

Petite Pea Catering & Fine Foods

(520) 884-0817

Petite Pea Catering & Fine Foods specializes in customized menus. Owner Jale Tweedy is originally from Turkey and cooks many traditional dishes, as well as creates many original ones.

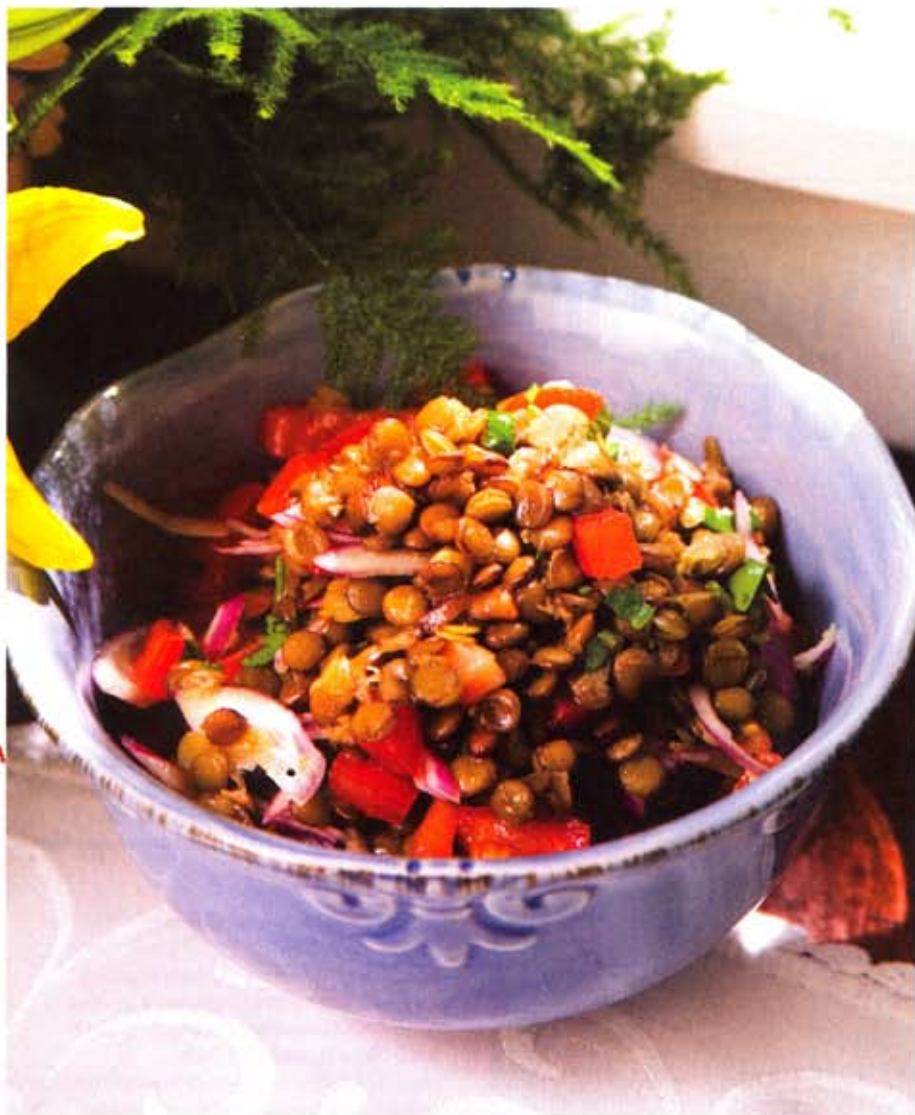
Petite Pea also can provide servers, bartenders and valet parking attendants, as well as floral and table design.

"Food and hospitality are essential elements of my culture," she says.

Green Lentil Salad – Serves 4-6

- 1/2 cup dried green lentils
- 3 cups water
- 1 small red onion, thinly sliced
- 2 medium tomatoes, diced
- 1/4 cup chopped Italian parsley
- 1 tsp. garlic, minced
- 3 Tbsp. extra-virgin olive oil
- 2 Tbsp. red wine vinegar
- 1 tsp. salt

In a saucepan, cook the lentils with 3 cups of water over medium heat until tender, about 30-40 minutes. Remove from heat, drain and let cool. Gently mix the remaining ingredients with the lentils, then transfer to a serving dish. Serve cold or at room temperature. **HG**



ABOVE TOP Jale Tweedy in her home.
ABOVE BOTTOM Tablescapes designed by the Petite Pea staff to complement the menu.