

Tuscan Gusto Bread Dipper



- **Classic Bread Dip:** Mix the seasoning with high-quality olive oil and serve with crusty bread for a delicious appetizer.
- **Salad Dressing:** Combine with olive oil and vinegar (balsamic or red wine vinegar) to create a flavorful salad dressing.
- **Marinade:** Use as a marinade for chicken, beef, pork, or seafood. Mix with olive oil and let the meat sit for a few hours before cooking.
- **Roasted Vegetables:** Toss vegetables like zucchini, bell peppers, tomatoes, and mushrooms with olive oil and Tuscan Gusto seasoning before roasting.
- **Grilled Vegetables:** Coat vegetables with olive oil and seasoning before grilling for an aromatic and savory flavor.
- **Pasta Sauce:** Stir into a simple olive oil-based pasta sauce. Sauté garlic in olive oil, add seasoning, and toss with cooked pasta.
- **Soup Garnish:** Sprinkle on top of soups like tomato, minestrone, or creamy vegetable for added depth of flavor.
- **Pizza:** Use in the pizza dough or sprinkle on top of the pizza before baking for a Tuscan twist.

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- **Sandwich Spread:** Mix with mayonnaise or hummus to create a flavorful spread for sandwiches or wraps.
- **Garlic Bread:** Combine with butter and spread on bread slices. Toast in the oven for a quick and tasty garlic bread.
- **Roasted Potatoes:** Toss potato wedges in olive oil and seasoning before roasting for a crispy, flavorful side dish.
- **Baked Fish:** Sprinkle over fish fillets before baking to enhance their flavor with a Tuscan flair.
- **Frittata:** Add to your frittata mixture for a savory, herby breakfast or brunch dish.
- **Herb Butter:** Mix with softened butter to create a flavorful herb butter. Use it to top steaks, fish, or vegetables.
- **Risotto:** Stir into risotto towards the end of cooking for an extra layer of Tuscan flavor.
- **Cheese Platter:** Sprinkle over fresh mozzarella, ricotta, or goat cheese. Drizzle with a bit of olive oil and serve with bread or crackers.

Experiment with these ideas to bring the rich, aromatic flavors of Tuscan seasoning to a variety of dishes!