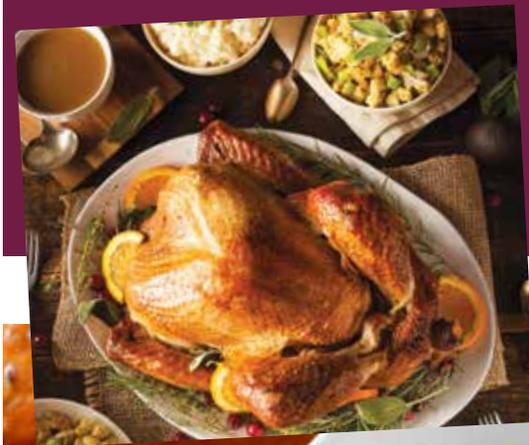


Harvest Homecoming Recipes

MINISTRONE MADE EASY



INGREDIENTS

- 1/2 onion, chopped
- 2 celery stalks, chopped
- 1 garlic clove, sliced
- 1/4 cup olive oil
- 2 1/2 cup chicken broth
- 1 can crushed plum tomatoes, undrained
- 2 cans cannellini beans, drained
- 4 (4oz.) Libby's® Sliced Carrots Vegetable Cups
- 2 (4oz.) Libby's® Sweet Peas Vegetable Cups
- 2 (4oz.) Libby's® Cut Green Beans Vegetable Cups
- 2 (4oz.) Libby's® Sweet Corn Vegetable Cups
- 3 Tablespoons thyme

DIRECTIONS

Heat olive oil in large soup pot over medium heat. Add onions and celery; cook for 3 minutes. Add beans and plum tomatoes with juice and cook for 3 more minutes. Then add chicken broth.

Drain carrots, sweet peas, green beans and corn, and add to broth. Season soup with thyme, salt and pepper and bring to boil. Reduce heat to low and simmer for 30 minutes. Serve with grated parmesan, if desired.

Makes 4-6 servings.

Harvest Homecoming Recipes

CHIPOTLE CHICKEN & BEAN QUINOA SALAD CUPS WITH CILANTRO/LIME VINAIGRETTE



INGREDIENTS

- 1 can (15 ounces) READ 3 or 4 Bean Salad
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons canned chipotle in adobo, divided (1 tablespoon adobo sauce; 1 pepper, minced)
- 1 teaspoon Dijon mustard
- 1/4 teaspoon kosher salt (or to taste)
- 1/8 teaspoon black pepper
- 1/4 cup olive oil
- 1/4 cup finely chopped fresh cilantro
- 1 1/2 cups cooked quinoa
- 1 cup diced chicken, cooked (leftover or rotisserie)
- 1/4 cup finely sliced green onions
- 4 leaves Bibb lettuce

1. Drain bean salad; reserve 2 tablespoons liquid.
2. To prepare dressing, in small bowl whisk together reserved liquid, lime juice, 1 tablespoon adobo sauce, mustard, salt and pepper. Whisk in oil until completely combined. Stir in cilantro; set aside.
3. In medium bowl, combine bean salad, quinoa, chicken, onions and minced chipotle pepper. Add dressing; toss gently.
4. Divide bean salad mixture equally among lettuce cups.

Makes 4 servings.

Harvest Homecoming Recipes

CHICKEN SOFT TACOS WITH PICKLED BEET SALSA



INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Baby Whole Pickled Beets (See Note)
- 2 tablespoons chopped red onion
- 1 to 2 tablespoons fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/3 cup sour cream
- 1 tablespoon jalapeno mustard
- 4 soft flour tortillas (6-inch diameter)
- 2 cups fresh arugula
- 2 cups chopped cooked rotisserie chicken (hot or cold)
- 1/4 cup crumbled queso fresco cheese

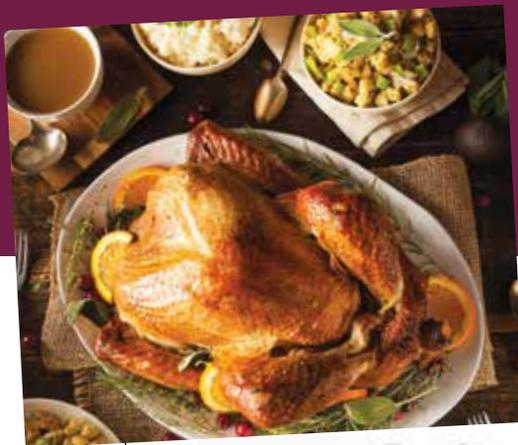
1. For salsa, drain beets; chop. In medium bowl, combine beets, onion, cilantro, lime juice, salt and pepper.
2. In small bowl, stir together sour cream and mustard; set aside.
3. On one half of tortilla, place equal amounts of beet salsa, arugula, chicken and cheese. Top with dollops of mustard sour cream. Fold over.

Makes 4 servings.

Note: Sliced Pickled Beets or 3 single serve cups Aunt Nellie's Diced Pickled Beets may be substituted.

Harvest Homecoming Recipes

BLACK OLIVE PIZZA



Everyone loves Pizza! Here's a delicious pizza recipe that's ready in less than 20 minutes. Our Black Olive Pizza is meat-free, but no one will be asking, "Where's the Beef" because this pizza is made with Early California Brand Sliced Ripe Olives.

Serves 2 to 4 people. • Prep Time: 10 minutes • Bake Time: 8-10 minutes

INGREDIENTS

- 1 cup - Early California Sliced California Ripe Olives
- 1 tsp - extra virgin olive oil
- 1 tsp - Italian seasoning
- 1/2 tsp - kosher salt
- 1/2 tsp - ground fennel seed
- 1/2 cup - your favorite jarred or homemade pizza sauce
- 1 - pre-made large pizza crust
- 1-1/2 cups - shredded mozzarella cheese
- 1/4 cup - very thinly sliced red onions

DIRECTIONS

Start by preheating your oven to 450° F. Next, drain the olives.

Heat the olive oil in a non-stick skillet. Add the olives, Italian seasoning, salt and fennel seed and sauté for 2 minutes or until they're hot and the mixture is fragrant. Set aside to cool.

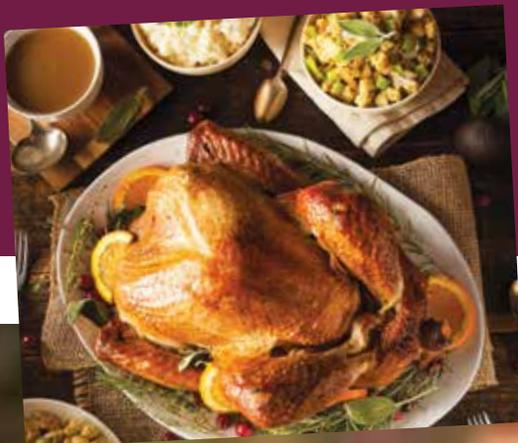
Evenly spread the pizza sauce over the crust. Sprinkle the mozzarella cheese over the sauce. Top with the seasoned black olives and sprinkle red onions over the mozzarella. Place the pizza directly on the oven rack and bake for 8-10 minutes or until the cheese is bubbling .

Slice your Black Olive Pizza and serve it hot with a small green salad topped with sliced black olives

Please see <http://www.olives.com> for more recipes

Harvest Homecoming Recipes

FRENCH PLATTERS



A selection of PEARLS or EARLY CALIFORNIA Olives green and black olives

*Country French paté • Fresh baguette • Goat cheese • Brie or camembert • Cherry tomatoes • Frozen quiche
Salad greens • Prepared vinaigrette or mixture of olive oil and white wine vinegar • Salt and pepper • Red wine*

Procedure:

START WITH OLIVES

Of course, we always recommend starting with a selection of olives -- black or green. From there, add some paté there are coarse, country-style paté and silky, mousse-like ones, readily available in your grocer's deli section. Pick up some cherry tomatoes, cornichons (tiny pickled gherkins), then add a luscious goat cheese and some ripe brie or camembert. Garnish your cheese plate with a sprig of thyme and pair with a freshly sliced baguette, which is the perfect accompaniment to the soft cheeses and paté.

MAKE IT A MEAL

Quiche is one of France's oldest and most famous dishes -- originating in the area of Lorraine near the German border. The original quiche Lorraine was made with eggs and milk, but later variations came to include cheese and smoked ham or bacon. It's one of the few French dishes that encourages experimentation, and we like versions that include spinach, mushrooms, and yes, California Black Ripe olives. You can opt to make your own filling (it's not hard) using a frozen pie crust or you can purchase a frozen version. If you opt for the packaged variety, get the plainest quiche you can find and add fresh ingredients on top for the best flavor. Whether "real men" eat quiche is not ours to debate, but it is a delightful meal served with a salad and a glass of wine.

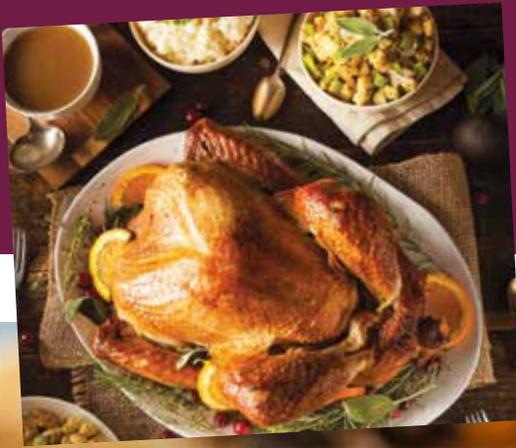
DO YOU WANT GREENS WITH THAT?

To make a basic French vinaigrette, whisk 3 parts olive oil into 1 part white wine vinegar to emulsify. Add salt and pepper to taste. If you like a tangy dressing, add a touch of Dijon mustard or crushed garlic to the vinegar before adding the oil. Toss with your favorite greens and serve immediately

Please see <http://www.olives.com> for more recipes

Harvest Homecoming Recipes

QUICK & DELICIOUS BLACK OLIVE BRUSCHETTA



Bruschetta is an easy-prep appetizer that everyone loves. It's also a nice weeknight accompaniment to a hearty bowl of soup or winter salad. Makes about a dozen pieces. Olive mixture can be refrigerated in an airtight container for a couple of days.

INGREDIENTS

- 2 Tbsp extra virgin olive oil
- 3 cloves fresh garlic, pressed or minced
- ½ yellow onion, minced
- 2 cans Pearls or Early California Chopped Black Ripe Olives
- 1 tsp balsamic vinegar
- ½ cup pine nuts
- 1 baguette, cut into ½ inch thick slices
- 2 Tbsp olive oil for brushing, in a small bowl
- 1 Tbsp fresh basil, minced (optional)
- 1 tub or block of cream cheese
- 1 jar sliced roasted red peppers, drained

Shopping List

- Early California Chopped Black Ripe Olives
- Extra virgin olive oil
- Yellow onion
- Balsamic vinegar
- Pine nuts
- Baguette
- Basil (optional)
- Cream cheese
- Roasted red peppers

DIRECTIONS

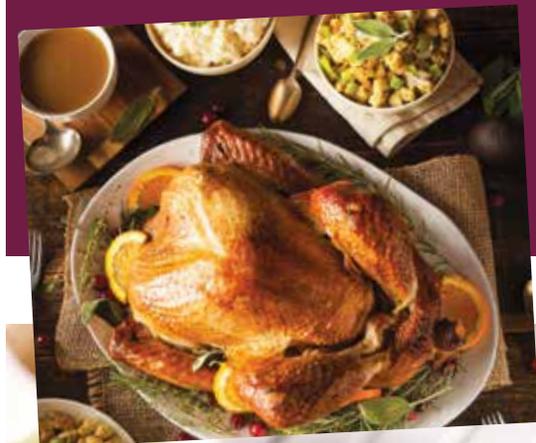
Preheat oven to 400. Line a baking sheet with parchment paper. Lightly brush one side of each bread slice with olive oil. Arrange on the baking sheet and bake until golden and crispy (6-10 minutes).

While the bread is crisping, combine the oil, garlic, onion and chopped olives in a large sauté pan. Cook over medium heat until fragrant and soft. Stir in the balsamic vinegar, simmer a few more minutes. Stir in the pine nuts. Set aside.

Remove bread from the oven, and let cool until easy to handle. Spread a layer of cream cheese on each slice, then spoon olive mixture on top. Top with a minced basil and a few pepper strips.

Harvest Homecoming Recipes

5 INGREDIENT PUMPKIN COOKIES



Why bother with pumpkin bars when you can make super-easy pumpkin cookies instead?

INGREDIENTS

- 1 roll Pillsbury™ refrigerated sugar cookie dough
- 2 tablespoons pumpkin pie spice
- 1/2 cup canned pumpkin (not pumpkin pie mix)
- 1 package (8 oz) cream cheese
- 1 cup powdered sugar

DIRECTIONS

1. Heat oven to 350°F. In large bowl, break cookie dough into small chunks. Add pumpkin pie spice and pumpkin. Beat with electric mixer on medium speed until well blended.
2. Drop dough by rounded tablespoonfuls about 2 inches apart on 2 ungreased cookie sheets.
3. Bake 14 to 16 minutes. Cool on pan 5 minutes; remove to cooling rack to cool completely, about 30 minutes.
4. Meanwhile, unwrap cream cheese. Place in medium microwavable bowl. Microwave uncovered on High 1 to 2 minutes, stirring every 30 seconds, until softened. Stir in powdered sugar until smooth. Spread on cookies.

*1 Cookie: Calories 180 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4g, Trans Fat 1.5g); Cholesterol 15mg; Sodium 125mg; Total Carbohydrate 24g (Dietary Fiber 0g, Sugars 7g); Protein 1g • % Daily Value: Vitamin A 25%; Vitamin C 0%; Calcium 0%; Iron 4%
Exchanges: 1 Starch, 1/2 Other Carbohydrate, 1 1/2 Fat, Carbohydrate Choices: 1 1/2*

Making these for Halloween? Transfer icing to a quart-sized resealable food-storage plastic bag, and refrigerate. When ready to ice cookies, cut a tiny piece from a corner of the bag, and squeeze icing out to make jack-o'-lantern faces or crescent shapes for harvest moons.

In a pinch, canned cream cheese frosting can be used instead of the cream cheese and powdered sugar mixture.