GARLIC-INFUSED
OLIVE OIL

garlic-infused
OLIVE OIL

PREP TIME
10 MINUTES

COOK TIME
1 MINUTE

YIELDS
2 CUPS

VEGETARIAN **DAIRY-FREE**

TOMATINA
fresh italian

- *Sauces made from scratch*
- *Recipes inspired by the seasons*
- *Fresh-baked breads*
- *Desserts made daily*

TOMATINA

FROM YOUR KITCHEN

1 cup extra-virgin olive oil

4 tablespoons chopped garlic

2 tablespoons dried oregano

Salt and pepper to taste

Grated Parmesan to taste

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garlic-infused
OLIVE OIL

1. Heat **olive oil** in a 10” sauté pan. Add chopped **garlic**, **oregano**, **salt**, and **pepper** and sauté until golden brown. Remove from heat and pour over warm rolls.

2. Sprinkle with grated **Parmesan**. Toss to coat and transfer to serving platter.

Turn your favorite rolls into something special!