

LET'S GO ON A PICNIC

Asparagus and Orzo Salad (serves 4)

INGREDIENTS:

- 1 cup orzo
- 2 cloves garlic, pressed
- 1 T olive oil
- 1 bunch of asparagus
- juice from 1 large lemon
- 1/3 cup feta cheese, crumbled
- 1/2 cup slivered almonds
- salt and pepper, to taste

DIRECTIONS:

1. Cook orzo in salted boiling water for about 9-10 minutes, or until cooked. Run under cool water. Drain and set aside.
2. Cut asparagus into bite size pieces and bring to a boil in a saucepan of water. Cook just until brightened in color, just a few minutes. Remove from water. Meanwhile heat garlic and olive oil in a skillet. Add asparagus and cook just until garlic is fragrant and asparagus is tender. Remove from heat and stir into orzo with lemon, feta, almonds, salt and pepper. Add more lemon juice or seasoning to taste.

French Potato Salad (serves 4)

INGREDIENTS:

- 1 lb. fingerling or assorted small potatoes
- 1 T champagne vinegar
- 1 1/2 T grainy Dijon mustard
- 2 T olive oil
- 1 shallot, chopped
- 1 small bunch chives, chopped
- kosher salt and pepper
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DIRECTIONS:

1. Place pots in a large pot, cover with water by an inch and season with salt. Bring to a boil; reduce to a simmer and cook until potatoes are tender, about 10-15 minutes. Drain and run under cool water.
2. In a small bowl whisk together vinegar, mustard, olive oil, shallot, chives, and salt and pepper to taste. Toss with potatoes. Store in the fridge. Serve at room temperature or chilled.

FOCACCIA SANDWICH (serves 4-6)

INGREDIENTS

- 2 1 (9-inch) loaf of focaccia bread*
- spinach or rocket pesto
- 2 grilled chicken breasts (marinated in lemon, garlic, and olive oil)
- asiago cheese
- goat cheese
- 2 slices crispy prosciutto
- 1 1/2 avocados
- romain lettuce
- garlic mustard, optional

*I made this recipe and made two 9-inch loaves instead of three 6-inch loaves.

DIRECTIONS:

1. Slice the loaf of focaccia in half and spread half of it with pesto. (Spread mustard on the top half, if using.) Sprinkle with cheese, top with prosciutto, lettuce, and chicken. Mash avocados and spread on the top half. Top the sandwich. Skewer and slice! Wrap up in plastic wrap to bring to the picnic!