

# SAVE UP TO \$100

## TRY MARZETTI® POMEGRANATE VINAIGRETTE!



**Many uses for Marzetti® Pomegranate Vinaigrette!**  
 See [www.MarzettiFoodservice.com](http://www.MarzettiFoodservice.com)  
 Recipe Search: Pomegranate

### Spring Greens with Brie Toasts (Pictured Above)

**Ingredients:**  
 Marzetti® Pomegranate Vinaigrette  
 New York Brand® French Bread

Olive oil  
 6 to 8 oz. brie, cut into 12 wedges  
 1 cup fresh blueberries  
 1/2 cup pistachios

Salt and pepper to taste  
 5 oz. mixed salad greens  
 1/2 cup diced green apples  
 1/4 cup pomegranate seeds or dried cranberries

**Preparation:** Preheat oven to Broil. Arrange slices of **New York Brand® French Bread** on a baking sheet and brush each piece with olive oil and a sprinkling of salt and pepper. Top with a wedge of Brie. Broil for 1-2 minutes, or until cheese melts.

In a bowl, gently toss **Marzetti® Pomegranate Vinaigrette** with mixed greens and diced green apples. Sprinkle with fresh blueberries, pistachio nuts, fresh pomegranate seeds and dried cranberries. Serve each salad with a hot Brie Toast. So much flavor in this delicious salad!

### Grilled Chicken Skewers

**Ingredients:**  
 2-5 pouches Marzetti® Pomegranate Vinaigrette

Boneless, skinless chicken breasts  
 cut into 1-1/2 inch pieces  
 Freshly ground black pepper and salt, to taste  
 2 cups vegetables cut into 1-1/2 inch pieces (red or yellow pepper, onion, zucchini)  
 2 tbsp chopped fresh parsley  
 Steamed rice

Berry Salsa made from:  
 1 cup fresh or unsweetened frozen raspberries (thawed)  
 2 scallions, chopped  
 1 tbsp chopped parsley or cilantro  
 Freshly ground black pepper and salt, to taste  
 Optional: 1/3 cup pomegranate seeds

**Preparation:** Place chicken pieces in a bowl and toss with **Marzetti® Pomegranate Vinaigrette**. Marinate for 30 minutes. Heat grill to medium hot. Thread chicken meat and vegetables onto skewers. Grill 7-8 minutes per side or until chicken is cooked thoroughly. Sprinkle with chopped parsley. Serve with steamed rice and a side of berry salsa. (Berry salsa is made by placing raspberries in a mixing bowl and smashing with a fork or a potato masher; fold in chopped scallions, chopped parsley or cilantro and pomegranate seeds. This salsa can be made several hours before serving and kept refrigerated in an airtight container.)

\*OFFER EXPIRES IN 180 DAYS. LIMIT OF 100 CASES OF ITEM #80820 60/1.5 OZ MARZETTI POMEGRANATE VINAIGRETTE. ONE (1) REBATE PER CUSTOMER, HOWEVER, MORE THAN ONE SHIPMENT CAN BE INCLUDED. COPY OF INVOICES REQUIRED AS PROOF OF PURCHASE.



ITEM # 80820 -  
 60/1.5 OZ POMEGRANATE VINAIGRETTE (Max. 100 cases/\$100.00) \_\_\_\_\_ CASES X \$1.00 = \$ \_\_\_\_\_  
 \*(Maximum \$100.00) TOTAL REBATE = \$ \_\_\_\_\_

**Please Send Rebate To:**  
 (Please print clearly)

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 TITLE \_\_\_\_\_  
 NAME OF OPERATION \_\_\_\_\_  
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\*OFFER LIMITED TO 100 CASES AND ONE (1) REBATE PER CUSTOMER. THIS OFFER VALID ON MARZETTI LABELED FOOD SERVICE PRODUCTS ONLY. Offer does not apply to distributors, multi-unit management / chain headquarters, retail consumers or product purchased on bid or at dedicated national account pricing. Allow 4 to 6 weeks for delivery of rebate check. Copy of distributor invoice must be submitted with this completed coupon. Please send this completed coupon along with 1 or more distributor invoices to: T. Marzetti Co., P.O. Box 29163, Columbus, OH 43229 • Attn: Lee Halmagy [www.MarzettiFoodservice.com](http://www.MarzettiFoodservice.com)