

Freshen Up Foods

WITH SUMMER'S BEST INGREDIENTS

The smell of the grill, gardens rich with flavorful finds, and picnics at the beach – there's no doubt about it, summer is finally here! Now is the time to take advantage of the season's sweetest delights by indulging in summer's freshest ingredients.

With the abundance of fresh fruits, vegetables and herbs that summer brings, your door to mouth-watering meals just opened a little wider. Popular favorites such as basil, mint, squash, and of course, strawberries, add pleasantly refreshing twists that are sure to deliver rave reviews from family and friends.

So, embrace the warm weather and be inspired by the delicious ingredients of summer – a culinary creation awaits you.

Fresh Bets for a Delicious Summer Meal

- **Spice up farm-fresh produce.** Drizzle vinaigrette dressing over a delicious spread of home-grown or farmer's market avocados and tomatoes for an elegant summer appetizer. And for a thirst-quenching twist, incorporate cantaloupe and honeydew into summer pasta salads for refreshing flavor and fun!
- **It's never too hot to fire up the grill.** Dress up the grill with robust veggies like eggplant, asparagus and corn, and you'll have a tasty summer side in minutes. For grill-*iscious* finger foods, thread chicken kebabs with zucchini, bell peppers and mushrooms. A little hint: try using a delicious pesto marinade for added flavor and color.
- **Enjoy summer sweets renewed with a seasonal flair.** For an indulgent treat, place a scoop of fresh mint ice cream between two freshly-baked brownies to create an unforgettable dessert.

Avocado & Tomato Salad with Confetti Vinaigrette

(Makes 4 to 5 servings)

- 1 small red bell pepper, finely chopped
- 1 small onion, finely chopped
- 1/2 cup finely chopped fresh cilantro or parsley leaves
- 1/2 cup extra virgin olive oil
- 1/4 cup fresh lime juice
- 2 small jalapeños, finely chopped
- 1 clove garlic, finely chopped
- 1 tablespoon MAGGI® Granulated Chicken Flavor Bouillon
- 4 medium tomatoes
- 2 medium ripe avocados

COMBINE bell pepper, onion, cilantro, olive oil, lime juice, jalapeños, garlic and bouillon in medium bowl; stir well. Refrigerate for 30 minutes.

SLICE tomatoes or cut into wedges. Peel and slice avocados. Arrange tomato and avocado slices alternately on top of each other on large platter; drizzle with prepared dressing.

COOKS TIPS: This dressing is a great accompaniment to sautéed, roasted and grilled meat or seafood. It is also wonderful as a dipping sauce for bread.



Recipe and photos courtesy of Nestlé



Pesto Chicken & Vegetable Kebabs

(Makes 4 servings)

- 1/4 cup BUITONI® Refrigerated Pesto with Basil
- Grated lemon peel from 1 lemon
- Juice from 1 lemon
- 1/2 lb. boneless, skinless chicken breast halves, cut into 1-inch pieces
- 1/2 lb. assorted vegetables (cherry tomatoes, bell pepper cubes, zucchini wedges, button mushrooms and/or eggplant cubes)
- 4 (10-inch) skewers
- Salt and ground black pepper

COMBINE pesto, lemon peel and lemon juice in large, resealable plastic bag. Add chicken and vegetables; seal. Marinate in refrigerator for 1 hour.

THREAD chicken and vegetables alternately on skewers; discard any remaining marinade.

PREHEAT grill or broiler. (Place kebabs on baking sheet if broiling.) Grill or broil for 5 minutes; turn over. Grill or broil for an additional 3 minutes or until vegetables are tender and chicken is cooked through. Season with salt and pepper.

NOTE: If using wooden skewers, soak in water for 30 minutes before threading.



Tuscan Tortellini & Melon Salad

(Makes 4 servings)

- 1 package (9 ounces) BUITONI® Refrigerated Whole Wheat Three Cheese Tortellini, prepared according to package directions, rinsed in cold water
- 1 cup small cantaloupe balls
- 1 cup small honeydew melon balls
- 2 ounces thinly sliced prosciutto, cut or torn into strips (about 1/2 cup total)
- 1/4 to 1/2 cup loosely packed basil leaves, shredded
- 2 tablespoons extra virgin olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons pine nuts, toasted

COMBINE pasta, cantaloupe, honeydew melon, prosciutto and basil in large bowl. Add oil, salt and pepper; toss gently to coat. Sprinkle with pine nuts before serving.



Mint Brownie Ice Cream Sandwiches with Fresh Mint Ice Cream

(Makes 20 servings)

- 1 package (16 ounces) NESTLÉ® TOLL HOUSE® Refrigerated Mini Brownie Bites Bar Dough, prepared according to package directions
- 1 1/4 cups Vanilla DREYER'S or EDY'S SLOW CHURNED Light Ice Cream, softened
- 2 tablespoons chopped fresh mint

STIR together ice cream and mint in large bowl; freeze for 1 hour or until almost firm.

TO ASSEMBLE: Sandwich 1 tablespoon prepared ice cream between 2 brownie bites; serve immediately.

NOTE: If ice cream is frozen for longer than 1 hour, let soften slightly before assembling sandwiches. Prepared sandwiches can be wrapped tightly and stored frozen for up to one week.

For more summer-fresh meal ideas, visit Meals.com.

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