

# CHBC Demo Recipes

## Bread Salad

### A

4 cups bread (cubed)  
2 tblsp extra virgin olive oil  
2 cloves garlic (sliced)  
to taste sea salt and cracked black pepper

### B

4 bunches spinach leaves (refreshed in icy water)  
1 cup cherry tomatoes (halved)  
½ cup kalamata olives (pitted)

### C

1 cup Okanagan's Finest Garlic Herb Dressing  
(more or less if desired)

### D

½ cup crumbled feta cheese

**A.** Mix ingredients and spread on baking sheet (line baking sheet with parchment paper first). Toast in pre-heated 400° oven for about 10 minutes (until bread is crispy and golden on the outside yet still tender in the middle). Allow to cool 20 minutes.

**B.** Lightly toss together **A** and **B**. Add **C** and lightly toss. Top with **D**.

This dish is an excellent accompaniment to roasted fish or barbecued pork.



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