



Grilled Garden Hearts® Greek Style

Yield: 8 servings

INGREDIENTS

- 8** Garden Hearts® Petite Romaine Hearts
- 3** ripe heirloom tomatoes
- 3/4** cup extra-virgin olive oil
- 1/2** cup aged balsamic vinegar
- 1** cup feta cheese, crumbled
- 1/2** cup walnuts, roasted and coarsely chopped
- 3/4** cups Kalamata olives, pitted and quartered lengthwise
- 1** bunch freshly chopped basil leaves
- Kosher salt and fresh ground pepper

METHOD

1. Cut 1/4-inch from stems of the Garden Hearts®, keeping the core intact. Rinse well under cold running water and drip-dry completely. Cut in half lengthwise and place on cookie sheet.
2. Sprinkle the Garden Hearts® halves with olive oil, ensuring all sides are coated lightly by sliding them around on the cookie sheet. Salt and pepper on both sides.
3. Slice the tomatoes and place on oiled cookie sheet; salt and pepper on both sides.
4. Light barbecue grill and heat until grill is very hot.
5. To prepare the dressing, combine remaining olive oil and balsamic vinegar in a large mixing bowl. Whisk well and season with salt and pepper.
6. Add feta cheese crumbles, walnuts, olive quarters, and chopped basil. Toss gently and set aside.
7. Clean the hot grill surface with a wire brush and wipe with a cloth lightly covered in olive oil. Using a grill glove for burn protection, grill the cut side of the Garden Hearts® over medium heat until lightly charred. At the same time, grill the tomato slices on one side only.
8. Place the grilled Garden Hearts® on a plate or platter and arrange the tomato slices next to them. Sprinkle with the feta cheese dressing mixture.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's Comment: *"Grilled Garden Hearts® with Greek flavors will delight everyone's palate."*



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