

FROM THE RENZI KITCHEN

Octopus Panzanella Salad

Ingredients

- #16331 • 4 oz Cooked Spanish Octopus Tentacles, thawed
- #30173 • 1 fl oz Extra Virgin Olive Oil
- #00000 • Day Old Bread, cut in cubes
- #88188 • 2 oz White Potatoes, cooked and quartered
- #88570 • 1 oz Fennel, shaved thin
- #88210 • 4 ea Cherry Tomatoes, roasted and halved
- #88204 • 1 cup Baby Spinach
- #25282 • 2 oz Asiago Cheese
- #56030 • Ken's Zesty Italian Dressing
- #88478 • ¼ oz Parsley, for garnish
- #68251 • Cracked Black Pepper



Instructions

Heat grill to medium high heat. Toss octopus with olive oil, salt and pepper. Grill tentacles until good color is achieved. Organize all mise en place for service.

To assemble, in a large bowl add octopus, bread, potatoes, fennel, tomatoes, baby spinach and Ken's zesty Italian dressing. Toss to combine. Garnish with asiago cheese, parsley and cracked black pepper.