

FEATURED RECIPES:

RAINBOW BREAD SALAD

-Whip up a beautiful and tasty salad with Gardenia Bread.

Ingredients:

6 slices Gardenia Nutri Multi-Grain, cut into thin long strips

1 eggplant, sliced

¼ red pepper, sliced

¼ green pepper, sliced

¼ yellow pepper, sliced

4 fresh shiitake mushrooms, sliced

4 black olives, sliced

8 medium prawns, shelled, deveined

Salt to taste

Black pepper, ground, to taste

2 cloves garlic, minced

1 Tbsp olive oil

3 Tbsp pesto sauce

1 Tbsp parsley, chopped

2 Tbsp Parmesan cheese, shredded

**Cooking Method:**

1. Rub ½ Tbsp olive oil and a dash of salt and black pepper onto the prawns and grill in a hot plate for 3 minutes until tender. Set aside.
2. Heat a non-stick pan with the remaining olive oil. Add garlic and fry until tender but fragrant. Add vegetables and stir-fry for 2-3 minutes until tender. Toss in the prepared prawns.
3. Toast Gardenia Nutri Multi-Grain until crisp and light golden brown. Toss bread lightly into prepared vegetables and garnish with parsley.
4. Arrange onto a plate.
5. Drizzle with pesto sauce and sprinkle with cheese.