

## Date Night-In Board



**Preparation time:** 10 min

**Difficulty:** Easy

## Ingredients

- Cherry tomatoes: to serve
- Ciliegine mozzarella: to serve
- Crumbled parm: to serve
- Fresh basil: to serve
- Lemon anchovy vinaigrette: to glaze or serve
- Little gem lettuces: to serve
- Marinara with a little hot pepper, to serve: 7 oz
- Mini peppers: to serve
- Parmesan frico: to serve
- Pasta “chips”: to serve
- Pesto, to serve: 7 oz
- Ricotta filled squash blossoms: to serve
- Roasted broccolini: to serve
- Roasted garlic: to serve
- Rosemary focaccia: to serve
- Salumi: to serve
- Tiny spicy meatballs: to serve
- Whipped ricotta, to serve: 7 oz

## For this recipe we used:

Marinara Sauce 7.05 oz



## Preparation

**Date Night for Valentine's Day? Get the day started with this appetizer loaded up with a sampling of Chicken Blush Pasta Sauce made with chopped tomatoes and crushed tomatoes with chili. An appetizer perfect for a date night-in with a loved one.**

Instructions:

1. Start with the center placing the dip, douse, and spread: Pomi Marinara Sauce, marinara with a little hot pepper mixed in for a flash arrabiata, whipped ricotta, and pesto.
2. Surround the center with everything else: salumi, cherry tomatoes, ciliegine mozzarella, fresh basil, parmesan frico, crumbled parm, lemon anchovy vinaigrette, roasted garlic, little gem lettuces, pasta “chips”, ricotta filled squash blossoms, mini peppers, roasted broccolini, rosemary focaccia, and tiny spicy meatballs.