

# Ensalada Cojondongo



FOODSERVICE



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SERVING SIZE: 36

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## Ingredients

## In This Recipe

- 1 tablespoon Minced Garlic
- 1/2 cup Chopped Parsley
- 9 cups **Furmano's Petite Diced Tomatoes**
- 5 5/8 cups Green Peppers, Diced
- 1 1/8 pint Water
- 4 fluid ounces Sherry Vinegar
- 13 1/2 cups Rustic Bread Diced, Toasted
- 4 1/2 cups Drained Spanish olives, Chopped
- 1/2 cup Minced Garlic
- 6 3/4 cups Chopped Parsley
- 1 2/3 pints Water
- 1 fluid ounce Sherry Vinegar
- 1 tablespoon Sea Salt

## Preparation

1. For Salsa Verde: Place Garlic, Parsley, and Sea Salt in a food processor. Pulse to blend.
2. While processor is running slowly pour Olive Oil into the garlic and parsley mixture. Then add Sherry Vinegar.
3. For Cojondongo: Place Garlic, Parsley, Diced Tomatoes, and Green Peppers into a large mixing bowl. Toss together.
4. Add Olive Oil and Sherry Vinegar mix vigorously to emulsify the dressing.
5. Directly before service, add Toasted Rustic Bread and Chopped Spanish Olives. Toss to blend together.