



Antigo e Fagioli

Description: This appetizer is lickscious and tantalizing to rub on your Flavgioli.

Prep Time: 10 minutes

Ingredients: Serves 4 people

- ½ lb of fresh Fava Beans (Fagioli)
- ½ lb of cubed Tumalo Farms Antigo (spiced with cumin seeds)
 - Here cubed means about ¼ inch x ¼ inch x ¼ inch
- Extra Virgin Olive oil
- A pinch of salt
- 1 teaspoon of black pepper
- Optional – ¼ lb of diced salami (Molinari)

Directions:

- Steam the fava beans for 3 minutes and let it cool
- Once cooled place the fava beans in a mixing bowl
- Add the cheese (and salami if you use this option)
- Add the olive oil, salt, black pepper, and toss everything together

Wine Recommendation:

- Pinot Gris
- Wild Cherry Soda