



# FRESH FLAVORS RECIPE



## MEDITERRANEAN TUNA TAGLIARELLE PASTA

Serves 4-6

### INGREDIENTS

- 1 pkg Cipriani Tagliarelle Egg Pasta, cooked according to package directions
- 3 tbsp TFM Mediterranean Olive Oil, divided
- 1 shallot, diced
- ½ c red bell pepper, chopped
- ¼ tsp TFM Black Peppercorn and Sea Salt Grinder, 1 – 2 grinds
- ½ c Casillero Del Diablo Sauvignon Blanc
- ½ c pitted Kalamata olives
- 1 tbsp TFM Capers, drained
- 1 lemon, zest and juice
- 1 can Wild Planet Tuna in Olive Oil
- 2 c fresh arugula
- 2 tbsp fresh parsley, chopped
- Parmesan cheese, optional



*This recipe  
pairs perfectly with*  
CASILLERO DEL DIABLO  
SAUVIGNON BLANC

(Over)



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A decorative illustration of fresh vegetables, including a yellow bell pepper, a purple mushroom, and a green leafy vegetable, positioned on the left side of the title.A decorative illustration of fresh vegetables, including a yellow bell pepper, a purple mushroom, and a green leafy vegetable, positioned on the right side of the title.

## PREPARATION

Place cooked and drained Cipriani Tagliarelle Egg Pasta in a large serving bowl. Toss with 1 tablespoon olive oil and set aside. Heat a deep skillet over medium high heat for 2 minutes. Add remaining 2 tablespoons olive oil and swirl to coat. Add shallot and bell pepper and season with grinder. Sauté until aromatic and brown, about 3-5 minutes. Take pan away from heat and add Casillero Del Diablo wine, scraping up any browned bits from the pan. Return pan to heat and reduce heat to medium. Add olives, capers and lemon juice and stir to combine. Add Wild Planet Tuna and gently break up with wooden spoon. Stir again to incorporate and heat through. Pour mixture over cooked pasta and toss to combine. Add arugula, lemon zest, fresh parsley and toss again. Serve immediately with grated parmesan if desired.



# FRESH FLAVORS RECIPE

## BALSAMIC AND BASIL CHERRY TOMATO BRUSCHETTA

Serves 8

### INGREDIENTS

- 1 pkg cherry tomatoes, chopped
- 2 tbsp TFM Mediterranean Olive Oil
- ¼ tsp TFM Black Peppercorn and Sea Salt Grinder, 1 – 2 grinds
- ¼ c Modenaceti Balsamic Vinegar
- 1 pkg fresh basil, stemmed and chopped
- 2 tbsp honey

### PREPARATION

Combine all ingredients in a medium serving bowl. Place mixture in refrigerator and allow to macerate for at least one hour before serving. Serve with TFM French Rounds or freshly sliced baguette.



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