Delicious Dishes made easy

Recipes for every occasion made in 30 minutes or less.

Boar's Head
Spend less time cooking and more time with the ones you love.

That’s our belief here at the Kitchens of Boar’s Head. Nothing brings people together more than food. Meal times and entertaining are about sharing moments, savoring flavors, and enjoying the company of friends and family. But as our lives become more chaotic, there never seems to be enough time to prepare and delight in a delicious, homemade meal.

This book is designed to inspire you to create a meal and a memory for every occasion. It is a collection of our favorite recipes, all made in 30 minutes or less. This way you can have time to eat well with the ones you cherish most.

From the Kitchens of Boar’s Head to yours, enjoy!

CONTENTS

2
Morning Meals

7
Soups, Salads & Sandwiches

22
Starters

29
Main Courses

38
Fun for Kids
Morning Meals

Start your morning off right with these delicious and comforting recipes from Boar’s Head. Whether you are preparing a weekday breakfast or Sunday brunch, these dishes will wake up your senses. From savory eggs to sweet French toast, you’ll find a recipe for every taste and everyone.

Don’t skip out on breakfast. Eating in the morning is proven to make you more energized and focused throughout the day.
**braised eggs**

- 2 Servings  
- 15 min

2 slices *Boar’s Head Serrano Ham*, thinly sliced and cut into strips  
3 large Eggs  
2 tablespoons Olive oil  
¼ cup Water  
¼ cup *Boar’s Head Manchego Cheese*, shredded  
1 teaspoon Chives, chopped coarsely  
Salt and pepper, to taste  
Dash of *Boar’s Head Jalapeño Pepper Sauce*

1. Over medium heat, crisp Serrano Ham in a sauté pan and set aside.  
2. Crack three eggs into a small bowl. Do not stir.  
3. Heat oil in a skillet. Once the pan becomes hot, add the eggs all at once and cook over medium-low heat.  
4. After about 1 minute, add the water to the pan.  
5. After a few more minutes, top eggs with the Serrano Ham; then sprinkle with cheese, chives, salt and pepper, and a dash of hot sauce.  
6. Remove from heat when the whites are cooked. Serve with dipping bread, if desired.
eggs benedict

- 1 packet Hollandaise sauce mix
- 2 tablespoons Butter
- 3 English muffins, split
- 6 slices Boar’s Head Sweet Slice® Smoked Ham, thinly sliced
- 1 teaspoon White vinegar
- 6 large Eggs

Prepare Hollandaise sauce according to package directions. Melt 1 tablespoon of butter in frying pan, then warm ham in pan for approximately 1 minute. Split English muffins, toast, and lightly butter each muffin slice. Layer one slice of ham on top of each of the six toasted and buttered muffin slices. Place a poached egg on top of each ham slice and drizzle with warm hollandaise sauce.

To poach eggs: Fill a large saucepan with 2-inches of water. Bring water to boiling, then add vinegar and reduce heat to simmer. One at a time, carefully break an egg into a small cup; then slip egg into the water. Repeat 5 more times. Cook 3-5 minutes. Lift eggs from the water with slotted spoon and place on top of ham.

ham breakfast pita

- 1 teaspoon Cooking spray
- 2 large Eggs, scrambled
- 2 tablespoons Milk
- Salt and pepper, to taste
- 2 slices Boar’s Head Bacon, cooked
- 2 slices Boar’s Head Tavern Ham
- 1 slice Boar’s Head Pepper Jack Cheese
- 4 slices Avocado
- ½ tablespoon Scallions, finely chopped
- 1 Pita bread

For the scrambled eggs: Spray nonstick frying pan or sauté pan with cooking spray and heat over medium heat. Break eggs into a mixing bowl; then add milk. Whisk the eggs and milk until blended together. Once pan is warm, pour in the beaten eggs. Sprinkle with salt and pepper, if desired. Continually stir the eggs with a spatula or wooden spoon until desired consistency is reached. Once cooked, remove from heat and set aside.

For the pita: Cook bacon according to package directions and set aside. Cut pita bread in half to form two pita pockets. Divide the scrambled eggs, bacon, ham, cheese, avocado, and scallions evenly into each pita pocket.
bacon & egg breakfast quesadilla

2 Servings  15 min

2 teaspoons Cooking spray
3 large Eggs, scrambled
3 tablespoons Milk
Salt and pepper, to taste
2 Flour tortillas
½ cup Hash brown potatoes
2 tablespoons Avocado, peeled and diced
1 tablespoon Tomato, diced
2 slices Boar’s Head White Vermont Cheddar Cheese
3 slices Boar’s Head Canadian Style Bacon, thinly sliced

For the scrambled eggs: Spray nonstick frying pan or sauté pan with cooking spray and heat over medium heat. Break the eggs into a mixing bowl; then add the milk and whisk until blended together. Once pan is warm, pour in the beaten eggs. Sprinkle with salt and pepper, if desired. Continually stir the eggs with a spatula or wooden spoon until desired consistency is reached. Once cooked, remove pan from heat and set aside.

For the quesadilla: Spray a clean frying pan or sauté pan with cooking spray and heat over medium heat. Place one flour tortilla on the pan; then add potatoes, avocado, tomato, scrambled eggs, cheese, and bacon on top of the tortilla and heat over medium heat, approximately 1 minute or until tortilla becomes slightly crispy. Top with second tortilla and flip, heating the other side until tortilla is slightly crispy or cheese is melted. Cut into four pieces and serve warm. To garnish, serve with a side of salsa.
ham & cheese stuffed french toast

4 slices Boar’s Head American Cheese, cut in half
8 slices Sandwich bread, toasted
4 slices Boar’s Head Sweet Slice® Smoked Ham, sliced ¼-inch thick
4 large Eggs, lightly beaten
½ cup Milk
4 tablespoons Butter
Powdered sugar
Syrup (optional)

Combine eggs and milk in medium bowl; beat well. Pour into pie pan. Dip both sides of bread in egg mixture. Place 1 slice ham and 2 half slices of cheese between 2 slices of bread. Melt butter in 12-inch skillet over medium high heat until sizzling; place bread slices in skillet. Cook, turning once, until bread is lightly browned (4 to 8 minutes). Remove toast from the pan and sprinkle with powdered sugar. Serve with syrup.

breakfast brisket with potatoes and eggs

1½ cup Olive oil
3 cups Potatoes, peeled and diced
1 Yellow onion, peeled and chopped
1 head of Garlic, unpeeled and broken into cloves
1 large Cuban pepper, sliced into ¼-inch strips
Salt and pepper, to taste
1 tablespoon Unsalted butter
2 large Eggs
4 slices Boar’s Head Mesquite Smokehouse First Cut Smoked Seasoned Beef Brisket, sliced ¼-inch thick

Fill cast iron skillet with one inch of olive oil and heat on medium high. When oil is hot, mix in potatoes and cook until brown. Remove potatoes and set aside. In skillet, mix in onions, garlic and Cuban peppers and cook for 2 minutes. Add potatoes and cook for 3 minutes. Salt and pepper to taste. Transfer potatoes to plate. Clean skillet and melt 1 tbsp of butter over low heat. Break 2 eggs into skillet and cook until the whites are just set, about 4 minutes. Transfer to plate. Place beef brisket in hot pan with butter. Heat until warm, about 2 minutes. Transfer to plate. Fan the slices on the plate and serve immediately.
The creation of the sandwich is credited to John Montagu, the fourth Earl of Sandwich in 1762. It’s said that he was often on the run and requested his meat between two slices of bread. And, thus the sandwich was born.

Soups, Salads & Sandwiches

Lettuce delight you with an array of savory soup, scrumptious salad, and mouthwatering sandwich recipes. These recipes pair bold flavors with Boar’s Head quality meats and cheeses for a meal that’s simply said, sensational!

Making a meal for one or for many, these recipes are sure to please. Because when it’s Boar’s Head you’re piling high, the odds are stacked in your favor. And while a Boar’s Head sandwich is great on its own, it’s even better when paired with a bowl of soup and a refreshing salad.
chicken thai noodle soup

4 Servings  30 min

1 pound Boar’s Head EverRoast® Chicken Breast, sliced ½-inch thick
4 ounces Udon noodles, dried
1 tablespoon Toasted sesame oil
2 cloves Garlic, minced
5 Scallions, finely chopped
1 tablespoon Ginger, grated
1½ cups Chicken stock
1 cup Coconut milk, unsweetened
2 tablespoons Peanut butter, smooth
1 small Red pepper, finely chopped
½ cup Peas, frozen
1 teaspoon Red pepper flakes

1. Cut the chicken into half-inch pieces.

2. Boil the noodles according to package directions and set aside.

3. Heat the oil in a large skillet and sauté chicken for 2 minutes to warm; remove the chicken and set aside.

4. Add the garlic and scallions to the skillet and sauté over medium heat, about 3 minutes until fragrant.

5. Add the ginger and cook for 1 minute. Stir in the broth, coconut milk, and peanut butter. Bring to a boil, stirring frequently; then reduce heat and let simmer for 8 minutes.

6. Add the red bell peppers, peas, and red pepper flakes; cook 2 minutes.

7. Add the cooked drained noodles and chicken. Stir and serve.
chicken chili

- **8 Servings**
- **30 min**

2 pounds *Boar's Head EverRoast® Chicken Breast*, sliced ½-inch thick
1 tablespoon Olive oil
½ cup Green bell peppers, diced
½ cup Onions, diced
3 cups Water
1 White chicken chili kit
2 (15 ounce) cans White beans
1 tablespoon *Boar's Head Yellow Cheddar Cheese*, shredded
1 tablespoon Sour cream

Dice the chicken into half-inch pieces or cubes. Heat oil in a large saucepan over medium-high heat. Add onions and bell peppers; sauté until tender, about 2 minutes. Add water, chili kit, and white beans, stirring well. Bring to a boil, then reduce heat to low. Cover and simmer for 15 minutes, stirring occasionally. Add chicken; continue to simmer, uncovered, on low until chili thickens, about 5 minutes. Serve with a sprinkle of the shredded cheddar cheese and a dollop of sour cream.

turkey with blue cheese salad

- **1 Serving**
- **5 min**

¼ pound *Boar’s Head Ovengold® Turkey Breast*, sliced thick
1½ cups Romaine lettuce, torn
2 tablespoons Avocado, peeled and cut into bite-sized pieces
3 Cherry tomatoes, halved
2 tablespoons Carrots, julienned
2 tablespoons Red peppers, chopped
2 tablespoons Celery, chopped
2 tablespoons *Boar’s Head Blue Cheese*, crumbled
Fat-free dressing of choice

Dice the turkey into cubes. Place lettuce in salad bowl; top with turkey, avocado, tomatoes, carrots, peppers, celery, and blue cheese. Drizzle with salad dressing. Toss and serve.
turkey waldorf salad

2-3 Servings  10 min

1. Soak the apples in pineapple juice for 2 minutes; drain well and discard the pineapple juice.

2. Dice the turkey into half-inch cubes or pieces.

3. In a mixing bowl, combine the turkey, apples, and celery.

4. In a separate bowl, whisk together the mayonnaise, sour cream, and powdered sugar.

5. Pour the mayonnaise mixture over the combined turkey, apples, and celery; toss to evenly coat all pieces.

6. Garnish with chopped walnuts and serve.
all-american turkey salad

- 1 Serving
- 5 min

¼ pound Boar’s Head Ovegold® Turkey Breast, sliced thick
¾ cup Iceberg lettuce
¾ cup Green leaf lettuce, torn
2 tablespoons Dried cranberries
2 tablespoons Carrots, julienned
1 tablespoon Sunflower seeds
2 tablespoons Ranch dressing

Dice turkey into quarter-inch pieces. Place the iceberg and green leaf lettuce in salad bowl; top with turkey, carrots, dried cranberries, and sunflower seeds. Drizzle with dressing. Toss and serve.

savory italian-style turkey pasta salad

- 6-8 Servings
- 20 min

16 ounces Rotini pasta, tri-color
1 pound Boar’s Head Ovegold® Turkey Breast, sliced ½-inch thick
½ cup Red onions, diced
1 small Green pepper, diced
1 small Red pepper, diced
1 can Black olives, sliced
1 (8.5 ounce) bottle Boar’s Head Deli Dressing
1 Boar’s Head Asiago Cheese, grated (optional)

Boil the pasta according to package directions; then drain and rinse under cold water to chill. Dice the turkey into half-inch pieces or cubes. In large bowl, add the pasta, turkey, onions, peppers, and olives. Shake the dressing well and pour over all the other ingredients. Toss and serve. If desired, sprinkle grated Asiago Cheese over top.
Made of solid white meat turkey breast, coated in seasonings and oven roasted to a delicious golden brown, Ovengold® Turkey is a turkey unmatched in quality; in fact, we even branded it so you always know you’re getting the real deal.
curry sweet & spicy pita

4 Servings  5 min

4 slices Boar’s Head Ovengold® Turkey Breast, sliced ¼-inch thick
1 ¼ teaspoons Curry powder
1 cup Dried cranberries
½ teaspoon Sugar
½ cup Plain yogurt
¼ cup Celery, chopped
¼ cup Scallions, chopped
Salt, to taste
½ cup Toasted walnuts (optional)
4 Pita breads
4 Lettuce leaves or California watercress

Dice the turkey into bite-sized pieces. Heat a dry skillet over medium heat, then add curry powder and toast for 20 seconds; let cool. Mix dried cranberries, sugar, and plain yogurt in a bowl. Add the chopped turkey, celery, and scallions. Season with salt, curry and toasted walnuts, if desired, and mix thoroughly. Cut pita bread in half to form two pita pockets. Place a leaf of lettuce in each pita pocket; then divide the turkey mixture evenly among the 8 pita halves.

kids pita quick tip

4 Servings  10 min

4 slices Boar’s Head Ovengold® Turkey Breast, sliced thin
½ cup Dried cranberries
¼ teaspoon Sugar
¼ cup Plain yogurt
¼ cup Celery, chopped
4 Mini pitas

Mix dried cranberries, sugar, and plain yogurt in a bowl. Add the chopped celery. Slice mini pita horizontally, leave part attached. Place a half a slice of turkey in each pita and top with a spoonful of cranberry mixture.
California Turkey Sandwich

1 Serving  5 min

1 Whole wheat sandwich roll, thin, round
1 slice Boar’s Head Muenster Cheese
3 slices Boar’s Head Ovengold® Turkey Breast
¼ medium Avocado, peeled, pitted, thinly sliced
2 Lettuce leaves
¾ tablespoon Boar’s Head Pepperhouse Gourmaise®

Separate the sandwich roll in 2 halves. Layer the bottom half of bread with lettuce, tomato, turkey, avocado, and cheese. Spread the Pepperhouse Gourmaise® over the top half of bread; then flip atop the sandwich. Press together lightly and serve.
turkey & slaw sandwich

1 Serving  3 min

2 slices Rye bread
1 tablespoon Russian dressing
1 slice Boar’s Head Gold Label Switzerland Swiss® Cheese
3 slices Boar’s Head Ovengold® Turkey Breast
½ cup Coleslaw salad, creamy, pre-prepared

On one slice of bread, layer the coleslaw, turkey, and cheese. On the other slice of bread, spread the Russian dressing; then flip atop the sandwich. Press together lightly and serve.

smoked gouda turkey sandwich

1 Serving  5 min

1 (5-inch) Ciabatta roll
1 slice Boar’s Head Smoked Gouda Cheese
2 slices Boar’s Head Bacon, cooked
3 slices Boar’s Head Mesquite Wood Smoked® Turkey Breast
2 slices Tomato
2 Lettuce leaves
1 tablespoon Boar’s Head Pepperhouse Gourmaise®

Cook the bacon according to package directions and set aside. Cut the roll in half lengthwise. On bottom half of bread, layer the lettuce, tomato, turkey, bacon, and cheese. Spread the Pepperhouse Gourmaise® over top half of bread; then flip atop the sandwich. Press together lightly and serve.
mexican turkey tortas

4 Servings  10 min

½ cup Cooked red beans, no salt added, drained & rinsed
½ cup Frozen whole kernel corn, thawed
1 tablespoon Cilantro, chopped
1 tablespoon White onions, diced
4 teaspoons Cider vinegar
½ teaspoon Ground cumin
½ teaspoon Boar’s Head Jalapeño Pepper Sauce (optional)
4 Bolillo rolls or baguettes
4 tablespoons Guacamole, pre-prepared
12 slices Boar’s Head Ovengold® Turkey Breast
8 slices Boar’s Head Cheddar Cheese
1 cup Shredded lettuce

1. In a medium bowl, combine the beans, corn, cilantro, onions, vinegar, cumin, and hot sauce (optional); then set aside.

2. Cut the rolls in half lengthwise.

3. Spread 1 tablespoon of guacamole on each of the four roll bottoms.

4. Layer each roll bottom with 3 slices of turkey, 2 slices of cheese, ¼ cup of the red bean mixture, and ¼ cup of the shredded lettuce.

5. Crown each sandwich with the remaining roll tops and serve.
Shred the beef brisket; set aside. In a medium saucepan, combine the barbecue sauce and chipotles. Cook over medium heat until hot. Add the shredded brisket and turn in the sauce until heated through, about 3 minutes. Place the roll bottoms on plates and divide the brisket among them. Drizzle with the remaining barbecue-chipotle sauce. Crown with roll tops and serve.
deluxe roast beef wrap

1 Serving  5 min

1 Wrap or tortilla, tomato herb
1 tablespoon Scallion cream cheese
4 slices Boar’s Head Deluxe Low Sodium Cap-Off Top Round Oven Roasted Beef
2 tablespoons Boar’s Head Feta Cheese, crumbled
1 tablespoon Black olives, sliced
1 tablespoon Tomatoes, diced

Spread a thin layer of cream cheese on one side of the wrap, cover completely. Next, layer ingredients as you would on a pizza in the following order: roast beef, feta crumbles, olives, tomatoes. Starting at one end, tightly roll the wrap tucking ingredients as you roll. Slice in half diagonally and serve.

chicken sandwich

1 Serving  7 min

1 (6-inch) Sub roll
1 slice Boar’s Head Pepper Jack Cheese
2 slices Boar’s Head Bacon, cooked
3 slices Boar’s Head Blazing Buffalo® Style Chicken Breast
3 slices Tomato
2 Lettuce leaves
1 tablespoon Boar’s Head Pepperhouse Gourmaise®

Cook the bacon according to package directions and set aside. Cut the sub roll ¾-through lengthwise. On bottom half of the bread, arrange the lettuce, tomato, chicken, bacon, and cheese. Spread the Pepperhouse Gourmaise® over top half of bread. Press together lightly and serve.
turkey & avocado wrap with roasted pepper hummus

4 Servings  8 min

1 (14 ounce) can Garbanzo beans, no-salt added, drained
¼ cup Roasted red peppers, chopped coarsely
2 tablespoon Lemon juice
4 (8-inch) Fat-free whole wheat tortillas
4 leaves Red leaf lettuce, trimmed
1 Beefsteak tomato, cut into 8 slices, ¼-inch thick
1 pound Boar’s Head Our Premium 46% Lower Sodium Turkey Breast, thinly sliced
½ pound Boar’s Head Lacey Swiss Cheese, sliced
1 medium Avocado, peel, pitted and thinly sliced

In a food processor, puree the garbanzo beans with the peppers and the lemon juice, until a smooth but somewhat chunky consistency.

Spread the mixture evenly on one side of each of the 4 tortillas. Add a lettuce leaf to each tortilla; then add 2 slices of tomato, followed by 3 slices of avocado to each tortilla.

Next, layer 4 slices of turkey and 2 slices of Swiss cheese atop each tortilla. Starting at one end, tightly roll each wrap tucking ingredients as you roll.

Slice each wrap in half diagonally and serve.
turkey cuban

1 Serving  10 min

1 Cuban, French or Italian roll
2 tablespoons Boar’s Head Delicatessen Style Mustard
3 slices Boar’s Head Ovengold® Turkey Breast
1 slice Boar’s Head Gold Label Switzerland Swiss® Cheese
1 tablespoon Butter, melted
Boar’s Head Kosher Dill Whole Pickles, sliced

Preheat your sandwich press or a heavy skillet to medium-high heat. Cut the roll in half lengthwise. Spread mustard evenly on both sides of the bread. Layer the pickle slices, turkey, and cheese on one slice of bread. Top with the other slice of bread and brush both outer sides of bread with butter. Place on your sandwich press and close. If using a skillet, place sandwich on skillet and use a plate or another skillet to press the sandwich. Cook for 5-8 minutes, keeping sandwich pressed. If using a skillet, after 4 minutes you may want to flip the sandwich for even grilling.

prosciutto sandwich

1 Serving  3 min

1 (6-inch) Italian baguette
3 slices Boar’s Head Prosciutto di Parma®
1 slice Boar’s Head Mozzarella Cheese
2 tablespoons Boar’s Head Deli Dressing
Basil, fresh

Cut the baguette ⅔-through lengthwise. On bottom half of bread, layer the prosciutto and mozzarella. Top with desired amount of fresh basil leaves; then drizzle with deli dressing. Press together lightly and serve.
Starters

Hors d’oeuvre, antipasto, zakuski, lenglân, zensai, finger food or mouth amusers – whatever you want to call them, they’re a great way to start any meal. And with Boar’s Head, you are sure to begin on a delicious note. Try the Baked Brie recipe. It’s so good, you might just convince your guests that Paris is closer than they thought... Vive La Francé.

For a quick appetizer, pair fresh veggies with Boar’s Head Pepperhouse Gourmaise® for a delicious crudités you and your guests will love.
pancetta crisp with goat cheese and pear

4 Servings  20 min

12 thin slices Boar’s Head Pancetta
1 Bartlett pear
½ cup (4 ounces) Boar’s Head Goat Cheese, crumbled
Freshly cracked pepper
Honey

Arrange pancetta slices in a single layer on an aluminum foil-lined baking sheet. Bake at 450° F for 8 to 10 minutes or until golden. Transfer to a paper towel-lined wire rack using a spatula. Let stand 10 minutes or until crisp. Cut pear lengthwise into 12 thin slices. Arrange on a serving platter. Top evenly with pancetta and goat cheese; sprinkle with pepper. Drizzle with honey just before serving.

feta stuffed mushrooms

4 Servings  25 min

2½ tablespoons Boar’s Head Feta Cheese, crumbled
1½ teaspoons Rosemary, chopped
4 medium Portabella mushrooms
1½ teaspoons Worcestershire sauce
Nonstick cooking spray

Preheat oven to 400° F. Wipe mushrooms clean with a damp cloth. Pull stem from each mushroom and use a spoon to scrape away the grills. Brush the caps with Worcestershire sauce. Evenly divide the Feta and rosemary among the 4 mushrooms. Arrange stuffed mushrooms on a baking sheet sprayed with nonstick cooking spray. Bake for 20 minutes or until cheese is melted and lightly browned. Serve warm.
baked brie

6 Servings  30 min

- 2 tablespoons Butter, unsalted
- 1 large Onion, diced
- 1 tablespoon Garlic, minced
- 8 ounces Boar’s Head Brie Cheese, rind trimmed, cut into large pieces
- 1 (8 ounce) brick Cream cheese, cut into pieces
- ¾ cup Sour cream
- 2 tablespoons Fresh lemon juice
- 2 tablespoons Brown sugar
- 1 tablespoon Worcestershire sauce
- Salt and pepper, to taste
- Paprika, to taste
- 1 French baguette, cut into pieces and toasted

1. Preheat oven to 400° F.

2. Melt butter in a heavy saucepan on medium heat. Add diced onions and garlic and sauté until onions are golden brown, about 6-8 minutes. Set aside.

3. While onions are sautéing, place brie and cream cheese in a large microwave-safe bowl. Microwave on medium, just until melted, about 2 minutes.

4. Whisk in the sautéed onions and garlic, sour cream, fresh lemon juice, brown sugar, and Worcestershire sauce. Season with salt and pepper, if desired. Sprinkle with a dash of paprika.


turkey asparagus roll-ups

16 Servings  15 min

32 spears Asparagus, fresh
16 slices Boar’s Head Ovengold® Turkey Breast, thinly sliced (approx. 1 pound)

Trim the ends of the asparagus spears. Fill a large saucepan with 3-inches of water and bring to a boil. Add the asparagus and cook until tender, about 3-4 minutes. Remove the asparagus and rinse with cold water. Pat dry with paper towels. Take a slice of turkey and lay flat on work surface. Place 2 spears of asparagus at one edge of the turkey slice and roll up; repeat. Arrange roll-ups on a serving dish.

easy parmesan crisps

1½ cups Boar’s Head Parmesan Cheese, grated

Preheat oven to 375° F. Line a baking sheet with parchment paper or a nonstick reusable baking liner. Use a tablespoon to scoop grated parmesan cheese. Drop level tablespoons of cheese 3-inches apart on lined baking sheet. Use the back of the tablespoon to flatten out cheese mounds. Bake in oven on the middle rack for 6-7 minutes, or until golden. Remove from oven and transfer to wire racks; cool two minutes. Transfer to paper towels to remove any excess oil. Repeat with remaining cheese.

Complete the presentation shown above with breadsticks and prepare cheese puffs (recipe available at boarshead.com).
provolone and zucchini crostini

20 Servings  25 min

2 tablespoons Olive oil
1 Yellow onion, diced
2 Zucchinis, julienned
2 Garlic cloves, minced
6 small Roma tomatoes, diced
1 teaspoon Thyme
¼ cup Dry white wine
Salt and pepper, to taste
10 slices Boar's Head Picante Provolone Cheese, halved
1 long French baguette, diagonally sliced

Preheat oven to 450° F. Heat a large skillet or sauté pan over medium heat. After 2 minutes, add in the oil and then the onions. Cook for a few minutes until onions are soft and clear. Add the zucchini and garlic and cook until zucchini is soft, stirring occasionally. Add the tomatoes and thyme, cook for 2 more minutes, stirring occasionally. Add the wine and a dash of salt and pepper and simmer for about 4 minutes or until the liquid is reduced by at least half. Remove mixture from skillet and allow to cool. Cut the baguette diagonally into half-inch slices (should yield about 20 slices). Place bread pieces on a baking sheet to toast (brush with olive oil, if desired). Place in preheated oven and bake for 3 to 4 minutes. Remove from oven when bread slices are pale golden. Mound 2 tablespoons of the zucchini mixture onto each toasted bread slice and top with half slice of provolone cheese. Bake crostini in the middle of the oven until cheese is melted and golden.
Preheat oven to 425°F. Arrange cauliflower florets in a single layer in a 13” x 9” metal baking pan. Drizzle with 1 tablespoon olive oil; sprinkle with black pepper and kosher salt. Bake for 15 minutes or until cauliflower is slightly browned. Remove and cool. Heat the remaining 2 tablespoons oil in a small skillet over medium heat. Add prosciutto to pan; sauté 10 minutes or until crisp, stirring occasionally. Add garlic to pan; sauté 1 minute, then drain on paper towel. Chop cauliflower florets into small pieces and add the cheese and oregano. Combine cauliflower mixture, prosciutto mixture and vinegar in a large bowl. Stir in chopped parsley. Spoon 2 tablespoons cauliflower mixture into each endive leaf. Serve warm or at room temperature.
Main Courses

Boar’s Head isn’t just for sandwiches! From pastas to flatbreads to tortillas and more, Boar’s Head premium meats make entrees that are great for entertaining or easy weeknight dinners. Most Boar’s Head products are already cooked, meaning less time in the kitchen and more time enjoying your meal.

Ask your deli associate to slice your favorite Boar’s Head deli meat ½-inch thick for center of the plate applications. Already cooked and full of flavor, just heat and serve with vegetables for a delicious, nutritious meal in 5 minutes. Voila!
curry-spiced noodles

4 Servings  25 min

¾ pound Boar’s Head EverRoast® Chicken Breast, sliced ½-inch thick
8 ounces Udon noodles, dry
2 cups Carrots, julienned
2 cups Red bell pepper, julienned
4 cups Shiitake mushroom caps, thinly sliced
3 tablespoons Fresh lemongrass, peeled and chopped
1 tablespoon Red curry paste
2 teaspoons Ground cumin
1 teaspoon Ground turmeric
8 cloves Garlic, minced
1 cup Organic vegetable broth
½ cup Water
2 tablespoons Soy sauce
3 Green onions, thinly sliced
¼ cup Cilantro
¼ cup Chopped cashews, unsalted, dry-roasted

1. Dice chicken into bite-sized pieces.

2. Cook noodles according to package directions and set aside.

3. Heat a large nonstick skillet over medium-high heat. Add 2 teaspoons peanut oil to pan; swirl to coat.

4. Add carrots to pan; sauté 2 minutes. Add peppers; sauté 2 minutes. Remove carrot mixture from pan and set aside.

5. Heat the remaining 2 teaspoons oil in pan over medium-high heat; swirl to coat.
6. Add mushrooms; sauté for 2 minutes.

7. Add lemongrass, red curry paste, ground cumin, ground turmeric, and garlic; cook for 1 minute, stirring constantly.

8. Add broth, water, and soy sauce. Bring to a boil; cover, reduce heat, and simmer for 2 minutes or until slightly thick.

9. Add noodles, carrot mixture, and scallions; cook for 2 minutes, tossing to combine.

10. Divide noodle mixture evenly among 4 bowls; top with cilantro and cashews.
prosciutto and pea bowtie pasta

- 6 ounces Boar’s Head Prosciutto di Parma®, thinly sliced
- 16 ounces Bowtie pasta
- 2 tablespoons Extra virgin olive oil
- 2 tablespoons Garlic, finely chopped
- 1 (9 ounce) package Artichoke hearts, frozen, thawed
- 1 Red pepper, finely diced
- 1 cup Peas, frozen, thawed
- 3 tablespoons Fresh parsley, finely chopped Boar’s Head Parmigiano-Reggiano, shredded
- Salt and pepper, to taste

1. Cut prosciutto into strips and set aside.
2. Cook bowtie pasta according to package directions.
3. While the pasta cooks, heat oil in a medium skillet and sauté the garlic.
4. Drain the artichokes and add them to the skillet with the red pepper; cook just until the garlic turns golden brown.
5. Add the peas and cook 1 minute.
6. Drain the pasta and place in a serving bowl.
7. Add the artichoke/pea mixture, prosciutto, and parsley. Toss gently.
8. Season with salt and pepper, if desired. Sprinkle with cheese and serve immediately.
**salami & havarti flatbread**

1 Serving  🕒 15 min

1 piece Flatbread  
1 tablespoon Extra virgin olive oil  
1 clove Garlic, mashed  
2 slices *Boar’s Head Creamy Havarti Cheese*  
6-8 slices *Boar’s Head Salami*  
3 Artichoke hearts (canned), quartered  
½ cup Sun-dried tomatoes in oil  
¼ cup Italian parsley leaves

Preheat oven to 350° F. Rub oil and garlic on the flatbread. Place the cheese on the flatbread. Layer salami evenly over the cheese. Top with artichoke hearts and sun-dried tomatoes. Sprinkle parsley. Bake for 5 to 7 minutes, until cheese is melted.

**prosciutto & provolone flatbread**

1 Serving  🕒 15 min

1 piece Flatbread, garlic flavored  
2 tablespoons Extra virgin olive oil  
1 clove Garlic, chopped  
3 ounces *Boar’s Head Prosciutto di Parma*, thinly sliced  
4 slices *Boar’s Head Provolone Cheese*  
8-10 Kalamata olives, pitted and sliced  
10 Basil leaves

Preheat oven to 350° F. Rub 1 tablespoon of the olive oil and garlic on flatbread. Arrange the prosciutto and cheese, alternating, on flatbread. Add the olives and whole basil leaves on top. Sprinkle with the remaining oil. Bake for 5 to 7 minutes, until cheese is melted.
chicken enchiladas

- 5 Servings  25 min

1 ¾ pounds Boar’s Head EverRoast® Chicken Breast, sliced
½-inch thick
2 cups Boar’s Head Pepper Jack Cheese, shredded
(approx. 1 pound)
1 cup Sour cream
1 teaspoon Chili powder
¼ teaspoon Ground red pepper
¼ teaspoon Salt
10 Flour tortillas
1 (12 ounce) can Enchilada sauce
½ cup Black olives, sliced
¼ cup Scallions, chopped

Preheat oven to 350° F. Dice chicken into bite-sized pieces. Combine the chicken, cheese, sour cream, chili powder, ground red pepper, and salt in a large bowl and mix well. Spread ¼ cup chicken mixture on each tortilla; roll up tight. Pour ½ cup enchilada sauce on bottom of 12” x 8” baking dish. Place tortillas in baking dish, seam side down; top with remaining enchilada sauce and cheese. Bake for 20 minutes or until thoroughly heated. Top with olives and scallions.

turkey breast and stuffing dinner

- 2 Servings  15 min

¾ pound Boar’s Head Ovengold® Turkey Breast, sliced ½-inch thick
1 jar Brown gravy
1 pound Green beans, fresh, trimmed
2 cups Stuffing

Prepare gravy and stuffing according to recipe directions. Steam green beans until tender. In a non-stick skillet, heat turkey slices until warm, approximately 2-4 minutes. Plate and serve.
A few savory vegetables and a little seasoning turns your deli turkey into a spicy night south-of-the-border. Add Ovengold® Turkey Breast to peppers and onions for a delicious dish muy rapido. Comer bien!
spiced turkey tortillas

- 2 Servings  🕑 15 min

½ pound Boar’s Head Ovengold® Turkey Breast, sliced thick
1 tablespoon Olive oil
1 Red onion, cut into strips
1 Green pepper, cut into strips
1 Red pepper, cut into strips
1½ teaspoons Fajita grill and sizzle seasoning
4 Flour tortillas

Cut the turkey into strips. Heat oil in a skillet over medium-high heat. Add the onions and peppers and grill for 3 minutes. Add the turkey and fajita spice and cook until turkey is warmed through, approximately 4 minutes. Warm the tortillas and spoon on the turkey mixture. Squeeze lime wedge on top for flavor, if desired. Roll up and enjoy.

Serve with sour cream, salsa, grated cheese, guacamole, and lime wedges.

kid quick tip

- 2 Servings  🕑 15 min

¼ pound Boar’s Head EverRoast® Chicken Breast, sliced thin
1 plate of Tortilla bowl scoops
3 tablespoons Sour cream
3 tablespoons Salsa
1 sprig of Cilantro

Serve with sour cream, salsa, grated cheese, and guacamole.

Arrange tortilla cups on plate for filling. Place a half slice of EverRoast® in each cup. Top with a small dollop each of sour cream and salsa. Garnish with cilantro.
For Kids

Cook up some fun with these kid-friendly recipes. They’re easy to make and look as good as they taste. Even your pickiest eaters will enjoy these festive plates.

Make macaroni and cheese a meal. Just add cubed pieces of Boar’s Head Ovengold® Turkey Breast for protein and a dish your kids will devour.
happy face pancakes

1 Serving  6 min

2 Whole wheat pancakes
2 slices Boar’s Head Ovengold® Turkey Breast, thinly sliced
2 Raspberries
1 slice Boar’s Head American Cheese
1 slice Cantaloupe

Prepare pancakes according to package directions and place stacked on a plate. Cut turkey pieces in half and layer around top half of pancakes, as shown in picture. Take raspberries and place one at each end of the turkey. Cut cantaloupe into two triangle pieces and place on top of turkey, as shown in picture. Cut two holes and a quarter-moon into cheese to represent face, as shown in picture. Place cheese on top of pancakes and serve.
scrambled green eggs & ham

- 2 Servings  
- 12 min

- ¼ pound Boar's Head 42% Lower Sodium Branded Deluxe Ham, sliced ¼-inch thick
- 2 cups Fresh baby spinach
- 3 large Eggs
- 3 tablespoons Milk
  
  Cooking spray
  Salt and pepper, to taste

Cut ham slices into triangles. Add spinach to a blender or food processor; blend until as smooth as possible. Break eggs into a mixing bowl; then add milk and blended spinach. Whisk together until mixed completely. In a heated skillet coated with cooking spray, pour in the beaten eggs and cook at medium-high heat. Sprinkle with salt and pepper, if desired. Continually stir the eggs with a spatula or wooden spoon until desired consistency is reached. Once cooked, remove from heat and set aside. In same skillet from the eggs, place the ham triangle and cook until warmed through, approximately 2 minutes per side. Plate ham and eggs, and serve.

sloppy toms

- 4 Servings  
- 20 min

- 1 pound Boar's Head Ovengold® Turkey Breast, sliced ¼-inch thick
- 4 slices Boar's Head American Cheese
- 1 package Sloppy Joe mix
- 1 (6 ounce) can Tomato paste
- 1¼ cups Water
- 4 Hamburger rolls

Cut turkey into half-inch pieces or cubes; cut American cheese into strips. Heat skillet over medium-high heat. Add in Sloppy Joe mix, tomato paste, and water; mix well. Bring to a boil; then reduce heat and simmer for 10 minutes, stirring occasionally. Remove from heat and add in turkey. Stir until all pieces are covered with sauce. Divide in 4 parts and mound onto bottom half of buns; cover with cheese. Crown with top bun and serve.

Looking for something fun to do with your little ones? Read the acclaimed “Green Eggs and Ham” by Dr. Seuss, then make the dish together. Your kids will love it.
Dice turkey into quarter-inch pieces. Heat oil in skillet over medium heat. Once hot, place tortilla in the center of skillet. Spread pizza sauce over the tortilla. Sprinkle cheese over the top; then layer the turkey and pepperoni. Cover skillet and cook for 2-3 minutes. Remove pizza with a spatula and transfer to a dish.
Since Boar's Head was founded in 1905, much has changed in the world. While many have learned to cut corners, we at Boar's Head are happy to say we haven’t changed with the times.

In the beginning, we had a very simple idea. Make the finest deli meats possible. Nothing less.

Today, over one hundred years later, we still insist on the same unwavering commitment we established long ago. Meats and cheeses that use only the finest ingredients. Pure pork, poultry, and beef, combined with real spices; cheeses made with only the freshest ingredients. We never use by-products, cereals, artificial colors or flavors.