



JANUARY 2017

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Suggested Sell Price: \$8.99

Food Cost: \$2.34

Food Cost %: 26%

Profit: \$6.65

INGREDIENTS

- #76040 1/4 Traditional Artisan Baguette
- #74820 1ea Encore Italian Sausage, cooked
- #22399 1C Baby Spinach
- #22432 2 ea Tomato slices
- 3Tbsp **Red Onion Confit**
- #22237 2.5 Red Onions large, sliced thin
2C Cabernet Sauvignon
- #16664 2Tbsp Butter
- #88922 3Tbsp Cotija Cheese
- 3Tbsp **Lemon Coriander Aioli**
- #80955 2C Ken's Mayonnaise
- #22147 1/4C Garlic, minced
- #21767 1ea Lemon, zested
- #22472 1/3C Cilantro, chopped



BAJA ITALIANO

PROCEDURE

Red Onion Confit Sweat the onions with melted butter and a pinch of salt in small saucepot. Add the wine and reduce on medium heat until almost all moisture is gone. Reserve. **Lemon Coriander Aioli** Combine all ingredients in a small mixing bowl. Season with salt and pepper. Reserve. **Sandwich** Warm sausage and toast roll. Spread roll with Lemon Coriander Aioli then layer with fresh tomato, spinach, warmed sausage. Top with Red Onion Confit and Cotija cheese. Serve.