

Parmesan Bows Kit



Al dente bowtie pasta, fresh green onions, and Parmesan cheese are gently tossed in a flavorful white wine vinaigrette with a hint of lemon. Mix in the shredded Parmesan cheese included in the case along with your own fresh broccoli florets and grape tomatoes for this best-selling salad.

Parmesan Bows Salad Kit Recipe

- 1 (5 lb.) container Mrs. Gerry's Parmesan Bows
- 1 (6 oz.) pouch Mrs. Gerry's shredded Parmesan cheese
- 1 lb. mini broccoli florets
- 1 lb. grape tomatoes

Put all ingredients into a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39°F until serving.

Parmesan Bows Salad

- 1 (5 lb.) container Mrs. Gerry's Parmesan Bows Pasta
- 1 (6 oz.) pouch Mrs. Gerry's Shredded Parmesan Cheese
- 1 ½ cups sun-dried tomatoes, thinly sliced
- 1 ½ cups pitted, sliced kalamata olives
- 5 cups kale, ribs and stems removed, coarsely chopped
- 1 tablespoon black pepper
- 1 teaspoon garlic salt
- Optional - 1 ½ cups pepperoncini pepper, drained and sliced

Put all ingredients in a large mixing bowl. Mix gently to combine. Keep refrigerated at 33° to 39° F. For maximum freshness, prepare salad at the beginning of each day.

**NEW
SERVING
SUGGESTION**

