



Genoa Salami

AND

PEA SHOOT SALAD

serves 2

¼ cup	extra virgin olive oil
2 tbsp	white wine vinegar
1 tbsp	water
1 tsp	honey
2 tsp	Dijon mustard
	Sea salt and freshly cracked black pepper to taste
10 slices	Soleterra d'Italia genoa salami
2	Omega-3 eggs, hard boiled
3	red radishes
1 cup	grape tomatoes
4 cups	pea shoots

To make the vinaigrette, add the olive oil, white wine vinegar, water, honey and Dijon mustard to a bowl. Whisk until emulsified. Add extra honey and Dijon mustard to your taste. Season with sea salt and freshly cracked black pepper.

Cut the Soleterra d'Italia genoa salami into halves or strips. Cut the eggs into quarters, thinly slice the radishes and cut the grape tomatoes in half.

Place the pea shoots, tomatoes and radishes in a bowl, add vinaigrette, then toss to coat. Place the mixture in a salad bowl and artfully top with the Soleterra d'Italia genoa salami and Omega-3 eggs.



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Soleterra d'Italia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.