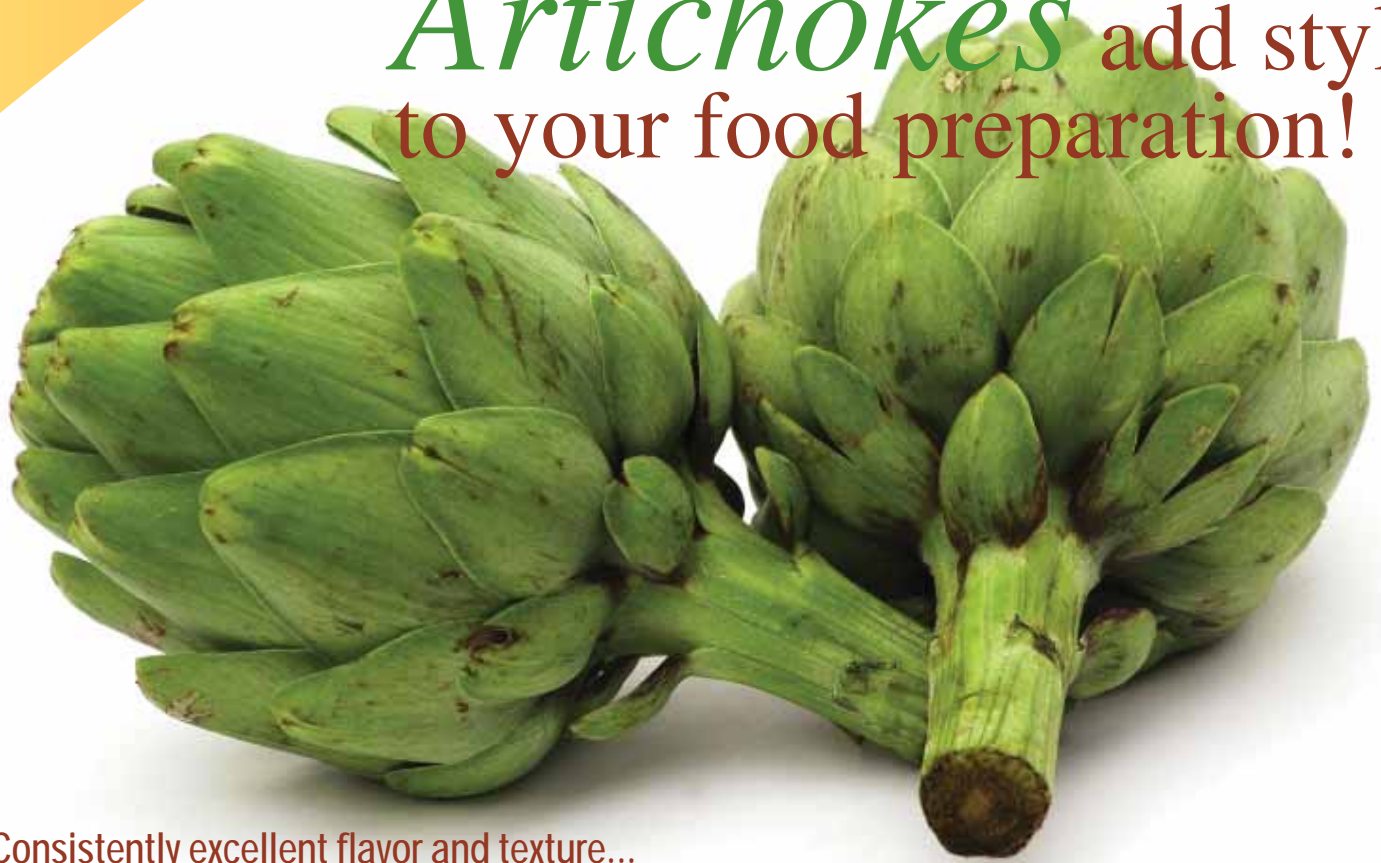




Top to bottom...

Artichokes add style to your food preparation!



Consistently excellent flavor and texture...

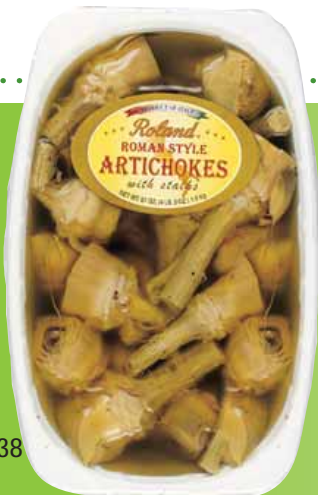
Consistently luscious and uniform...Consistently available and convenient!

Artichoke and Crab Bouchees

recipe

- 1 lb. Backfin crabmeat
- 4 cups Roland quartered artichokes - chopped
- 12 oz. Blue cheese crumbles
- 8 oz. Chopped Walnuts
- 2 oz. Roland Balsamic glaze
- 100 ea. Roland mini bouchees

Preheat oven to 400 degrees. Combine first four ingredients in a bowl. Stuff mixture into mini Bouchees and place onto sheet tray. Heat in oven for 3 minutes. Remove from pan and drizzle with balsamic glaze.



Artichoke Hearts,
Marinated, Roman Style
991987.....2/67 oz

57841	Artichoke Hearts, Whole, 6/8 Count	12/13.75 oz
29861	Artichoke Bottoms, Extra, 7/9 Count	24/13.75 oz
28438	Artichoke Hearts, Whole, 40/50 Count	6/#10
999685	Artichoke Hearts, Marinated Quarters	6/3 kg
45233	Artichoke Hearts, Marinated Quarters	6/67 oz
18322	Artichoke Hearts, Quartered	6/3 kg
991987	Artichoke Hearts, Marinated, Roman Style	2/67 oz
880232	Artichoke Hearts, Roman Grilled	2/67 oz [special order]



Artichoke- Rice Salad *recipe*

- 1 can (14.5 oz.) Chicken Broth
- 1 cup Roland Basmati Rice (uncooked)
- 1 13.5 oz. can Roland Quartered Artichokes
- 2 green onions, chopped
- 8 Roland pimiento stuffed olives, sliced
- ½ cup Mayonnaise
- ½ t Roland Curry powder
- 1 8 oz. can Roland sliced water chestnuts, drained. (optional)

Cook rice in chicken broth. Cool slightly. Stir together rice and remaining ingredients. Cover and chill for at least 2 hours.

Roland® Helps You Serve the Very Best



Artichoke Hearts,
Marinated Quarters
45233.....6/67 oz

Chicken and Artichokes with Sherry Wine *recipe*

- | | |
|----------------|---|
| 3 pounds | Whole chicken, cut up |
| 1 teaspoon | Roland® Fine Sea Salt |
| 0.5 tablespoon | Black pepper, ground |
| 3 fluid ounce | Roland® Extra Virgin Olive Oil, divided |
| 8 ounce | Roland® Pieces & Stems Mushrooms, drained |
| 2 tablespoons | All purpose flour |
| 5 fluid ounce | Chicken stock |
| 3 tablespoons | Roland® Sherry Cooking Wine |
| 1.5 cups | Roland® Artichoke Hearts, drained |

1. Season chicken with sea salt, pepper and paprika. Brown chicken in frying pan with ¾ of the olive oil.
2. Remove chicken and place in a casserole-style baking dish or pan.
3. Sauté mushrooms in remaining olive oil for approximately 5 minutes.
4. Sprinkle mushrooms with flour, stir in chicken stock and sherry cooking wine and simmer 5 minutes.
5. Place artichokes among chicken pieces in the baking dish. Add mushroom-sherry sauce. Cover and bake 375 degree F for 40 minutes or until chicken is cooked throughout.

Artichokes!

- ADAPTABLE
- CAPTIVATING
- DELICIOUS
- DELIGHTFUL
- EARTHY
- FLAVORFUL
- HEALTHY
- SUBTLE
- SUPERB
- TENDER

