

# Savory Olive Oil Grilled Hearts of Romaine

A twist on our favorite lettuce offers a touch of smokiness with Cocoa Dusted Orange Salted Pistachios

SERVES: 4-6  
 PREP TIME: 10 minutes  
 COOK TIME: 4-8 minutes  
 TOTAL TIME: 18 minutes

## INGREDIENTS

- 2-3 medium-size whole romaine lettuce hearts, washed and dried
- 4-6 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- 4-6 Tbsp. GC Napa Valley Natural Lemon Olive Oil
- 4-6 Tbsp. GC Napa Valley Natural Vinegar Cabernet Sauvignon
- 4-6 Tbsp. GC Napa Valley Natural Orange Infused Honey
- 4-6 tsp. GC Napa Valley Natural Chardonnay Finishing Sea Salt
- 4-6 tsp. GC Napa Valley Natural Tarragon Pink Peppercorn
- 4-6 Tbsp. pomegranate seeds (arils)
- 2 oz. GC Napa Valley Natural Cocoa Dusted Orange Salted Pistachios



## TO PREPARE

- Preheat grill to medium heat. Alternative: Preheat a dry sauté pan or grill pan over medium-high heat on the stove.
- Halve each Romain heart lengthwise through the stem so the leaves remain intact.
- Brush each side with ½ Tbsp. Savory Extra Virgin Olive Oil. Place cut-side down, cook until slightly grilled but still firm to maintain its crunch, 2-4 minutes each side.
- Place romaine hearts cut-side up on platter or individual plates and drizzle or sprinkle the ‘deconstructed dressing’ ingredients as follows (you may vary the amount of each ingredient based on personal preferences):
- Lemon Olive Oil: 1 Tbsp. per serving
- Cabernet Sauvignon Vinegar: 1 Tbsp. per serving
- Orange Infused Honey: 1 Tbsp. per serving
- Chardonnay Finishing Sea Salt: 1 tsp. per serving
- Tarragon Pink Peppercorn: 1 tsp. per serving
- Pomegranate seeds (arils): 1 Tbsp. per serving (See FOODIE TECHNIQUES IN THE KITCHEN: How to Deseed a Pomegranate)
- Cocoa Dusted Orange Salted Pistachios: 1 Tbsp. per serving

## TO SERVE

Arrange romaine hearts on a pottery platter, our handcrafted Barrel Stave Platter or place on individual salad plates. Serve immediately while warm.

## WINE PAIRING

2016 Pietro Family Cellars Sauvignon Blanc, Napa Valley

## SHOPPING LIST

*Organic, farmers market, garden grown, GMO-free products highly suggested*

2-3 medium-size whole romaine lettuce hearts  
 1 pomegranate or 1 pkg. 4 oz. fresh pomegranate seeds (arils)

### GC NAPA VALLEY PRODUCTS FROM PREVIOUS SHIPMENTS

- GC Napa Valley Natural Lemon Olive Oil
- GC Napa Valley Natural Vinegar Cabernet Sauvignon
- GC Napa Valley Natural Orange Infused Honey
- GC Napa Valley Natural Chardonnay Finishing Sea Salt

### GC NAPA VALLEY PRODUCTS FROM PREVIOUS SHIPMENTS

- GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
- GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil 250 ml
- GC Napa Valley Natural Tarragon Pink Peppercorn .8 oz pouch
- GC Napa Valley Natural Cocoa Dusted Orange Salted Pistachios 2 oz tin

