



## River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



**Easy Italian Summer - no cooking involved recipes**

**Light, healthy, fast and Italian bistro style**

### **Italian Gazpacho**

1 large cucumber-remove seeds  
4 large ripe tomatoes-remove seeds and chop  
1 red bell pepper, cut into cubes- about 1 inch pieces  
1 red onion, chopped  
3 cloves garlic, minced  
2 cups V8 Juice  
1/8 cup balsamic vinegar  
¼ tsp lime zest  
Juice of 1 lime  
1/4 teaspoon red chili pepper flakes (if you don't like spicy foods, omit this)

In a food processor, add the tomatoes, cucumber, bell pepper, onion, and garlic. Process until it is chunky not pureed. Add the remaining ingredients.  
Again, process for a minute-just mix-not puree.  
Refrigerate at least three hours or overnight to let the flavors develop.

Garnish suggestions: Basil leaves, croutons, crab meat, shrimp, chopped cucumbers...  
Drizzle with Extra Virgin Olive Oil right before serving to your guests.  
Serve in a martini glass for extra flair.

### **Italian Style Panzanella**

1 loaf of Italian or Sicilian bread- torn into pieces and toasted in the oven  
1/2 cup olive oil  
3 cloves of garlic-keep whole  
3 tablespoons red wine vinegar or your favorite vinegar  
1 shallot, minced  
¼ tsp red chili pepper flakes  
2 large ripe tomatoes  
1 red onion, sliced very thin  
1 cucumber, seeded, chopped  
1 15 oz can of beans, garbanzo or red kidney beans, rinsed  
1 large handful of fresh basil, torn or chopped  
6 oz fresh mozzarella cheese or the smaller bococini style of mozzarella  
½ tsp fresh oregano leaves  
Use cracked black pepper and salt to taste.

Tear bread loaf into large bite-size chunks. Preheat oven to 400°F.  
In a sauté pan, pour in olive oil. On medium heat, sauté cloves of garlic for 2 minutes. Remove garlic and set aside until the garlic and olive oil have cooled.  
Mix the pieces of bread with about 3 Tbsp of olive oil and toast in oven on a cookie sheet until golden brown.  
Don't walk away from the oven....  
To the remaining olive oil, add: red wine vinegar, shallots, red chili pepper flake and fresh oregano leaves-mix well. Chop the cooled garlic and add to the dressing.

In a large chilled bowl, toss toasted bread, tomatoes, onion, cucumber, beans and cheese with oil/vinegar mixture and basil. Refrigerate for 1 hour before serving....enjoy with a nice glass of wine....on the patio.

## **Italian Chicken Wraps**

1 pre-cooked deli rotisserie chicken  
6 large flour tortillas  
2 Tbsp pesto or Garlic Aioli or favorite Italian dressing  
Romaine lettuce leaves  
1 tomato, sliced  
Shredded Mozzarella Cheese or Parmesan Cheese  
Basil Leaves

To assemble your wrap, spread pesto, garlic aioli, or dressing over the surface of the tortilla. Shred the chicken and place a ½ cup of chicken down the middle of the tortilla. Add tomato slices, a few romaine lettuce leaves, sprinkle as much cheese as you would like and finish with 3 or 4 basil leaves. Season with salt and pepper.

To fold: With the line of fillings positioned at 12 o'clock....fold the bottom of the tortilla shell up towards the middle....so it is half way up.....9pm-3pm on a clock...next fold the right and left sides together towards the middle and then roll it up and secure with a toothpick...slice on the bias. And serve with fruit or a salad.

### **Easy Garlic Aioli:**

This is not from scratch....but it does the trick if you are in a hurry.

3 cloves of garlic---diced or minced  
¼ cup olive oil  
1 cup of Mayonnaise (whatever you prefer)  
Season with cracked black pepper.

In a sauté pan, add the olive oil and garlic. Sauté for 1-2 minutes. Do not let it burn.....  
Once the garlic oil is cooled, add it to the mayonnaise and mix well. Season with cracked black pepper.  
It is preferred to refrigerate overnight to let the flavors develop.  
Use as a dip or spread.