



GRAND-I-OLIS WITH BRUSCHETTA



5-Cheese Grand-I-Olis with sautéed kale, spinach and fresh tomato bruschetta, drizzled with balsamic glaze. Yield: 2 Servings

Ingredients:

4 Each	5-Cheese Grand-I-Olis [#70784], Prepared According to Package Directions & Chilled	1 Cup	Bruschetta, Prepared
1 Tbsp	Olive Oil	¼ tsp.	Red Pepper Flakes
1 Cup	Kale, Chopped	To Taste	Salt & Black Pepper
1 Cup	Spinach Leaves	2 Tbsp.	Balsamic Glaze

Directions:

1. Heat the olive oil in a large sauté pan on medium-high heat.
2. Add in the kale and spinach leaves, then cook for a minute.
3. Fold in the bruschetta, red pepper flakes, salt and black pepper, then sauté for about 2 minutes, or until heated throughout.
4. Place the **5-Cheese Grand-I-Olis** onto a serving dish and top with the bruschetta mixture.
5. Drizzle with balsamic glaze.

