

<p><b>CHERRY TOMATO AND EGGPLANT RAGU PENNE</b></p> <p><b>ingredients:</b></p> <p>1 pack cooked penne  4-5 large eggplants (diced)  1 large white onion (minced)  6 cloves garlic (grated)  2 packs cherry tomatoes  1/2 cup white wine vinegar  1 pack DOLE tomato sauce  1 pack cubed feta cheese  flat leaf parsley  dried oregano  olive oil  salt  pepper</p>	<p><b>procedure:</b></p> <ol style="list-style-type: none"> <li>1. Toss eggplant with some salt and drain for 5 minutes. Squeeze and pat dry.</li> <li>2. In a large non-stick skillet, sauté first five ingredients one after the other over medium heat. Cook until eggplants and tomatoes are tender. Season with salt &amp; pepper.</li> <li>3. Add white wine vinegar and cook for 2-3 minutes over low-medium heat.</li> <li>4. Add Dole tomato sauce and let it simmer.</li> <li>5. Toss the sauce with your penne pasta. Add some chopped parsley and dried oregano.</li> <li>6. Serve with feta cheese and drizzle some olive oil on top.</li> </ol>
<p><b>DORY BRAISED IN TOMATO SAUCE</b></p> <p><b>ingredients:</b></p> <p>7-8 dory fillets  1 large pack DOLE tomato sauce  1 large can DOLE pineapple chunks  1/2 cup dry white wine  2 large white onion (chopped)  1 bundle fresh cilantro  lemon slices for garnish  vegetable oil  all-purpose flour  salt  pepper</p>	<p><b>procedure:</b></p> <ol style="list-style-type: none"> <li>1. Season fish with salt &amp; pepper and coat with flour. pan fry dory 2-3 minutes per side. Drain excess oil in paper towels and set aside.</li> <li>2. In a large heavy bottom skillet, sauté onions and DOLE pineapple chunks.</li> <li>3. Add dry white wine and cook for 3-5 minutes.</li> <li>4. Add DOLE tomato sauce and simmer.</li> <li>5. Add pan fried dory fillets and cook for another 5 minutes over low heat. Season with salt and pepper.</li> <li>6. Garnish with cilantro leaves and lemon slices.</li> </ol>

**RED GAZPACHO ingredients:**

1 pack fresh strawberries (washed & trimmed)  
1/2 seedless watermelon  
1/2 kilo red bell pepper (trimmed & seeded)  
1 pack DOLE tomato sauce  
8 cloves garlic (grated)  
1/4 cup fresh mint (chopped)  
extra virgin olive oil  
croutons to serve  
edible flowers for garnish  
1 lime to finish  
salt  
pepper

**procedure:**

1. Grill bell peppers until skin is charred 3-5 minutes. Chop and set aside.
2. Puree the rest of the ingredients in a blender. season with salt and pepper
3. Drizzle some EVOO to finish the recipe and serve with croutons.
4. Garnish with fresh mint leaves and edible flowers. Serve in jiggers or martini glasses.

**CHILI CON MUSHROOM OVER HERBED BAKED POTATO****ingredients:**

2 kilos potato (washed)  
1 large white onion (minced)  
1 large carrot (peeled & diced)  
3 celery stalks (washed & chopped)  
3-4 packs fresh button mushrooms  
1 pack DOLE tomato sauce  
8 tbsp unsalted butter  
1 bar dark chocolate  
grated gruyere cheese  
cayenne pepper  
chili flakes  
olive oil  
fresh thyme  
fresh rosemary  
salt  
pepper

**procedure:**

1. Drizzle and rub potatoes with olive oil and add some herbs. Wrap in aluminum foil and bake in the oven for 15-20 mins over 350 temp until it cooks through. Check if it's fork tender. Set aside.
2. In a large skillet, saute onions, celery and carrots in butter until tender.
3. Add mushrooms, cook for 4-5 minutes over low-medium heat. Season with salt & pepper.
4. Add and grate some dark chocolate over the mixture.
5. Add DOLE tomato sauce and season with cayenne & chili flakes.
6. Serve over baked potatoes and top with gruyere cheese.