITH JALAPEÑO FRIED EGG

### *Marianello Jalapeño Olive Oil*

---

- 2 tablespoons *Marianello Jalapeño Olive Oil*
- 1 cup arugula
- 1 teaspoon fresh lime juice
- 2 large eggs
- 2 slices crusty Italian bread
- 1 garlic clove
- 1 ounce crumbled feta cheese
- 1 medium-size ripe avocado, halved and pitted
- Crushed sea salt and freshly ground black pepper

Toss arugula with lime juice in a small bowl; season with salt and pepper. Heat *Marianello Jalapeño Olive Oil* in a medium skillet over medium-high. When the oil is hot, crack both eggs into skillet and season with salt and pepper. Oil should be bubbling around eggs from the start. Cook, rotating skillet occasionally until whites are golden brown and crisp at the edges and set around the yolk (which should be runny), about 2 minutes. Meanwhile, Toast the bread until browned and crisp. Lightly rub 1 side of each slice with the cut side of the garlic until fragrant; discard the garlic. Mash the avocado with a fork in a shallow bowl until chunky and stir in the feta cheese. Divide the mashed avocado evenly among the toasts, and top with the fried eggs. Spoon any remaining *Marianello Jalapeño Olive Oil* from the skillet on the eggs, and top with arugula.



# Jalapeño Olive Oil Recipes

## GRILLED JALAPEÑO LIME SHRIMP KABOBS

### *Marianello Jalapeño Olive Oil*

---

- 4 tablespoons *Marianello Jalapeño Olive Oil*
- 24 large shrimp, peeled and deveined (about 1 1/2 pounds)
- 1/2 teaspoon kosher salt
- 1/4 teaspoon fresh ground pepper
- 2 tablespoons fresh lime juice
- 6 each 12 inch wooden skewers

Wooden skewers are inexpensive and widely available in either round or flat shapes. Soak in water for 30 minutes so they don't ignite while grilling. Preheat the grill to medium-high heat. In a bowl, combine *Marianello Jalapeño Olive Oil* with shrimp and toss to coat. Thread shrimp evenly onto the skewers. Sprinkle shrimp with salt and pepper. Grill shrimp 1 1/2 minutes on each side or until done. Top with fresh squeezed lime juice, and serve over quinoa or brown rice!

## JALAPEÑO HONEY HUMMUS

### *Marianello Jalapeño Olive Oil*

---

- 1/3 cup *Marianello Jalapeño Olive Oil*
- 1 jalapeño pepper, roasted & seeds removed (optional)
- 1 1/2 cups chickpeas (if using canned, make sure to drain and rinse first)
- 1/4 cup tahini
- 2 tablespoons honey
- 3 tablespoons ice water
- Crushed sea salt and freshly ground black pepper

Add the chickpeas to the bowl of your food processor and blend until they are somewhat pureed. Add in the tahini, honey and *Marianello Jalapeño Olive Oil*, and blend for another minute or two until combined, scraping down the sides if needed. Stream in the olive oil with the processor running and continue to blend until the hummus is smooth. Add the salt and pepper, blend a bit more, then taste and season additionally if desired. With the processor running, stream in the ice water and blend until smooth once more. Serve with tortilla chips or crostini.