



Easy-Serve Salad Sticks

Perfect for Picnics!

You Will Need:

2 pints of cherry tomatoes	3 Tablespoons Delavignes Strawberry Infused Balsamic
1.5 lb mini or small cucumbers	3 Tablespoons Delavignes Basil or Lemon Olive Oil
1 package of ready-to-eat baby spinach	Long frilled-toothpicks

Instructions:

Rinse & dry cherry tomatoes, set aside. Wash cucumbers and peel (if desired), slice into ½ inch thick rounds. Carefully skewer a tomato, two or three spinach leaves, and one cucumber slice onto each toothpick. Arrange on serving platter. Whisk **Strawberry Infused Balsamic & Infused Olive Oil** in a medium sized bowl until emulsified. Quickly drizzle over the salad sticks, and serve immediately.

* Try any combination of **Delavignes Infused Balsamic and Olive Oils!** We recommend either **Blood Orange** or **Lime Balsamic** with **Garlic Olive Oil**.

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