

# Olive Garden Covid-19 Recipes Since Removed From Their Website.

## Appetizers

### Baked Stuffed Artichokes with Foccacia

#### INGREDIENTS

##### ARTICHOKES & STOCK

2 fresh artichokes  
1 fresh lemons, cut in half  
1 small onion, rough chopped  
8 cups water  
4 cups white wine  
1 ea bay leaf  
4 ea peppercorn, black

##### TOPPING

6 Tbsp fontina cheese, shredded  
2 Tbsp Parmesan cheese, grated

##### ARTICHOKE STUFFING

1/4 cup butter, salted  
1 cup onion, small diced  
1/4 tsp fresh garlic, chopped  
1 tsp basil, fresh chopped (1/4 tsp dry)  
1/2 cup tomato, plum diced, remove jelly and seeds  
2 Tbsp Parmesan cheese, grated  
1 1/4 cup foccacia bread, small diced  
1/2 cup white wine  
2 tsp flat leaf parsley, chopped  
Salt to taste  
Pinch black pepper

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#### PROCEDURES

Preheat oven to 350°F. ARTICHOKE STUFFING

1. USE scissors to snip off sharp points of each artichoke leaf.
2. COMBINE lemon halves, chopped onion, water, wine, bay leaf and peppercorns in a stock pot. Bring to a boil; add artichokes.
3. SIMMER until artichokes are tender, about 10-15 minutes. Remove pot from heat and allow artichokes to cool in stock.

##### STUFFING:

1. MELT butter in a medium saucepan. Add remaining onions and garlic. Sauté for 5 minutes. Add remaining ingredients and let cool.
2. CUT cooled artichokes in half, lengthwise, exposing inner leaves.
3. SCOOP out center prickly leaves with a teaspoon, leaving the choke (heart) intact. Place stuffing in the hollowed-out artichoke.
4. TOP with cheeses and bake at 350°F until center is hot (about 20 minutes).

# Baked Stuffed Mussels with Focaccia and Lemon

## INGREDIENTS

### MUSSELS

2 cups water  
1 lemon, cut in half  
1 cup white wine  
1 Tbsp garlic, fresh chopped  
25 fresh or frozen mussels in shell (beard removed, shell scrubbed and free from sand)

### STUFFING

1 Tbsp olive oil  
1/2 cup pancetta (Italian bacon)  
1/4 cup onion, diced small  
3 Tbsp garlic, fresh chopped  
1/2 lb butter (2 sticks), melted  
1/4 cup Tbsp Parmesan cheese, grated  
1 Tbsp kalamata olives, chopped  
1 Tbsp basil, fresh chopped  
1 Tbsp white wine  
1 Tbsp parsley, fresh chopped  
1/4 tsp salt  
2 cups plain stuffing cubes  
Fresh parsley, chopped

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## PROCEDURES

Pre-heat oven to 350°F. MUSSELS

1. PLACE water, lemon halves, white wine and garlic in a large sauce pot. Add mussels and cover.
2. ALLOW mussels to cook until they have all opened.
3. REMOVE mussels and set aside to cool. Discard any mussels that have not opened. Discard liquid.

### STUFFING

1. HEAT oil in a sauté pan over medium heat. Add pancetta and cook until browned. Transfer to paper towels and allow to drain. Add onions and garlic to hot pan and cook until onions are translucent. Do not brown.
2. MIX remaining ingredients (except Parmesan cheese) in a bowl. Add drained pancetta, cooked onion and garlic. Mix well.
3. REMOVE mussels from shell. If using fresh mussels, remove "beard."
4. PLACE mussel back in one half of the shell. Place 1 Tbsp stuffing on top of each mussel. Top with grated cheese.
5. REFRIGERATE until ready to serve.

### SERVING

1. PLACE stuffed mussels in a baking casserole dish.
2. BAKE at 350°F for 20 minutes or until hot throughout.
3. SERVE on a platter or portion onto single plates. Garnish with parsley.

## Bruschetta Cannellini

### INGREDIENTS

1/2 15-oz can white cannellini beans, drained  
2 Tbsp fresh lemon juice  
1/2 Tbsp Dijon mustard  
1/2 Tbsp balsamic vinegar  
2 Tbsp sour cream  
Salt & pepper to taste  
1 Tbsp extra virgin olive oil  
1/2 loaf Italian bread  
Extra virgin olive oil (to drizzle)  
1 garlic clove, cut in half  
1 small plum tomato, diced  
2 Tbsp chopped flat leaf parsley (to garnish)

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### PROCEDURES

1. MIX drained beans, lemon juice, mustard, vinegar and sour cream in blender or food processor until smooth. Add olive oil slowly with blender or processor on. Add salt and pepper to taste. Refrigerate approximately one hour.
2. DRIZZLE both sides of bread with extra virgin olive oil. Grill bread on both sides.
3. RUB grilled bread with cut half of garlic to infuse with garlic flavor.
4. PLACE bowl of chilled cannellini mixture in center of large platter. Stagger grilled bread slices around bowl. Garnish with tomatoes and parsley.

## Bruschetta al Pomodoro

### INGREDIENTS

4 Roma (plum) tomatoes, diced  
2 garlic cloves, chopped  
1 garlic clove, cut in half  
Black pepper to taste  
Salt to taste  
10 medium fresh basil leaves, chopped  
4 Tbsp extra virgin olive oil  
8 slices crusty Italian bread  
Extra virgin olive oil (to drizzle)

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### PROCEDURES

1. COMBINE diced tomatoes and chopped garlic in a mixing bowl. Season with salt & pepper to taste. Add half of chopped basil and 4 Tbsp of extra virgin olive oil.
2. DRIZZLE both sides of bread slices with extra virgin olive oil. Grill bread lightly on both sides.
3. RUB grilled bread with cut half of garlic clove to infuse with flavor. Top each slice with tomato mixture.
4. GARNISH with remaining chopped basil and serve immediately.

# Caprese Flatbread

## INGREDIENTS

8 Roma or plum tomatoes, diced  
1 garlic clove  
3 garlic cloves, chopped  
1 1/2 cup mayonnaise  
1 tsp salt  
1 tsp garlic powder  
1/2 tsp black pepper  
4 cups shredded mozzarella cheese  
20 medium fresh basil leaves, stemmed and chopped (about 1/2 cup)  
1/2 cup Parmesan cheese, grated  
14 Tbsp extra virgin olive oil, divided  
11 oz container of refrigerated thin crust pizza dough

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## PROCEDURES

PREHEAT oven to 350°F. DICE tomatoes into small pieces. Transfer to a mixing bowl. ADD chopped garlic, salt, pepper, 1/2 of chopped basil (about 1/4 cup), and 4 Tbsp olive oil. SET aside and allow mixture to marinate for 10 minutes. FLATTEN pizza dough into rectangle pan as indicated on package, reaching to pan edges. DRIZZLE dough with olive oil and brush it over dough. BAKE dough at 350°F for 10 minutes on center rack. REMOVE from oven and allow to cool slightly, about 2 minutes. CUT garlic clove in half and rub, cut side down, onto the surface of the bread. The slight warmth of the bread will help extract the garlic flavor. ALLOW bread to cool completely, about 10 more minutes. INCREASE oven temperature to 450°F. COMBINE mayonnaise and garlic powder in a mixing bowl. Evenly spread onto the bread's surface. TOP with shredded mozzarella to evenly cover surface. DRAIN tomato mixture and spread evenly over the bread. SPRINKLE with grated Parmesan cheese. RETURN flatbread to oven for 5-7 more minutes or until golden, crisp and bubbly. GARNISH with remaining chopped basil and serve.

# Clams Bruschetta

## INGREDIENTS

8 slices Italian bread  
1 clove garlic, peeled, cut in half  
1/2 cup extra virgin olive oil  
1 cup (or 2 6-oz cans) chopped clam meat, drained  
4 large ripe tomatoes, cut into thick slices  
Kosher salt and freshly ground pepper to taste  
12 fresh arugula or basil leaves, rinsed and dried

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## PROCEDURES

1. PRE-HEAT grill. Toast both sides of bread slices on the grill.
2. RUB cut side of garlic cloves on toasted bread to infuse with garlic flavor.
3. PLACE 1 tomato slice & 1 Tbsp clam meat on each slice of grilled bread. Arrange on large platter. Sprinkle with Kosher salt and freshly ground pepper, to taste. Drizzle with extra virgin olive oil.
4. SLICE arugula or basil leaves in thin strips and distribute over bruschetta. Serve immediately.

# Crostini con Funghi

## INGREDIENTS

2 oz dried porcini mushrooms  
2 Tbsp butter, unsalted  
1/2 cup yellow onion, finely diced  
1 1/2 Tbsp garlic, sliced very thin (about 4 cloves)  
1 1/2 cup crimini mushrooms  
1 1/2 cup white mushrooms  
1 Tbsp all-purpose flour  
1/4 cup white wine  
1/2 cup heavy cream  
1/2 tsp fresh thyme  
1 Tbsp small cut fresh chives  
Salt to taste  
Fresh ground black pepper to taste  
4 slices crusty Italian bread  
Extra virgin olive oil (to drizzle)  
Fresh thyme (garnish)

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## PROCEDURES

1. **RINSE** dry porcini mushrooms with water. Place in a bowl and add hot water until mushrooms are just covered. Soak for 20 minutes. Drain mushrooms and set aside liquid for sauce.
2. **ADD** butter to skillet and melt. Add onions and garlic. Saute over low heat until onions are a light golden brown. Add crimini mushrooms, white and drained porcini mushrooms. Saute over high heat for 5 minutes. Stir frequently. Cook until all moisture has evaporated.
3. **SPRINKLE** flour evenly across mushrooms. Mix well. Add white wine. Mix well and cook for 2 minutes. Add reserved soaking water from mushrooms and cook for 2 minutes. Add heavy cream and mix well. Add thyme and chives. Season with salt and pepper.
4. **DRIZZLE** both sides of bread with extra virgin olive oil. Grill bread on both sides.
5. **SPOON** hot mushroom topping on bread slices. Garnish plate with a sprig of fresh thyme.

## Italian Pasta Salad Supremo with Primavera Toast

# INGREDIENTS

### PASTA SALAD

12 oz tri-color rotini pasta (or your favorite small pasta), cooked according to package directions  
1 cup green pepper, medium diced  
1 cup red pepper, medium diced  
2 fresh roma tomatoes, seeds removed, diced  
1 Tbsp fresh garlic, chopped  
3 Tbsp sundried tomatoes  
1/2 cup fresh basil, chopped  
1/2 lb Genoa salami, julienne cut  
1/2 lb Capicola ham, julienne cut  
1/2 cup roasted red peppers, medium diced  
1/4 cup Parmesan cheese  
1/4 cup Romano cheese  
3/4 cup extra virgin olive oil  
3/4 cup balsamic vinegar  
Salt and fresh ground black pepper to taste

### SPREAD FOR TOAST

2 cups mayonnaise  
1 green onions, thin sliced  
1 Tbsp fresh garlic, chopped  
1/2 cups Parmesan cheese  
Paprika as needed

### MISC

1 loaf Italian bread, sliced  
Basil leaves  
Spring mix lettuce greens  
Grape tomatoes (as needed)

## PROCEDURES

Pre-heat oven to 350°F.

1. COMBINE all pasta salad ingredients in a large mixing bowl. Mix evenly and chill until ready to serve.
2. COMBINE mayonnaise, green onions and garlic together in a separate bowl.
3. TOAST Italian bread slices lightly. Turn bread over. Spread mayonnaise mixture on untoasted side. Sprinkle with Parmesan Cheese and paprika.
4. BAKE for 6-8 minutes or until lightly brown.

### PLATING SUGGESTION

1. PLACE a layer of spring mix lettuce greens on a chilled salad plate. Place a 1-cup portion of pasta salad in center of plate.
2. DECORATE plate with grape tomatoes and toast. Garnish with basil leaves on top of salad. Sprinkle with Parmesan cheese.

# Italian Sausage Stuffed Portobello Mushrooms with Herb Parmesan Cream Sauce

## INGREDIENTS

### STUFFING

4 large portobello mushrooms, stems & gills removed  
1 lb Italian sausage  
1 tsp fresh Italian parsley, chopped  
1 tsp fresh basil, chopped  
1 clove garlic, chopped  
1 cup garlic croutons, finely ground  
1/4 cup milk  
1/4 cup Parmesan cheese  
2 eggs

### SAUCE

2 cups heavy cream  
2 Tbsp fresh basil, chopped (2 tsp dry)  
1/4 cup Parmesan cheese, grated  
Salt to taste  
Pepper to taste

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## PROCEDURES

Preheat oven to 350°F. MUSHROOMS

1. CLEAN top of mushrooms with damp cloth. Place cleaned mushrooms on a sheet tray, stem side down. Bake at 350°F for 5-8 minutes.
2. REMOVE from oven until ready to stuff, in step 4 below.

STUFFING

1. BROWN sausage in a nonstick skillet, crumbling sausage into small pieces. Once browned, drain fat and transfer to a paper towel to cool.
2. BEAT eggs with milk in a medium bowl, then mix in parsley, basil, garlic, croutons, and Parmesan cheese.
3. ADD cooled sausage and mix well -- mixture should be wet but firm and hold together easily.
4. TOP pre-baked mushroom caps with sausage mixture and bake in 350°F oven for 15 - 20 minutes, or until golden brown and cooked throughout.

SAUCE

1. HEAT cream in sauce pan and lightly boil until half its original volume, being careful not to scorch. Mix in Parmesan cheese, basil, salt and pepper.
2. SPOON 2 ounces of sauce over top of each mushroom.

Garnish with a sprig of fresh Italian parsley or fresh basil and serve.



# Pizza Rustica

## INGREDIENTS

7 ½ cups all-purpose flour (approximately)  
1 pk dry active yeast  
2 1/2 cups water, warm (90-115°F)  
1/2 Tbsp +1 tsp salt  
1 Tbsp extra virgin olive oil  
All-purpose flour as needed  
1 eggplant, peeled and cut into very thin slices  
16 fresh garlic cloves  
1 Tbsp extra virgin olive oil  
20 thin slices prosciutto ham  
4 rounds fresh mozzarella cheese, cut into slices  
4 tbsp of pesto (jarred)

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## PROCEDURES

Pre-heat oven to 350°F—increase to 550°F. PIZZA DOUGH:

1. POUR warm water into a bowl. Add yeast. Using a wire whip, whisk to completely dissolve yeast. Set aside for about 5 minutes, or until yeast activates. Add 1 cup flour, salt and extra virgin olive oil. Mix well. Add remaining flour 1 cup at a time until dough is soft and springy. Dough should turn into a ball. If dough is too dry, add a very small amount of water. If it becomes too wet, add a small amount of flour.
2. PLACE ball of dough on a floured board and cover with a dry towel. Allow to sit until ball doubles in size.
3. CUT risen dough into 4 equal pieces. Again, roll into balls and allow to rise\*.

ROASTED GARLIC CLOVES:

1. PLACE garlic cloves in a small pan. Add 1 Tbsp extra virgin olive oil and evenly coat each clove..
2. BAKE at 350°F for 45 minutes. Remove and allow to cool.

PIZZA:

1. PLACE dough ball on floured board. Using hands, flatten and spread out to form a circle.
2. SLIDE pizza dough onto a pizza pan or parchment paper.
3. PLACE fresh mozzarella slices on pizza. Add sliced eggplant and roasted garlic cloves.
4. BAKE at 550°F for 5-6 minutes, or until crust is golden brown. Remove from oven and add prosciutto slices. Top with spoonfuls of pesto.

\*If not using dough immediately, wrap each ball with plastic wrap and refrigerate until ready for use. Once ready to use, remove from refrigerator and bring to room temperature.

# Spinach & Artichoke Dip

## INGREDIENTS

2 fresh artichokes  
1 lemon, juice squeezed  
1 tsp salt

### OR

1 14-oz can artichoke hearts, drained and sliced

1 lb cream cheese, room temperature  
8 oz mascarpone cheese, room temperature  
2 Tbsp all-purpose flour, sifted  
1 cup Parmesan cheese, grated  
1/4 tsp fresh thyme leaves  
1/4 tsp crushed red pepper  
1 Tbsp fresh flat leaf parsley, chopped  
1 garlic clove, minced  
5 green onions, chopped  
Salt to taste  
Ground black pepper to taste  
1 6-oz pack fresh spinach, chopped  
8 slices crusty Italian bread  
Extra virgin olive oil (to drizzle)

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## PROCEDURES

Preheat oven to 325°F. PREPARATION WITH FRESH ARTICHOKE

1. **BOIL** artichokes in 3 quarts water with 1 tsp salt and lemon juice.
2. **COOL** artichokes. Clean, peel, remove center "choke" and slice artichoke.
3. **FOLLOW** Dip Preparation steps below using fresh artichokes.

### DIP PREPARATION

1. **MIX** all ingredients in a large bowl, except bread and extra virgin olive oil.
2. **COAT** a large non-stick baking pan with pan spray; fill pan with mixture. Bake at 325°F for about 25 minutes or until bubbling and center is hot.
3. **DRIZZLE** both sides of bread with extra virgin olive oil. Grill bread on both sides.
4. **SPRINKLE** top of heated dip with parmesan cheese. Serve hot with grilled bread.

# Summer Pizza

## INGREDIENTS

- 7 ½ cups all-purpose flour (approximately)
  - 1 pk dry active yeast
  - 2 ½ cups water, warm
  - ½ Tbsp + 1 tsp salt
  - 1 Tbsp of extra virgin olive oil
  - All-purpose flour as needed
  - 8 green onions, cut into 3" pieces
  - 1 red pepper
  - 1 yellow pepper
  - 16 oz marinara sauce (your favorite)
  - 1 lb mozzarella cheese, sliced
  - 20 slices pepperoni
  - 16 black olives, pitted
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## PROCEDURES

Pre-heat oven to 550°F. PIZZA DOUGH:

1. POUR warm water into a bowl. Add yeast. Using a wire whip, whisk to completely dissolve yeast. Set aside for about 5 minutes, or until yeast activates. Add 1 cup flour, salt and extra virgin olive oil. Mix well. Add remaining flour 1 cup at a time until dough is soft and springy. Dough should turn into a ball. If dough is too dry, add a very small amount of water. If it becomes too wet, add a small amount of flour.
2. PLACE ball of dough on a floured board and cover with a dry towel. Allow to sit until ball doubles in size.
3. CUT risen dough into 4 equal pieces. Again, roll into balls and allow to rise\*.

GRILLING VEGGIES:

1. PLACE washed green onion, yellow and red pepper onto grill. Allow to grill for approximately 5 minutes or until grill marks are visible. Remove from grill and set aside.
2. Once peppers are cool enough to handle, remove skin and cut into 1" pieces.

PIZZA:

1. PLACE dough ball on floured board. Using hands, flatten and spread out to form a circle.
2. SLIDE pizza dough onto a pizza pan or parchment paper.
3. PLACE marinara sauce and mozzarella slices on pizza. Evenly space green onions, red and yellow pepper pieces on top of cheese. Add pepperoni and olives.
4. BAKE at 550°F for 5-6 minutes or until crust is golden brown.

\*If not using dough immediately, wrap each ball with plastic wrap and refrigerate until ready for use. Once ready to use, remove from refrigerator and bring to room temperature.

# Tomato & Mozzarella Caprese

## Ingredients

8 thick slices of vine-ripened tomatoes  
2 Tbsp balsamic vinegar  
8 medium fresh basil leaves  
\*12 oz fresh mozzarella cheese, sliced into 8 slices  
Dry oregano leaves to taste  
Sea salt or kosher salt to taste  
Fresh ground pepper to taste  
2 Tbsp extra-virgin olive oil

## PROCEDURES

1. **ARRANGE** sliced tomatoes on a large platter.
2. **PLACE** one basil leaf on top of each tomato slice.
3. **PLACE** one slice of mozzarella on top of each basil leaf.
4. **SPRINKLE** oregano, salt and black pepper on cheese and drizzle with extra-virgin olive oil. Finish with drizzle of balsamic vinegar.

# Tomato-Basil Crostini

## INGREDIENTS

1 1/2 cups fresh plum tomatoes, seeds and jelly removed, diced  
1 Tbsp fresh basil, finely chopped  
1 Tbsp extra virgin olive oil  
1/4 tsp salt  
1 medium garlic clove, peeled & crushed  
2 Tbsp extra virgin olive oil  
2 Italian flat breads (4 oz each)  
1 Tbsp freshly grated Parmesan cheese to taste

## PROCEDURES

Preheat oven to 400°F. **TOMATO-BASIL TOPPING**

1. **BLEND** tomatoes, basil, first quantity of extra virgin olive oil and salt thoroughly. Refrigerate for 2 hours before serving. Just prior to serving, drain excess liquid.

### Garlic-Infused Olive Oil

1. **COMBINE** crushed garlic to second quantity of extra virgin olive oil. Infuse (let soak) for one hour.

### CROSTINI

1. **LINE** sheet pan or cookie sheet with foil.
2. **DRIZZLE** garlic-infused olive oil over flat bread; sprinkle with Parmesan cheese.
3. **BAKE** for 4-5 minutes until hot, but not crisped or dried.
4. **TRANSFER** flat breads to serving plate. Cut into wedges or 2" x 2" squares.
5. **TOP** each piece with chilled Tomato-Basil Topping. Serve immediately.

## Main Dishes

### Beef Filets in Balsamic Sauce

#### INGREDIENTS

4 Tbsp extra virgin olive oil  
4 Tbsp butter  
1 yellow onion, medium and sliced thin  
Salt to taste  
Black pepper to taste  
1/2 cup dry white wine  
3 fresh rosemary sprigs, finely chopped  
1/2 cup Marsala wine  
1/2 cup beef broth  
2 Tbsp balsamic vinegar  
4 beef tenderloin filets (6 oz each)  
1 dash parsley, finely chopped  
Rosemary sprig, for garnish

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#### PROCEDURES

1. HEAT oil and butter in large saute pan over medium heat. Add sliced onions, salt, and pepper.
2. COOK 10 minutes or until caramelized (softened and golden brown), stirring frequently.
3. ADD wine, broth, vinegar and chopped rosemary. Bring to a boil. Reduce heat and simmer for 10-15 minutes or until sauce is reduced by half.
4. RUB beef filets with oil, then season with salt and pepper. Grill to preferred temperature.
5. PLACE grilled filets on a large platter; top with sauce. Garnish with parsley and rosemary.

# Bistecca di Manzo alla Boscaiola

## INGREDIENTS

1 oz porcini mushrooms, dried  
1/2 cup dry white wine  
2 cups canned tomatoes, diced, with juice  
2 Tbsp fresh oregano (2 tsp dry)  
Salt to taste  
Black pepper to taste  
1/3 cup olive oil  
4 ea 1/2"-thick rib eye steaks  
2 garlic cloves, finely chopped  
1 yellow onion, sliced  
Fresh parsley, chopped

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## PROCEDURES

1. SOAK dried porcini mushrooms in lukewarm water for 20 minutes. Remove from water, rinse and slightly chop, set aside.
2. COMBINE white wine, tomatoes, porcini mushrooms, and oregano in a sauté pan over medium heat. Bring sauce to a boil and season with salt and pepper to taste. Lower heat and allow to simmer for 15 minutes.
3. HEAT olive oil in a separate large sauté pan over medium high heat. Cook rib eye steaks 4 minutes on each side. Add garlic and onions to sauté pan and cook for 2 minutes.
4. PLACE onions on bottom of large serving platter. Place steaks on top of onions. Pour Mushroom and tomato mixture over steaks. Garnish with chopped parsley and serve immediately.

## Capellini Pomodoro

### INGREDIENTS

14 oz capellini pasta (angel hair)  
8 medium tomatoes, cut into ½" pieces  
11 fresh basil leaves, chopped  
2 cloves garlic, chopped  
6 Tbsp olive oil  
Salt and freshly ground pepper, to taste

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### PROCEDURES

1. **COOK** capellini pasta according to package directions.
2. **MIX** diced tomatoes, chopped basil, garlic and oil. Season with salt and pepper.
3. **DRAIN** pasta. Toss pasta with tomato mixture in a sauté pan and heat throughout.
4. **SERVE** immediately.

# Caserecce Pasta & Red Sauce

## INGREDIENTS

1 lbs caserecce pasta (or your favorite small shaped pasta), cooked according to package directions  
1/4 cup olive oil  
2 Tbsp garlic, chopped  
1 cup onions, chopped  
1 bay leaf  
3 29-oz cans tomato sauce  
1 12-oz can tomato paste  
3 3/4 cups water  
1 tsp granulated sugar  
2 tsp basil, dried  
1/4 tsp oregano, dried  
1 tsp salt  
1 tsp black pepper, ground  
Fresh Italian parsley, for garnish

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## PROCEDURES

1. HEAT oil in a saucepot and add onions, garlic and bay leaf. Saute until golden brown, being careful not to burn. Add tomato sauce and paste, water and seasoning. Simmer for 1-1/2 hours.
2. TOSS cooked, drained pasta into sauce.
3. TRANSFER to large serving platter. Garnish with fresh parsley and serve immediately.



# Cheese Ravioli with Fresh Vegetables

## INGREDIENTS

1 lb mini round cheese ravioli, cooked according to package directions  
1/4 cup extra virgin olive oil  
1 clove fresh garlic, chopped  
2 7-oz jars roasted red peppers, sliced in strips  
1 whole, medium fresh zucchini, sliced in half moons  
1/2 cup black olives, sliced  
1 cup chicken broth  
Grated Parmesan to taste  
Fresh chopped parsley for garnish  
Salt and freshly ground black pepper

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## PROCEDURES

1. HEAT olive oil over medium heat in saucepan. Add roasted red pepper strips, zucchini moons, garlic and black olives. Cook while stirring for 2 minutes or until the zucchini reaches desired texture. Add chicken broth and let sauce simmer for 2 minutes. Season with salt and cracked black pepper to taste.
2. DRAIN cooked ravioli well. Toss ravioli in a small amount of olive oil to prevent sticking. Add cooked ravioli to sauce. Blend well, allowing sauce to cover ravioli.
3. PLACE sauced ravioli on serving plate. Top with grated Parmesan cheese and parsley.

# Cheese Ravioli with Mushroom Ragu

## INGREDIENTS

1/2 cup Spanish onions, diced  
1/2 cup fresh carrots, diced  
1/2 cup fresh celery, diced  
2 Tbsp sweet butter  
6 oz pancetta, diced in 1/4" cubes  
1/2 lb beef tenderloin, diced in 1/2" cubes  
6 garlic cloves, chopped  
1/2 lb domestic mushrooms, sliced  
1/2 cup shiitake mushrooms, sliced & de-stemmed  
1/4 lb portobello mushrooms, cubed  
Salt and freshly cracked black pepper to taste  
1 cup dry white wine  
1 cup chicken broth  
14.5-oz can diced tomatoes  
1/4 cup sweet butter  
1 lb square cheese ravioli, cooked according to package directions

Parmesan cheese, grated  
Fresh parsley

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## PROCEDURES

1. MELT 2 Tbsp butter in a heavy bottom roasting pan. Add pancetta, beef, onions, carrots, celery, and garlic. Brown on medium-high heat while stirring for about 10 minutes. Add mushrooms and cook 5 more minutes, then season with black pepper. Add white wine, chicken broth and tomatoes.
2. SIMMER sauce on medium heat and cook about 2 hours, or until meat is tender. Add 1/4 cup of chilled butter while stirring sauce until butter is completely melted. Taste and adjust seasoning with salt and pepper.
3. ADD cooked, drained ravioli to sauce and stir to coat pasta. Place sauced ravioli on serving plate. Top with grated Parmesan and parsley.

### CHEF TIPS

- Substitute reconstituted dried porcini mushrooms for domestic mushrooms
- Substitute thick bacon for pancetta
- Add roasted red peppers to sauce
- Add capers or black olives to sauce

# Chianti Braised Short Ribs

## INGREDIENTS

3 lbs boneless beef short ribs\*

Salt to taste

Pepper to taste

¼ cup extra virgin olive oil

1 medium yellow onions, chopped

4 large garlic cloves, minced

2 cups Chianti wine

1 32-oz can crushed tomatoes

3 cups beef broth

2 tsp fresh rosemary, chopped

\*Your grocery store butcher can cut into individual ribs and de-bone

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## PROCEDURES

1. PAT short ribs dry and season with salt and pepper.
2. COAT a large, nonstick pan with olive oil. Sear the short rib pieces over medium-high heat for about 2-3 minutes on each side or until brown. Transfer short ribs to a bowl.
3. ADD onions to pan and cook over medium heat for approximately 3 minutes. Once onions are translucent, add garlic and cook for 1 minute; do not brown. Add Chianti, rosemary, beef broth and tomatoes to the pan one at a time, allowing liquid to partially evaporate before each addition (about 2 minutes).
4. RETURN short ribs to pan, including any juices that might have accumulated in the bowl. Cover and let simmer for 3 hours on low heat to complete the braising process. Remove short ribs from pan and boil the liquid until it is reduced by half, about 10 minutes.
5. RETURN short ribs to pan and heat thoroughly.
6. SERVE with potatoes or risotto and vegetables.

# Chicken & Sausage Mixed Grill

## INGREDIENTS

### Marinade

2 tsp red pepper oil  
2 Tbsp fresh rosemary, chopped  
1/2 cup fresh lemon juice  
1 tsp salt  
3 bay leaves, broken into pieces  
2 large garlic cloves, pressed  
1/4 cup extra virgin olive oil

### Skewer

2 lbs skinless, boneless chicken breasts (4 oz each)  
1 lb Italian sausage links, mild  
1 pt cherry tomatoes  
1 bag bamboo skewers, soaked in water for at least 30 minutes  
3 lemons, cut in half  
Rosemary sprigs (2)

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## PROCEDURES

### Marinade

1. MIX pepper oil, rosemary, lemon juice, salt, bay leaves and pressed garlic in a large baking dish.

### Skewer

1. CUT each piece of chicken in half length-wise. Thread each chicken piece onto a skewer; add a cherry tomato to the end of each skewer. Place chicken skewers in the marinade and marinate for at least 3 hours.
2. BAKE sausage at 350°F for 20 minutes. Cut each link into three pieces and set aside.
3. GRILL chicken until juices run clear and pieces are completely cooked.
4. THREAD sausage pieces on skewer. Grill until sizzling and juices are running.
5. PLACE cooked skewers on large platter. Garnish with rosemary sprigs, lemon halves and any remaining cherry tomatoes.

## Chicken Castellina

# INGREDIENTS

### Sauce

- 1/4 cup pancetta (or bacon), diced
- 6 Tbsp butter, cubed
- 1 tsp garlic, chopped
- 1/4 cup sun-dried tomatoes, diced
- 1 1/2 cups heavy cream
- 1 1/2 cups milk
- 1 oz cornstarch
- 1/4 cup Parmesan cheese, grated
- 1/2 cup smoked Gouda cheese, chopped
- 1/4 tsp salt
- 1 Tbsp fresh rosemary, chopped
- 8.5 oz can sliced artichokes, drained
- 1/4 tsp pepper
- 1/4 cup mushrooms, sliced
- 1 1/2 lbs pasta of choice, cooked according to package directions

### Chicken

- 1 1/2 lbs skinless/boneless chicken breasts, cut in 1 - 1 1/2" pieces
- 3/4 cup flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 3 Tbsp olive oil
- 1/4 cup white wine

Fresh parsley, chopped (for garnish)

# PROCEDURES

## Sauce

1. SAUTÉ pancetta (or bacon) in a 3-qt sauce pan or large pot, over medium/high heat until crisp and golden brown. Reduce heat, add butter and allow it to melt. Add garlic and sun-dried tomatoes. Sauté for approximately one minute, stirring frequently (do not brown).
2. WHISK in cream, milk and cornstarch. Raise heat to medium/high. Whisk in Parmesan and Gouda cheeses. Once cheese melts, add remaining ingredients and bring to a boil, stirring continuously.
3. REMOVE from heat and let stand uncovered.

## Chicken

1. MIX flour with salt and pepper. Coat chicken in seasoned flour, shaking off excess flour.
2. HEAT olive oil in large sauté pan. Add chicken in a single layer and cook until golden brown on both sides (approximately 7 minutes total). Juices should run clear.
3. ADD wine to chicken in pan (caution: there will be a low flame in pan). Toss gently until wine is evaporated. Add sauce and bring to a boil on medium/high heat.
4. TRANSFER drained, cooked pasta to large platter. Evenly distribute chicken and sauce over pasta.
5. GARNISH with chopped parsley and serve.

# Chicken Crostina

## INGREDIENTS

6 boneless, skinless chicken breasts  
2 cups & 1 Tbsp flour  
1 Tbsp salt  
1 Tbsp pepper  
1 Tbsp Italian seasoning  
1 Tbsp roasted garlic, minced  
1 cup white wine  
1 ½ cups heavy cream  
5 Tbsp Colavita® Extra Virgin Olive Oil  
1 lb linguine  
1 cup parmesan cheese, grated  
1 cup roma tomatoes, cored & diced  
2 Tbsp parsley, chopped

### POTATO CRUST

1 ½ cups seasoned breadcrumbs  
¼ cup melted butter  
½ tsp garlic powder  
¼ cup parsley, chopped  
1 small potato, peeled & grated  
¼ cup parmesan cheese, grated  
Salt & pepper to taste

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## PROCEDURES

1. MIX all ingredients for Potato Crust in a bowl and set aside.
2. MIX 1 ½ cups flour, salt, pepper and Italian seasoning in a shallow dish. Dredge chicken in the mixture, shaking off any excess. Heat 3 Tbsp oil in a large skillet. Cook chicken breasts 2 at a time over medium-high heat until golden brown and crisp, or until internal temperature reaches 165°F. Add more oil for each batch as necessary.
3. PLACE cooked chicken breasts on a baking sheet or dish and top with potato crust mixture. Transfer baking sheet to a pre-heated broiler until golden brown (1-2 minutes).
4. COOK pasta according to package directions. Drain and set aside.
5. HEAT 2 Tbsp oil in a sauce pan. Add roasted garlic, cook for 1 minute.  
Stir in 1 Tbsp of flour and wine and bring to a boil. Add cream, parmesan cheese, 1 Tbsp parsley, and tomatoes. Sauce is done when it is bubbling throughout and has started to thicken.
6. COAT pasta with sauce, then top with chicken and remaining sauce. Garnish with chopped parsley.

## Chicken Giardino

# INGREDIENTS

### Sauce:

1 Tbsp butter  
¼ tsp dry thyme  
½ tsp fresh rosemary, finely chopped  
1 tsp garlic pepper  
1 Tbsp cornstarch  
¼ cup chicken broth  
¼ cup water  
¼ cup white wine  
1 Tbsp milk  
1 tsp lemon juice  
Salt and pepper to taste

### Chicken:

2 lbs boneless, skinless chicken breasts, sliced width-wise into ½" strips  
¼ cup extra-virgin olive oil  
2 small rosemary sprigs  
1 clove garlic, finely minced  
Juice of ½ lemon

### Vegetables:

¼ cup extra-virgin olive oil  
½ bunch fresh asparagus (remove bottom inch of stem; cut remainder into 1" pieces)  
1 zucchini, julienne cut  
1 yellow summer squash, julienne cut  
2 roma tomatoes, cut into ½" pieces  
½ red bell pepper, julienne cut  
1 cup broccoli florets, blanched  
½ cup frozen peas  
1 cup spinach, cut into ½" pieces  
½ cup carrots, julienne cut

1 lb farfalle pasta (bow ties), cooked according to package directions



# PROCEDURES

## Sauce Preparation:

1. MELT butter in a sauce pan over medium heat. Stir in thyme, garlic pepper and rosemary. Whisk to thoroughly blend and cook for 1 minute.
2. COMBINE chicken broth, water, wine, milk, and lemon juice in a mixing bowl. Add cornstarch and whisk until cornstarch has dissolved and there are no lumps.
3. ADD liquid mixture to sauce pan. Whisk all ingredients together and bring to a boil. Season with salt and pepper to taste, then remove from heat.

## Chicken & Vegetables Preparation:

1. COMBINE all chicken ingredients in a mixing bowl and blend well.
2. MARINATE for 30 minutes.
3. HEAT a saute pan over medium high heat. Add ¼ cup extra virgin olive oil.
4. SAUTE chicken strips until internal temperature reaches 165°F.
5. ADD all vegetables and sauté until cooked through.
6. ADD cooked, drained pasta and sauce to sauté pan. Stir until pasta is thoroughly coated with sauce.
7. TRANSFER to a serving platter and garnish with chopped parsley.

## Chicken Gnocchi Veronese

## INGREDIENTS

¼ cup extra virgin olive oil  
1 small Vidalia onion, chopped  
1 red bell pepper, sliced (julienned)  
½ zucchini, sliced, (julienned)  
Salt to taste  
4 chicken breasts, sliced in ½" strips  
2 small branches rosemary  
1 garlic clove, minced  
Juice of ½ lemon

### Veronese Sauce

1 cup Parmesan cheese, grated  
½ cup ricotta cheese  
14 fl oz heavy cream

### Gnocchi

2 qt water  
6 oz all-purpose flour  
2 eggs  
2 lbs russet potatoes  
2 tsp salt  
OR  
1 lb gnocchi (potato dumplings), cooked according to package directions

## PROCEDURES

NOTE: You may make your own gnocchi by following the steps below, or you may purchase them already made. Gnocchi

1. WASH potatoes and place in water. Cook potatoes until soft (cook time will depend on size of potatoes). Remove potatoes from water and cool in refrigerator.
2. PEEL cooled potatoes and push them through a fine grater (rice grater) until mashed; do not over-mash potatoes or they will get tough.
3. COMBINE potatoes, flour and eggs in a mixing bowl. Mix well until dough does not stick to hands (add small amounts of flour at a time if needed).
4. DIVIDE dough into 4 sections. Roll out each section into a long rope. Cut each rope into ½" pieces. Push fork tines on each piece for the classic gnocchi appearance.
5. BRING water to a boil in a sauce pot. Drop in gnocchi and cook until they float.

### Chicken & Sauce

1. COMBINE garlic, lemon juice, rosemary and chicken slices in a mixing bowl. Let marinate for at least 2 hours.
2. COMBINE Parmesan cheese, ricotta cheese and heavy cream in a mixing bowl and set aside.
3. HEAT sauté pan on medium high. Add extra virgin olive oil, onions, bell peppers, and zucchini. Saute until onions are translucent (do not brown).
4. ADD marinated chicken slices and cook until slices are brown on all sides and internal temperature is 165°F. Reduce heat and add sauce mixture. Bring to a simmer.
5. DRAIN cooked gnocchi and add to pan with chicken, vegetables and sauce. Stir to coat gnocchi with sauce.
6. SERVE gnocchi topped with extra Parmesan cheese.

## Chicken Involtoni with Sun-Dried Tomatoes, Pine Nuts and Spinach

### INGREDIENTS

#### Stuffing

1/4 cup sun-dried tomatoes  
2 Tbsp pine nuts, slightly toasted  
1 cup frozen spinach, chopped  
1/2 cup fontina cheese, shredded  
2 cups breadcrumbs  
1 Tbsp butter, melted  
1 Tbsp flat leaf parsley, chopped  
4 boneless chicken breasts, with skin  
Salt to taste  
Black ground pepper to taste

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### PROCEDURES

Pre-heat oven to 400°F.

1. COMBINE stuffing ingredients together in a bowl. Set aside.
2. PLACE chicken breasts on a cutting board and cover with plastic wrap. With a mallet or the palm of your hand, slightly flatten out breasts.
3. SHAPE handful of stuffing into a ball and place in center of each chicken breast.
4. WRAP breast around the stuffing, starting with one side. Roll the breast, tucking the opposite side underneath. Season top of chicken breast (skin side) with salt and pepper.
5. ROAST in oven for 30-40 minutes or until chicken is fully cooked and juices run clear. Serve immediately.

# Chicken Marsala

## INGREDIENTS

4 chicken breasts, boneless & skinless  
Salt 1/2 tsp  
Pepper ground black 1/4 tsp  
4 Tbsp oil  
4 Tbsp butter or margarine  
2 cups fresh mushrooms, sliced  
1 cup Dry Marsala wine

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## PROCEDURES

1. **POUND** chicken breasts between sheets of plastic wrap until about 1/4" thickness.
2. **SEASON** with salt and pepper.
3. **HEAT** oil in a skillet over medium heat. Cook chicken breasts on medium heat for about 3 minutes on the first side, until lightly browned. Turn breasts over to cook other side, then add mushrooms to skillet. Cook breasts about 3 more minutes or until they reach 165F internal temperature and both sides are lightly browned. Continue to stir mushrooms. Add **DRY** Marsala wine around chicken pieces.
4. **COVER** and simmer for about 5 minutes.
5. **REMOVE** chicken breasts from pan and place in a serving plate. Add butter in the remaining sauce. Turn off heat, stir butter until it is melted and an emulsion is made.
6. **DISTRIBUTE** sauce over chicken breasts and serve immediately.

**Note:** Marsala wine is a fortified wine from Sicily and can be either dry or sweet; it's used to create a rich caramelized flavor to the sauce. The wine is added to the chicken and mushrooms with butter to create the rich brown sauce for that authentic Italian taste. Chicken Marsala is best served with a starch like potato or over pasta.

## Chicken Milanese

# INGREDIENTS

### Sauce & pasta:

½ cup butter, unsalted  
4 garlic cloves, minced (or 1 Tbsp)  
1 cup white wine  
¼ cup all-purpose flour  
1 cup chicken broth  
1 cup heavy cream  
1 cup Parmesan cheese, grated  
¼ tsp black pepper, to taste  
½ tsp salt  
8 cherry tomatoes, halved  
¼ cup spinach, chopped  
8 roasted garlic cloves, minced (or 4 Tbsp)  
1 20-oz package tortelloni or tortellini, cooked according to package directions

### Chicken:

4 boneless, skinless chicken breasts  
½ cup flour  
3 large eggs  
¼ cup milk  
1 cup Panko breadcrumbs  
½ cup Parmesan cheese, grated  
3 tsp fresh parsley, chopped  
1 ½ tsp Italian seasoning  
1 Tbsp garlic, chopped  
¼ tsp black pepper  
4 Tbsp Colavita Extra-Virgin Olive Oil  
4 lemon wedges

## PROCEDURES

1. **FLATTEN** chicken breasts between 2 sheets of plastic wrap by pounding gently until chicken is approximately ½" thick.
2. **WHISK** eggs and milk together in a flat-bottom bowl.
3. **MIX** breadcrumbs, cheese, fresh parsley, Italian seasoning, garlic and pepper. Transfer to a flat plate.
4. **DREDGE** chicken in flour, coating both sides. Dip chicken pieces in egg mixture, coating both sides. Dredge in breadcrumb mixture, coating completely on both sides. Set aside.
5. **MELT** butter in sauce pan over medium heat.
6. **ADD** minced garlic and sauté for 1 minute. Add flour and stir well until well-blended.
7. **ADD** white wine, chicken broth, heavy cream and cheese. Bring to a boil. Reduce heat and simmer until mixture starts to thicken.
8. **ADD** roasted garlic, pepper and salt. Stir until well blended.
9. **ADD** tomatoes and spinach to sauce and allow to simmer over low heat for about 5 minutes, stirring frequently.
10. **HEAT** olive oil in frying pan over medium-high heat. Add breaded chicken to pan and cook until both sides are golden brown and internal temperature reaches 165°F.
11. **ADD** cooked, drained tortelloni pasta to sauce and blend well.
12. **TRANSFER** chicken to a large platter and serve with hot, creamy tortelloni.
13. **GARNISH** with fresh parsley and lemon wedges.

## Chicken with Lemon Sage Sauce

# INGREDIENTS

### PICCATTA BATTER

6 eggs, whole  
1/4 cup fresh parmesan cheese, grated  
1/4 cup fresh Romano cheese, grated  
2 Tbsp fresh parsley, chopped (or 2 tsp dry)  
2 Tbsp fresh basil, chopped (or 2 tsp dry)

### CHICKEN

4 ea 6oz. chicken breasts, boneless skinless, split  
2 cups flour, seasoned with salt and black pepper  
1/2 cup olive oil (or as needed)

### LEMON SAGE SAUCE

1/4 cup shallots, finely chopped  
1 Tbsp garlic, chopped  
2 Tbsp fresh sage, finely chopped  
2 Tbsp parsley, chopped (or 2 tsp dry)  
1/4 cup lemon juice  
1 Tbsp lemon zest  
1/2 cup white wine  
1 cup heavy cream  
6 Tbsp unsalted butter, cold  
Salt and pepper to taste

## PROCEDURES

Pre-heat oven to 350°F. PICCATA BATTER

1. COMBINE eggs, cheeses, parsley and basil together in a large mixing bowl.

### CHICKEN

1. POUND chicken breasts until ¼" thick. Dredge chicken in the flour mixture and dip it in the Piccata batter; coat evenly on both sides.
2. HEAT olive oil in a large skillet on medium heat. Place chicken in the skillet and fry until edges are golden brown on each side. Transfer chicken from skillet into a baking pan.
3. BAKE in a 350°F oven for 5-6 minutes, until juices run clear.

### SAUCE

1. DRAIN ¾ of the oil from skillet and add the shallots, garlic and herbs. Saute over medium heat until shallots are transparent. Add lemon juice, lemon zest, white wine and reduce liquid by 1/2. Add heavy cream and simmer until the sauce has thickened slightly.
2. REMOVE pan from heat and whip in the cold butter. Season to taste with salt and pepper.

### SERVE

1. POUR ¼ cup of sauce on plate and place chicken on top. Serve immediately.

## Conchiglie with Tomato & Basil

### INGREDIENTS

1 1/2 lbs ripe vine tomatoes, peeled, seeded & coarsely diced  
8-10 cloves garlic, peeled and finely sliced  
1/4 cup red onion, chopped  
1/3 cup extra virgin olive oil  
2 Tbsp unsalted butter  
Salt to taste  
Black pepper to taste  
1/4 cups fresh basil, coarse chopped + leaves for garnish  
¼ cup shredded mozzarella cheese  
8 oz medium-size shell pasta  
Imported Parmigiano Reggiano cheese to sprinkle

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### PROCEDURES

1. HEAT olive oil and butter in a skillet. Add sliced garlic and onions. Saute over low heat until onions and garlic turn a light golden brown. Add diced tomatoes and cook together with garlic and onions for 5 minutes. Season with salt and pepper to taste. Add chopped basil and stir.
2. COOK pasta according to package directions and drain.
3. SERVE pasta in a soup plate or bowl and top with tomato mixture and freshly grated Parmigiano Reggiano cheese. Garnish with fresh basil leaves and shredded mozzarella.



# Eggplant Parmigiana

## INGREDIENTS

1/4 cup Flour  
2 Medium sized Eggplant (approx. 12 slices)  
1/2 cup Italian Breadcrumbs  
1/2 cup Vegetable oil  
1/2 cup Marinara Sauce  
1 cup Mozzarella Cheese  
Parsley, to garnish

Egg Wash:  
1 quart Milk  
6 Eggs

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## PROCEDURES

1. MEASURE the flour in a bowl and set aside.
2. MIX all ingredients for the Egg Wash in a second bowl and set aside.
3. MEASURE breadcrumbs in a third bowl and set aside.
4. SLICE the eggplant into 1/4 inch thick slices. There should be approximately 12 slices total.
5. COAT the eggplant lightly in the flour, covering all sides completely.
6. DIP into Egg Wash, covering completely.
7. COAT with breadcrumbs, covering evenly, remove any lumps.
8. PLACE breaded eggplant in a single layer on a lined sheet tray(s).
9. PREHEAT oven, set to broil.
10. HEAT oil in a cast iron pan to approximately 155 degrees.
11. FRY eggplant in small batches (approx. 4 slices per batch depending on the size of the pan) for about 2 minutes per side, or until golden brown.
12. PLACE eggplant on paper towel to remove excess oil.
13. TOP fried eggplant with marinara sauce and mozzarella cheese and broil in the oven to melt the cheese.
14. GARNISH with fresh parsley, chopped.
15. SERVE with your favorite side dish!

# Fettuccine with Shrimp & Zucchini

## INGREDIENTS

1 lb fettuccine, dry  
1/2 cup extra virgin olive oil  
1 Tbsp garlic, chopped  
2 Tbsp parsley, chopped  
1 zucchini, medium- cut into 2" x 1/4" sticks  
1 lb shrimp, large, peeled and deveined (with or without tails)  
1 cup dry white wine  
3/4 tsp black pepper  
3/4 tsp salt  
4 Tbsp butter  
dash parsley, chopped  
8 lemon wedges

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## PROCEDURES

1. **COOK** fettuccine according to package directions.
2. **HEAT** oil in large sauté pan over medium heat while pasta is cooking. Add chopped garlic and parsley; cook for 1 minute. Add zucchini and cook another minute. Add shrimp, wine, salt, pepper and butter. Stir well and cook shrimp for 5 minutes or until they are no longer opaque. Let sauce simmer to thicken slightly.
3. **ADD** drained pasta to mixture and toss to blend all ingredients. Season with salt and pepper to taste.
4. **TRANSFER** pasta onto serving platter. Use tongs to pull shrimp and zucchini to the top. Squeeze two lemon wedges over dish; garnish with remaining wedges and parsley.

# Frittata Vongole

## INGREDIENTS

10 eggs  
3/4 cup Fontina cheese, shredded  
1 cup Pecorino Romano cheese, freshly grated  
3/4 cup heavy cream  
2 cups red-skinned potatoes, diced and cooked  
1 cup clam meat, chopped  
2 Tbsp fresh parsley, chopped  
4 Tbsp olive oil  
1 tsp salt  
Fresh ground pepper to taste  
Freshly grated Pecorino Romano cheese for garnish  
Spring lettuce mix  
Lemon wedge

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## PROCEDURES

Pre-heat oven to 350°F.

1. BEAT the eggs in a large mixing bowl, then stir in all ingredients except olive oil.
2. HEAT oil in a large skillet and pour in the egg mixture. With a fork or spatula, push edges of the frittata toward the center until most of the egg batter has set. Place skillet in the pre-heated oven and bake for 20-25 minutes until firm. Cool 5 minutes before unmolding.
3. SERVE from skillet or unmold by running a spatula under frittata and sliding onto a serving platter. Slice frittata into wedges and serve hot or at room temperature. Serve with a bed of spring lettuce mix with olive oil, lemon juice and salt & pepper. Garnish with Pecorino Romano cheese.

# Gamberoni All'Aglio

## INGREDIENTS

2 Tbsp olive oil  
1 medium onion, chopped  
3 garlic cloves, crushed  
1/4 tsp crushed red peppers  
1 1/2 lbs medium fresh shrimp, shelled, tails removed  
1 stick butter  
1/2 cup white wine  
3 Tbsp parsley, finely chopped (1 Tbsp dry)  
Salt and pepper to taste  
8 oz angel hair pasta, cooked according to package directions

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## PROCEDURES

1. HEAT oil in a sauté pan. Add onion and sauté 2 minutes. Add garlic and red pepper; do not brown garlic. Sauté 1 minute. Add shrimp, cook 1-2 minutes.
2. ADD butter, wine, parsley, salt and pepper. Simmer until sauce thickens slightly & shrimp turn from opaque to pink.
3. PLACE cooked, drained pasta on large platter. Evenly distribute shrimp and sauce over pasta and serve immediately.

# Gnocchi with Spicy Tomato and Wine Sauce

## INGREDIENTS

2 Tbsp extra virgin olive oil  
6 cloves fresh garlic  
1 pinch chili flakes  
1 cup dry white wine  
1 cup chicken broth  
2 14.5-oz cans tomatoes  
1/2 stick sweet cream butter, chilled, cut into 1" cubes  
1/2 cup freshly grated parmesan cheese  
Salt to taste  
Freshly ground black pepper to taste  
2 lb gnocchi (potato dumplings), cooked according to package directions  
Fresh chopped basil to taste

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## PROCEDURES

1. SAUTE olive oil, garlic and chili flakes in a pan on medium heat until garlic turns a light golden brown. Add white wine and chicken broth and simmer about 10 minutes.
2. REDUCE wine and broth by half, add tomatoes and continue to simmer for 30 minutes.
3. PUREE half of the sauce in blender with butter and Parmesan cheese. Season to taste with salt and pepper. Remove sauce from blender and stir in with other half of sauce that was not pureed.
4. REMOVE gnocchi from boiling water, drain and mix with sauce.
5. SERVE gnocchi topped with Parmesan cheese and basil.

CHEF'S TIP: \*Add cream to sauce to add richness \*Add vegetables of choice to sauce \*Add sautéed chicken strips to sauce

# Grilled Shrimp Caprese

## INGREDIENTS

### Marinated Tomatoes:

1 1/2 lbs Roma tomatoes, cored\* and cut into 1" pieces  
20 medium fresh basil leaves, stems removed and cut into 1" pieces  
2 Tbsp extra-virgin olive oil  
1 Tbsp garlic, minced  
1 tsp Italian seasoning  
Salt to taste

2 Tbsp butter  
1/2 cup white wine  
1 1/2 cups heavy cream  
1 cup Parmesan cheese, grated  
1 lb capellini (angel hair) pasta, cooked according to package directions  
2 cups mozzarella cheese, shredded  
1 lb 26/30 or 21/25 shrimp, peeled and deveined

*\*Chef's Note: To preserve juices and seeds, use a pairing knife to remove just the top of the core on each tomato.*

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## PROCEDURES

Preheat broiler.

1. COMBINE tomatoes, basil, olive oil, garlic, Italian seasoning and salt in a large bowl and blend thoroughly. Cover, set aside and marinate for at least 1 hour.
2. HEAT a large, nonstick skillet over medium heat. Add butter and let melt. Stir in white wine and bring to a boil. Add heavy cream and Parmesan cheese and bring to a simmer. Let sauce reduce to desired consistency.
3. ADD cooked, drained pasta and marinated tomatoes to skillet. Stir to thoroughly coat pasta with sauce.
4. TRANSFER pasta and sauce to serving platter and top with mozzarella cheese.
5. GRILL or SAUTE shrimp until internal temperature reaches 150°F and set aside.
6. PLACE serving platter in broiler for 2-3 minutes, or until cheese has melted.
7. TOP pasta with cooked shrimp and serve.

## Herb Roasted Chicken

### INGREDIENTS

1, 3 ½ - 4 lb roasting chicken  
Extra virgin olive oil  
6 large fresh rosemary sprigs  
6 bunches fresh sage  
6 bunches fresh thyme  
Kosher salt to taste  
Black pepper- to taste  
Crushed red pepper- optional  
1 lemon, cut into wedges

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### PROCEDURES

1. PRE-HEAT oven to 375°F.
2. STRIP leaves from 1 bunch each of the rosemary, thyme and sage. Chop well.
3. EMPTY cavity of the chicken and pat dry with a paper towel. Rub chicken with olive oil. Sprinkle on half of the chopped herbs. Add salt and pepper. Rub chicken to evenly distribute herbs and seasonings.
4. PLACE half of the remaining herbs on a roasting tray. Put chicken on top of the herbs, and the remaining herbs inside the cavity.
5. ROAST the chicken approx 1 hour at 375 °F, or until meat thermometer reads 165°F at the deepest part of the thigh, and juices run clear.
6. TRANSFER to serving platter. Garnish with lemon wedges and serve immediately.

## Linguine with Anchovies and Mussels

### INGREDIENTS

1/2 cup extra virgin olive oil  
2 Tbsp fresh garlic, minced  
¼ cup (2 oz) anchovy fillets packed in olive oil, drained  
2 lbs mussels, in-shell (rinsed and cleaned)  
1 cup white wine  
1 lb linguine pasta  
1/2 cup pine nuts, toasted  
1/4 cup chopped parsley

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### PROCEDURES

1. HEAT olive oil in large skillet over low heat. Add garlic and anchovies. Stir and sauté until garlic turns light golden brown and anchovies dissolve and turn to paste. Add mussels and white wine. Increase heat to medium. Cover and simmer until mussels open, stirring frequently.
2. COOK linguine according to package directions and drain. Mix pasta into skillet with sauce.
3. TRANSFER to large serving platter. Garnish with toasted pine nuts and parsley. Serve immediately.

# Linguine with Kalamata Olives and Prosciutto

## INGREDIENTS

8 oz linguine  
4 Tbsp olive oil  
3 Tbsp chopped prosciutto  
1 Tbsp chopped garlic  
1/2 cup wild mushrooms\*\*, sliced  
2 Tbsp kalamata olives, pitted and chopped  
1 Tbsp green olives, pitted and chopped  
2 Tbsp chopped Italian parsley  
1/4 cup red wine  
2 cups herb tomato sauce  
1 Tbsp Parmesan cheese, shredded

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## PROCEDURES

\*\*Note: For wild mushrooms you may use portabella, oyster, or the dried mixed exotic. If using dried mushrooms, soak in water overnight and boil in water for an hour the next day to ensure they will be tender.

1. COOK linguine according to package directions.
2. HEAT oil in a sauté pan while pasta cooks. Add prosciutto, garlic, and mushrooms. Saute for 1 - 2 minutes, until you can smell the garlic. Add olives and 1 Tbsp chopped parsley. Add wine and reduce by 1/2. Add tomato sauce and bring to a boil.
3. DRAIN pasta and add to sauté pan. Toss to thoroughly coat pasta with sauce.
4. TRANSFER to large serving platter. Top with shredded parmesan cheese and remaining fresh chopped parsley. Serve immediately.

# Linguine with Mixed Sweet Peppers

## INGREDIENTS

1 lb linguine  
1 cup red bell peppers, cut 1" x 1"  
1 cup yellow bell peppers, cut 1" x 1"  
1 cup plum tomatoes, seeds and jelly removed, cut 1" x 1"  
4 medium garlic cloves, peeled and finely chopped  
4 Tbsp fresh basil, finely chopped  
3 Tbsp extra virgin olive oil  
1/2 cup(s) Parmesan cheese, freshly grated

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## PROCEDURES

1. **PREHEAT** heavy skillet over medium heat; add olive oil and sauté garlic until just white. Add all ingredients (except pasta and Parmesan cheese) and sauté, stirring constantly until peppers are crisp tender.
2. **COOK** pasta according to package directions.
3. **ADD** pasta and Parmesan cheese to sauté pan; stir to blend well with vegetables. Add salt and fresh ground pepper to taste.
4. **TRANSFER** to large serving platter. Serve immediately.



# Lobster Spaghetti

## INGREDIENTS

2 lobsters (1.5 lbs each)  
2 Tbsp Extra-virgin olive oil  
1 medium yellow onion, diced  
1 Tbsp garlic, chopped  
1/8 tsp crushed red pepper  
1 cup white wine  
1/4 cup sherry  
1 6-oz pack fresh spinach  
3 roma tomatoes, diced  
1/2 stick cold butter, cut into pieces  
Sea salt to taste  
Pepper to taste  
12 oz spaghetti, cooked according to package directions

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## PROCEDURES

1. HEAT water in a very large stock pot until boiling.
2. PLACE 1 lobster, head first, into boiling water. Allow to boil for 10 minutes. Remove from water and allow to cool slightly. Repeat process for other lobster. Once lobsters are cool enough to handle, cut lobsters in half lengthwise.
3. COMBINE onion, garlic and extra virgin olive oil in a separate large pan. Simmer for 5 minutes. Add crushed red pepper, white wine, sherry and the halved lobsters. Cover and allow to simmer for 15 minutes. Remove lobster from sauce.
4. TWIST off two front claws where they join the body. Using the back of a knife, crack claws and remove meat from tail and body.
5. ADD spinach, tomatoes and butter to sauce. Bring to a boil and allow to simmer for 10 minutes. Add lobster tail and claw meat. Allow to cook for 5 minutes. Season to taste with salt and pepper.
6. COAT cooked, drained pasta with sauce, transfer to large bowl (or individual dishes), top with lobster and remaining sauce. Garnish with lobster shells.

# Meat Ravioli with Bolognese Sauce

## INGREDIENTS

2 Tbsp olive oil  
1 onion, finely chopped  
1 carrot, finely chopped  
1 celery stalk, finely chopped  
2 garlic cloves, finely chopped  
½ lb ground beef  
6 oz Italian sausage, skinned  
1 cup red wine  
18 oz can crushed tomatoes, chopped (ground)  
1 tsp fresh rosemary, chopped (1/4 tsp dry)  
1 tsp fresh sage, chopped (1/4 tsp dry)  
Salt to taste  
Pepper to taste

24 beef-filled ravioli, cooked according to package directions  
2 cups mozzarella cheese, shredded

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## PROCEDURES

1. HEAT oil in a large pan. Add celery, carrot, onion, garlic and cook about 5 minutes. Add meat and cook 10 minutes over medium heat, stirring occasionally.
2. DEGLAZE pan with wine; let reduce. Add tomatoes and remaining ingredients and stir. Simmer for about 1 hour.
3. PLACE cooked ravioli in a single layer in a large baking dish. Pour hot Bolognese sauce over ravioli. Place shredded mozzarella evenly over sauce.
4. PLACE ravioli in a broiler until cheese is melted and bubbly.
5. SERVE immediately.

# Milanese Style Penne

## INGREDIENTS

8 oz sweet Italian sausage, casing removed  
1/4 tsp saffron  
1 1/2 cup heavy cream  
1 1/2 cup 1 lb penne rigate pasta, cooked according to package directions  
1/3 cup Parmesan cheese  
Salt and pepper to taste  
Fresh parsley, chopped

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## PROCEDURES

1. **BROWN** sausage in a pre-heated pan. Drain fat and set sausage aside.
2. **ADD** cream to the hot pan and continue to cook over low heat for 4 minutes. Add saffron and reduce sauce to the desired consistency.
3. **CHOP** sausage and add it to sauce.
4. **REMOVE** cooked pasta from pot, retaining a portion of the water. Immediately add pasta to sauce and season with Parmesan cheese, salt and freshly crushed black pepper. (Thin sauce with pasta water if needed.)
5. **TRANSFER** to large serving platter, garnish with chopped parsley and serve.

# Orecchiette with Red Pepper Pesto

## INGREDIENTS

½ cup walnut pieces  
12 oz canned roasted red peppers, drained  
¼ cup grated Parmesan cheese  
1 cup fresh basil leaves, washed and dried  
1/2 cup Italian parsley leaves, washed and dried  
2 cloves peeled garlic  
½ cup olive oil  
1 lb orecchiette pasta  
4 Tbsp unsalted butter (optional)  
Toasted walnuts, coarsely chopped  
12 fresh basil leaves, washed, dried, and cut in thin strips

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## PROCEDURES

Pre-heat oven to 350°F. TOASTED WALNUTS

1. PLACE walnuts on sheet tray. Bake in 350°F oven for 12 minutes.

RED PEPPER PESTO

1. COMBINE red peppers, toasted walnuts, parmesan cheese, basil, parsley and garlic in a food processor. With motor running, slowly add olive oil and process until mixture forms a coarsely chopped paste.

FINAL PLATING

- COOK orecchiette pasta according to package directions. Drain pasta, reserving 1/2 cup cooking liquid, and return pasta to pot. Heat red pepper sauce in a sauce pot, stir in butter (if using) and reserved cooking liquid. Cook just until sauce is heated through. Stir in pasta and coat with sauce.
- TRANSFER pasta to serving plates and top each with toasted walnut pieces and shredded basil.

# Pasta Florentine

## INGREDIENTS

1 cup heavy cream  
1/2 cup chicken broth  
12 oz sliced mushrooms  
1 1/2 cups frozen peas  
3 cloves garlic  
1/4 cup extra virgin olive oil  
4 oz ham (Black Forest if possible), julienned  
1/4 cup chopped parsley  
8 oz pasta (your favorite shape), cooked according to package directions  
Grated Parmesan cheese for garnish  
Salt and pepper to taste  
Fresh parsley, chopped

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## PROCEDURES

1. **HEAT** extra virgin olive oil and garlic in a sauté pan over medium-low heat. Once garlic starts to sizzle, add mushrooms. Sauté 2-3 minutes. Add heavy cream and chicken broth and bring to a boil. Allow to slightly reduce, for about 10 minutes. Add ham, peas and parsley and cook 4 minutes.
2. **RETURN** cooked, drained pasta to pot and add sauce. Cook until sauce simmers and coats the pasta.
3. **REMOVE** pot from heat and stir in grated Parmesan. Toss gently to combine.
4. **TRANSFER** to large serving platter. Garnish with chopped parsley and serve.

**Chef's Tip:** Use a small amount of salt. The parmesan cheese naturally contains salt.

# Penne Pasta with diced tomato and fresh Ricotta cheese

## INGREDIENTS

4 medium fresh ripe tomatoes  
8 basil leaves, chopped  
¼ cup extra virgin olive oil  
1 cup fresh ricotta cheese  
1/2 tsp marjoram, chopped  
12 oz penne rigate pasta, cooked according to package directions  
1/4 cup Romano cheese, grated  
1 large garlic clove, peeled and chopped  
Salt to taste  
Fresh ground black pepper to taste  
Fresh parsley, chopped

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## PROCEDURES

1. CUT a shallow "X" on the bottom of each tomato. Place tomatoes into boiling water and blanch for 15 seconds. Immediately cool in ice water.
2. REMOVE core, skin and seeds from tomatoes and dice. Place in a bowl and add 1/4 cup of olive oil, chopped basil and chopped garlic.
3. BLEND ricotta cheese with chopped marjoram; season to taste with salt and pepper.
4. TOSS tomato mixture in a hot skillet. When mixture is hot, stir in Ricotta cheese blend.
5. ADD hot, drained pasta to tomato/cheese mixture. Stir to thoroughly blend. Add salt and pepper to taste. Top with Romano cheese and chopped parsley.

# Penne Romana

## INGREDIENTS

### Romana Sauce

1/2 cup extra virgin olive oil  
3/4 cup yellow onion, chopped in 1/4" pieces  
1/2 tsp crushed red pepper  
1 Tbsp garlic, minced  
2 cups white wine  
2 tsp rosemary, chopped (1/2 tsp dry)  
1 Tbsp parsley, chopped (1/4 tsp dry)  
Salt to taste  
2 1/2 Tbsp corn starch  
2 cups chicken broth

### Pasta

1 Tbsp extra virgin olive oil  
2 cups green beans, blanched  
1 cup tomato, diced  
4 cups Romana sauce (see above)  
4 cups penne pasta, cooked according to package directions  
3 Tbsp Romano cheese  
3 Tbsp Parmesan cheese

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## PROCEDURES

1. HEAT oil in a small saucepan at medium-high heat. Add onions and crushed red pepper. Cook until soft, about 5 minutes, stirring frequently. Add minced garlic and cook for one minute. Whisk in wine, rosemary, parsley and salt.
2. WHISK cornstarch and chicken broth in a separate bowl. Add mixture to sauce and stir well. Bring to a boil and set aside.
3. HEAT sauté pan over medium high heat. Add green beans and tomato and cook for 1 minute. Add Romana sauce and cooked, drained penne pasta. Add Romano and Parmesan cheeses. Stir well to ensure pasta is completely coated.
4. SERVE hot.

# Penne Senese

## INGREDIENTS

1 lb penne pasta, cooked according to package directions  
2 Tbsp butter  
½ cup extra virgin olive oil  
½ cup yellow onions, chopped  
3 cloves garlic, chopped  
½ lb mushroom, sliced  
6 Italian sausage links, casing removed  
¼ cup + 2 Tbsp white wine  
2 Tbsp all-purpose flour  
1 quart heavy cream  
¼ lb prosciutto ham, chopped  
1 Tbsp fresh sage (or 1 tsp dry)  
1 Tbsp fresh parsley (or 1 tsp dry)  
½ lb grated Parmesan cheese  
1 tsp garlic pepper (optional)  
Salt to taste

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## PROCEDURES

1. HEAT pan over medium heat. Add butter and allow to melt. Add oil, onions and garlic. Reduce heat and cook for 5 minutes. Add mushrooms and sausage. Cook until pink is no longer visible in sausage.
2. ADD white wine and bring to a boil. Whisk in flour and let cook for 1 minute to remove flour taste. Add remaining ingredients. Bring to a boil, lower heat and simmer for 10 minutes, or until sauce reaches desired consistency.
3. ADD cooked, drained pasta to pan with sauce. Toss well.
4. TRANSFER to large serving platter and garnish with fresh basil, sage and additional parmesan cheese, if desired.



# Pesce in Acqua Pazza

## INGREDIENTS

4 6-8 oz fish fillets, such as tilapia or cod  
1 tbsp fresh chopped garlic  
¾ cup diced onion  
½ cup diced celery  
½ cup diced carrot  
¼ cup extra virgin olive oil  
6 each plum tomatoes, cut into 1" pieces  
12 basil leaves, coarse chopped  
1 tbsp chopped fresh oregano (1 tsp dry)  
1 tbsp chopped flat leaf parsley  
1 ½ cup vegetable or chicken broth  
½ cup white wine  
salt and pepper

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## PROCEDURES

1. PLACE garlic, onions, celery and carrots in food processor. Pulse until coarsely chopped.
2. HEAT oil in a large skillet. Add chopped vegetables and sauté until they begin to soften. Add tomatoes. Cook until the tomatoes are fully cooked. Add wine and cook 1 minute more. Add chopped herbs and broth, then bring to a simmer.
3. SEASON both sides of fish fillets with salt and pepper and add to simmering sauce. Sauce should barely cover fish. Cook until fish starts to flake and is cooked throughout.
4. TRANSFER fish to a shallow bowl and pour sauce over and around fish. Top with a drizzle of extra virgin olive oil and chopped parsley.

# Pork Filetino

## INGREDIENTS

4 small pork tenderloins  
4 garlic cloves  
2 Tbsp fresh rosemary, chopped  
1 Tbsp sage, chopped  
6 Tbsp extra virgin olive oil  
salt to taste  
pepper to taste  
4 medium russet potatoes, cut into 1" pieces

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## PROCEDURES

Pre-heat oven to 375°F.

1. SEASON pork with garlic, rosemary, sage, extra virgin olive oil, salt and pepper. Allow to sit in marinade for 30 minutes.
2. PLACE potatoes on sheet tray and roast for approximately 30 minutes, or until fork tender.
3. GRILL marinated pork approximately 4-5 minutes on each side, scoring with diamond-shaped marks. Cut into slices.
4. SERVE pork garnished with roasted potatoes.

# Roast Pork Loin with Grapes and Wine

## INGREDIENTS

3 tsp garlic, chopped  
3 Tbsp fresh sage leaves, chopped  
1 1/2 tsp Kosher salt  
2 tsp black pepper, coarsely ground  
4 Tbsp extra virgin olive oil  
3 lbs center-cut boneless pork loin  
1 cup dry white wine  
1 lb red & white seedless grapes

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## PROCEDURES

Preheat oven to 375° F.

1. COMBINE garlic, sage, salt, pepper and 2 Tbsp of oil in mixing bowl; evenly coat pork loin.
2. COAT large baking pan with 2 Tbsp of oil. Place pork loin in baking pan; cover pan with aluminum foil. Place in oven and roast for approximately 10-15 minutes per pound or until temperature reaches 155° F (medium well).
3. REMOVE foil; roast additional 15 minutes or until well-browned. Remove pork loin from pan and place on cutting board. Let stand for 10 minutes.
4. PLACE pan used to roast pork on stovetop over medium heat. Add wine. Using spatula, scrape bottom of pan to release drippings. Add grapes; cook until soft and wine is reduced by half.
5. SLICE pork loin into 1/2" slices and place on serving platter. Pour grapes and sauce over pork. Serve immediately.

# Roast Porkloin with Apple Rosemary Glaze

## INGREDIENTS

2 lbs whole pork loin  
1 Tbsp olive oil  
Salt and black pepper to taste

### GLAZE:

1 1/2 cups apple juice  
1 Tbsp fresh rosemary, finely chopped  
1/4 cup sugar  
2 Tbsp cornstarch  
2 Tbsp cold water

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## PROCEDURES

Pre-heat oven to 375°F. PORKLOIN:

1. RUB outside of pork loin lightly with olive oil. Sprinkle with salt and black pepper.
2. PLACE pork on a baking rack. Place baking rack on a sheet pan.
3. ROAST for approximately 30 minutes, or until desired doneness is reached. Let pork rest for 5 minutes prior to slicing.

### GLAZE:

1. COMBINE apple juice, rosemary and sugar in saucepan over medium heat.
2. MIX cornstarch and cold water in a separate cup.
3. BRING apple juice mixture to a boil. Whisk in cornstarch mixture to thicken and bring to a boil. Remove from heat.

### PLATING:

1. SLICE pork into thick pieces. Transfer to large serving platter.
2. SPOON glaze over sliced pork. Serve immediately.

# Rotini with Sausage and Asparagus

## INGREDIENTS

1/2 lb Italian sausage, sweet or hot, casing removed  
2 Tbsp extra virgin olive oil  
1 lb asparagus, fresh  
1/2 cup heavy cream  
1 lb rotini pasta, cooked according to package directions  
2 Tbsp butter  
Parmesan cheese, grated  
Salt and pepper to taste

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## PROCEDURES

1. HEAT oil in non-stick sauté pan. Add sausage. While sausage is cooking, break up with spoon. When sausage is completely cooked, drain fat.
2. CUT bottom 2" off asparagus stems (the inedible part), then cut remaining stem into 1" pieces. Boil asparagus until tender in a separate pan. Drain and allow to cool. Remove tips from asparagus and set tips aside.
3. COMBINE asparagus and heavy cream. Simmer 10-12 minutes over medium heat.
4. ADD hot, drained pasta to asparagus cream sauce. Add parmesan and butter. Add cooked sausage and sauté until simmering. Salt and pepper to taste.
5. TRANSFER to large platter. Garnish with asparagus tips and serve.

# Sausage & Peppers Ziti Marinara

## INGREDIENTS

1 1/2 lbs sweet or hot Italian sausages links  
1 1/3 cups green bell pepper, seeded & cut into 1" x 1/4" strips  
1 can Italian-style or plum tomatoes, including liquid (28 oz)  
1 can tomato puree (10 3/4 oz)  
1 tsp garlic cloves, chopped finely  
4 Tbsp extra virgin olive oil  
2 Tbsp extra virgin olive oil  
1/2 cup basil, fresh, chopped finely, firmly packed  
Salt & pepper to taste  
1 lb ziti or penne pasta, cooked according to package directions  
Fresh parsley, chopped  
Parmesan cheese, grated

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## PROCEDURES

Pre-heat oven to 350°F.

1. **BAKE** sausage links in oven for 20 minutes or until completely cooked. Cut sausages in half lengthwise; then cut into 1/2" slices. Result will be semi-circles of sausage. Set aside.
2. **SAUTE** pepper slices in olive oil until their crispness is lost, but not soft.
3. **CHOP** tomatoes or use a food processor on "pulse"; do not puree tomatoes.
4. **COMBINE** chopped tomatoes, tomato puree, garlic, olive oil and fresh basil in sauce pan. Bring to a simmer. Add sausage pieces and stir well.
5. **TRANSFER** cooked, drained pasta to large serving platter. Top with sausage & pepper marinara mixture.
6. **GARNISH** with parsley and grated Parmesan cheese.

# Scaloppine Romana

## INGREDIENTS

3 quarts water  
8 oz green beans  
1 lb veal scaloppine  
1/2 cup flour  
1/4 cup butter  
2 medium tomatoes, diced  
Salt to taste  
Pepper to taste  
1/2 Tbsp fresh rosemary, chopped  
6 Tbsp white wine  
1/4 cup Parmesan cheese, shaved

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## PROCEDURES

1. HEAT water to boiling. Add green beans. Cook for approximately 5-8 minutes, until al dente. Drain. Place hot green beans into ice water. This will stop the cooking process. Drain well.
2. DREDGE veal cutlets in flour.
3. HEAT butter in a sauté pan. Add veal and cook 2 minutes, then turn. Add green beans and tomatoes, salt, pepper and rosemary. Cook 2 minutes, then add wine. Let reduce 1-2 minutes.
4. TRANSFER to serving plate, top with cheese. Serve immediately.

# Shrimp & Angel Hair with Lemon Caper Cream Sauce

## INGREDIENTS

¼ cup olive oil  
1 lb shrimp, peeled and deveined  
1 tsp garlic, chopped  
2 Tbsp drained, capers  
¼ cup white wine  
2 lemons, juiced  
1 lemon, thinly sliced  
2 cups heavy cream  
White pepper to taste  
Salt to taste  
8 oz angel hair pasta, cooked according to package directions  
1 tsp parsley, chopped

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## PROCEDURES

1. HEAT oil in saute pan. Add garlic and capers and cook for 30 seconds. Add wine and lemon juice; cook until reduced by half.
2. ADD shrimp and cook for 2 minutes. Turn. Add cream; cook for 2 minutes or until sauce slightly thickens. Season sauce with salt, white pepper and parsley.
3. ADD hot, drained pasta to sauce, stirring to thoroughly coat pasta. Add lemon slices.
4. TRANSFER to large serving platter, sprinkle with parsley and serve immediately.



# Shrimp & Asparagus Risotto

## INGREDIENTS

8 cups chicken broth  
2 Tbsp extra virgin olive oil  
2 cups Carnaroli or Arborio rice  
1/2 cup dry white wine  
1/2 lb fresh asparagus spears, stemmed and cut into 1-inch pieces  
1 1/2 lbs large shrimp, shelled and deveined  
4 oz butter  
1/2 cup Parmesan cheese  
Salt and pepper to taste  
1 cup chopped tomatoes  
Fresh parsley, chopped  
1/2 cup yellow onion, diced

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## PROCEDURES

1. **SIMMER** chicken broth in a large pot on low heat until needed.
2. **HEAT** oil in a large nonstick pan over medium heat. Add onions and cook for 3 minutes, or until translucent. Stir in rice and cook for 1 minute, then add white wine. Add 1/2 cup of broth and stir until completely absorbed. Repeat until half of broth has been added. Stir the risotto frequently to prevent sticking.
3. **ADD** asparagus and shrimp to the remaining broth and cook for about 2 minutes, or until shrimp are pink. Remove asparagus and shrimp from broth and add them to the risotto mixture. Add remaining broth 1/2 cup at a time until desired creaminess is reached (there may be broth left over).
4. Once the broth is absorbed, add butter, Parmesan cheese and salt and pepper to taste. Garnish with chopped tomatoes and parsley.

# Shrimp Scampi

## INGREDIENTS

1 1/2 lb medium fresh shrimp, shelled  
2 Tbsp olive oil  
1 medium onion, diced  
1/2 cup white wine  
3 cloves garlic, crushed  
3 Tbsp parsley, finely chopped  
1 pinch crushed red pepper  
4 oz butter  
1/2 lb angel hair pasta, cooked according to package directions  
Salt and pepper to taste

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## PROCEDURES

1. **HEAT** oil in a saute pan. Add onion and sauté for 2 minutes. Add garlic and sauté for 1 minute; do not brown. Add butter, wine, red pepper, salt and pepper and reduce by half.
2. **ADD** shrimp and cook 1-2 minutes until fully cooked.
3. **TRANSFER** pasta to plate and top with shrimp mixture.

# Slow-cooked Ossobuco with Gremolata

## INGREDIENTS

4 lbs veal shanks  
Sea salt, ground  
2 tsp fresh parsley, chopped  
Fresh thyme  
2 sprigs fresh rosemary  
2 Tbsp extra virgin olive oil  
1 cup celery, diced  
1 cup onion, diced  
1 cup carrots, diced  
2 plum tomatoes, quartered  
3 cloves fresh garlic, chopped  
½ oz porcini mushrooms, dried  
1 cup red wine  
6 cups beef broth  
1 bay leaf  
1 lemon rind

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## PROCEDURES

Pre-heat oven to 325°.

1. **SEASON** veal shanks with salt and herbs. Let rest for 2 hours. Soak dried mushrooms in water. Follow package directions and drain when recommended.
2. **HEAT** 2 tbsp of extra virgin olive oil in a heavy skillet over medium flame. Brown veal shanks on all sides. Add diced vegetables, tomatoes, drained mushrooms and 2 garlic cloves. Allow to cook for 6 minutes. Add wine, beef broth, and bay leaf. Bring to a boil, remove from heat and cover.
3. **TRANSFER** to preheated oven. Allow to cook for at least 4 hours. When veal is very tender, remove from pan and set aside.
4. **DRAIN** sauce from pan into a strainer. Remove bay leaf and rosemary sprig.
5. **MASH** juice and vegetables through the strainer to achieve a smooth consistency.  
**GREMOLATA:**
6. **BOIL** 2 cups of water in a small sauce pan. Add lemon peel. Allow to boil for 1 minute. Remove and allow to slightly cool.
7. **CHOP** blanched lemon peel, parsley and remaining garlic cloves.
8. **PLACE** Ossobuco on a serving platter. Pour the drained, smooth sauce over top and sprinkle with Gremolata. Serve immediately.

Serving Suggestion: Serve Ossobuco with polenta or mashed potatoes

# Spaghetti with Fresh Thyme, Tomato & Shrimp

## INGREDIENTS

3/4 lb spaghetti, cooked according to package directions  
1 lb ripe plum tomatoes  
6 green onions, diced  
2 Tbsp butter + 1 stick  
1/2 cup water  
1 lb medium headless fresh shrimp, shells removed & deveined  
4 Tbsp fresh thyme, de-stemmed, chopped  
1/4 cup extra virgin olive oil  
Salt and freshly ground pepper to taste  
Fresh parsley, chopped

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## PROCEDURES

1. CUT an "X" on bottom of each tomato. Blanch tomatoes in boiling water for 15 seconds, then place them in ice water.
2. PEEL tomatoes, remove seeds and dice.
3. HEAT 1 tbsp butter in a pan on medium heat. Add thyme, tomatoes and green onions and 1/2 cup water. Allow to simmer for 10 minutes. Add 1 stick butter, salt and pepper. Bring to a simmer. Let sauce thicken slightly. Add pasta to tomato mixture and stir to thoroughly coat pasta. Remove from heat.
4. HEAT 1/4 cup oil in a separate pan on medium heat. Add shrimp and cook until color turns from opaque to pink.
5. TRANSFER hot spaghetti and tomato mixture to a large serving platter. Evenly distribute the cooked shrimp over pasta. Garnish with parsley.

# Spaghetti with Tuna

## INGREDIENTS

½ cup extra virgin olive oil  
1 clove garlic  
¼ cup yellow onions, chopped  
12 oz can tuna packed in olive oil, drained  
1 ¼ cups Chardonnay wine  
14 oz tomatoes, peeled and pureed  
1 lb spaghetti  
1 bunch parsley, washed and finely chopped  
Salt to taste  
Fresh ground black pepper to taste

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## PROCEDURES

1. HEAT olive oil in a large skillet. Add clove of garlic and diced onion and allow to brown - DO NOT BURN. Add drained tuna and brown. Sprinkle tuna with Chardonnay wine and allow to reduce. Add tomatoes and cook for 15 minutes.
2. COOK spaghetti according to package directions. Drain pasta, retaining some of the water. Add drained pasta to sauce immediately.
3. GARNISH with chopped parsley and drizzle with extra virgin olive oil. Salt and pepper to taste.

NOTE: If pasta looks dry, stir in some of the cooking water.

# Stuffed Chicken Marsala

## INGREDIENTS

### Cheese Stuffing

1/2 cup smoked shredded cheese (provolone or gouda)  
8-oz package mozzarella cheese, shredded  
1/4 cup Parmesan cheese, grated  
1/2 cup breadcrumbs  
1 tsp fresh garlic, minced  
1/4 tsp red pepper flakes, crushed  
2 Tbsp sun-dried tomato flakes (drain first if in oil)  
1/3 cup green onions, thinly sliced  
3/4 cup sour cream (6 oz)  
1/2 tsp salt  
1/2 tsp black pepper

### Sauce

1 small onion, cut in half and thinly sliced lengthwise  
24 fl oz Marsala wine  
8 fl oz heavy cream  
2 small containers button mushrooms, thinly sliced (6 cups)  
Salt and pepper to taste

2 lbs skinless, boneless chicken breasts  
4 fl oz olive oil  
2 cups all-purpose flour

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## PROCEDURES

Pre-heat oven to 350°F. 1) COMBINE all cheese stuffing ingredients in a mixing bowl. 2) BUTTERFLY thickest section of chicken breasts to create 2 lobes. Pound each breast between 2 sheets of plastic wrap until 1/4" - 1/2" thick. 3) PLACE flattened chicken breasts on a plate and place desired amount of stuffing on one lobe of each chicken breast. Gently press stuffing down so it resembles a hockey puck. 4) FOLD over other lobe of chicken breast; does not have to seal. 5) HEAT large sauté pan over medium heat. 6) ADD olive oil and heat until shimmering. 7) PLACE flour in a shallow pan and season to taste with salt and pepper. 8) DREDGE stuffed chicken breasts in flour, shaking off excess. 9) SAUTE chicken breasts with preheated oil, cooking until each side is golden brown. 10) REMOVE chicken from pan and place in a baking dish. 11) BAKE for 10-20 minutes, or until juices run clear and center of chicken reaches 165°F. 12) ADD onions to sauté pan, and stir to loosen chicken drippings. After 2 minutes, add mushrooms and sauté until onions are translucent. 13) DEGLAZE pan with Marsala wine - make sure to incorporate drippings from bottom of pan. 14) HEAT wine to a simmer and add heavy cream. Simmer on low heat until reduced by half. 15) PLACE cooked chicken breasts on a plate and top each with onions, mushrooms and sauce. 16) SERVE with your favorite garlic mashed potato recipe.

## Stuffed Chicken Siena

# INGREDIENTS

### CHEESE FILLING/CHICKEN:

½ cup mozzarella, shredded  
2 Tbsp Parmesan, grated  
½ cup smoked Gouda, chopped  
¼ cup Fontina cheese, shredded  
¼ cup sun-dried tomatoes, chopped  
¼ tsp black ground pepper  
1 Tbsp green onions, chopped  
1 tsp garlic, minced  
2 Tbsp fresh parsley, chopped  
1 egg  
2 Tbsp heavy cream

### CHICKEN:

4 boneless, skinless, chicken breasts (6-8 oz each), butterfly cut

### FOR SIENA SAUCE/PASTA:

2 Tbsp extra virgin olive oil  
1 Tbsp garlic, chopped  
½ cup kalamata olives, pitted and chopped  
½ cup green olives with pimiento, chopped  
¼ cup small capers, rinsed  
½ cup red wine  
1 cup tomatoes, diced  
29 oz can tomato puree  
½ tsp salt  
¼ tsp crushed red pepper flakes  
2 medium red bell peppers, cut in 1-inch pieces  
1 Tbsp sugar  
2 fresh sweet basil, chopped  
1 lbs pasta (your choice), cooked according to package directions

## PROCEDURES

Pre-heat oven to 450°F. CHEESE FILLING:

1. MIX all cheese filling ingredients in a mixing bowl until well-blended. Divide into 4 portions; refrigerate until ready to use.

PREPARATION FOR CHICKEN:

1. PLACE chicken on a cutting board and split to open. Spread cheese filling evenly on both sides.
2. FOLD one side over to the other and repeat with other breasts.
3. PLACE chicken in baking pan coated with cooking spray. Bake at 450°F for 20 minutes or until juices run clear.

SIENA SAUCE:

1. HEAT olive oil in a small sauce pot; add garlic and sauté for one minute (do not brown). Add bell peppers and sauté until al dente. Add olives and capers and stir. Add red wine and bring to a boil. Add remaining ingredients except basil.
2. BRING to a boil, reduce to low heat and simmer for approximately 30 minutes. Add basil to sauce and stir well; remove Siena sauce from heat.
3. PLACE one chicken breast and drained, cooked pasta on each plate. Evenly distribute Siena sauce over chicken and pasta. Garnish with chopped basil.

## Tortellini in Mushroom-Walnut Cream Sauce

### INGREDIENTS

12 oz ravioli or tortellini, cooked according to package directions  
2 Tbsp extra virgin olive oil  
8 oz mushrooms, sliced  
1/4 cup walnuts, chopped  
1 cup heavy whipping cream  
1/4 tsp black pepper  
1 1/2 cups freshly grated Parmesan cheese

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### PROCEDURES

1. HEAT olive oil in large skillet over medium heat. Sauté mushrooms and walnuts until mushrooms are golden brown. Add heavy cream stir frequently for 5 minutes, until sauce has slightly thickened. When cream stops simmering, turn heat to warm. Add pepper and Parmesan cheese; stir until sauce is smooth. Do not boil.
2. DRAIN pasta and place on a serving plate. Pour sauce over pasta.
3. GARNISH with parsley. Serve immediately.

# Tortelloni Bolognese

## INGREDIENTS

2 Tbsp olive oil  
1 onion, finely chopped  
1 carrot, finely chopped  
1 celery stalk, finely chopped  
2 garlic cloves, finely chopped  
½ lb ground beef  
6 oz Italian sausage, skinned  
1 cup red wine  
18 oz can crushed tomatoes, chopped (ground)  
1 tsp fresh rosemary, chopped (1/4 tsp dry)  
1 tsp fresh sage, chopped (1/4 tsp dry)  
Salt to taste  
Pepper to taste  
2 lbs Tortelloni  
Parmesan cheese, freshly grated

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## PROCEDURES

1. HEAT oil in a large pan. Add celery, carrot, onion, garlic and cook about 5 minutes. Add meat and cook 10 minutes over medium heat, stirring occasionally.
2. DEGLAZE pan with wine; let reduce. Add tomatoes and remaining ingredients and stir. Simmer for about 1 hour.
3. TOSS hot, drained pasta in sauce. Top with parmesan cheese. Serve immediately.



## Tri-color Penne Rigate in Pesto

# INGREDIENTS

1/2 lb tri-colored penne rigate or rotini pasta, cooked according to package directions

### PESTO:

1/2 cup pine nuts, toasted  
3 garlic cloves, chopped  
2 cups fresh basil, chopped  
1 cup olive oil  
1/2 cup Parmesan cheese  
1/2 cup Romano cheese  
Salt and pepper to taste

### To Serve:

3/4 cup pesto sauce  
1 cup heavy cream  
1 medium plum tomato, diced

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# PROCEDURES

1. PLACE pine nuts, garlic, basil and oil in a food processor and pulse until finely blended.
2. TRANSFER pesto from food processor to bowl. Add all remaining ingredients.
3. HEAT 3/4 cup pesto and 1 cup heavy cream in a large skillet (on low/med heat).
4. ADD cooked, drained pasta to skillet. Toss until sauce lightly coats pasta.
5. TRANSFER to large serving plate. Garnish with diced tomatoes. Serve immediately.

# Tripolini Amatriciana

## INGREDIENTS

¼ cup lean smoked bacon, cut into 1" x ¼" x ¼" strips  
2 cups tomato sauce  
¼ tsp crushed red pepper  
1 lb tripolini pasta (trenette or curly fettuccine)  
¼ cup Parmesan cheese, grated  
2 Tbsp Romano cheese  
½ cup fresh basil, shredded

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## PROCEDURES

1. **HEAT** bacon in a large skillet over medium-low heat. Cook until bacon renders its fat and begins to brown. Stir in crushed red pepper and cook 1 minute. Add tomato sauce and bring to a boil.
2. **COOK** pasta according to package directions. Drain pasta, reserving 1/2 cup of cooking liquid. Return pasta to pot.
3. **ADD** bacon/tomato sauce mixture and reserved pasta cooking liquid to pot. Bring to a boil and remove from heat. Stir in grated cheeses and basil.
4. **TOSS** to mix and serve immediately.

# Tuscan Garlic Chicken

## INGREDIENTS

4 each (4 oz) boneless, skinless chicken breasts  
1 1/2 cups flour, plus 1 tablespoon  
1 Tbsp salt  
2 tsp black pepper  
2 tsp Italian seasoning  
1 lb fettuccine pasta, cooked according to package directions  
5 Tbsp olive oil  
1 Tbsp garlic, chopped  
1 red pepper, julienne cut  
1/2 cup white wine  
1/2 lb whole leaf spinach, stemmed  
2 cups heavy cream  
1 cups Parmesan cheese, grated

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## PROCEDURES

Pre-heat oven to 350°F.

1. MIX 1 1/2 cups flour, salt, pepper and Italian seasoning in a shallow dish. Dredge chicken in the mixture, shaking off any excess.
2. HEAT 3 Tbsp oil in a large skillet. Cook chicken breasts 2 at a time over medium-high heat until golden brown and crisp (2-3 min). Add more oil for each batch as necessary.
3. PLACE cooked chicken breasts on a baking sheet and transfer to preheated oven. Cook for 10-15 minutes or until internal temperature reaches 165°F.
4. HEAT 2 Tbsp oil in a sauce pan. Add garlic and red pepper and cook for approximately 1 minute. Stir in 1 Tbsp flour, wine, spinach and cream and bring to a boil. Sauce is done when spinach becomes wilted. Complete by stirring in parmesan cheese.
5. COAT cooked, drained pasta with sauce, then top with chicken and remaining sauce. Garnish with extra Parmesan cheese.

# Veal Scaloppini

## INGREDIENTS

1 1/2 lbs veal scaloppini  
Salt to taste  
Ground black pepper to taste  
1/4 cup flour  
3 Tbsp olive oil  
1/4 cup leeks, julienne cut  
1 Tbsp garlic, minced  
3 plum tomatoes, cut in eighths  
1 Tbsp kalamata olives, pitted  
1/4 cup white wine  
1 cup portobello mushrooms, sliced  
Fresh Italian parsley, chopped  
3 Tbsp butter, cut into pieces

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## PROCEDURES

1. **PLACE** veal on cutting board and cover with plastic wrap. Using meat mallet, pound veal on both sides until it reached 1/4" thickness. Season veal with salt and pepper and dredge with flour.
2. **HEAT** oil in a saute pan. Add veal and sear on both sides, then remove from pan. Add leeks and garlic and sauté over medium heat; do not brown. Add tomatoes, olives, mushrooms and herbs and sauté until leeks and mushrooms are fully cooked.
3. **ADD** veal back to pan. Add wine and allow pan to deglaze. Finish sauce by stirring in butter.
4. **TRANSFER** veal to large serving platter. Pour sauce and veggies over veal. Serve immediately.

# Vegetable Lasagna

## INGREDIENTS

7 oz pack goat cheese  
1/3 cup pitted black olives, chopped  
1 Tbsp fresh thyme (or 1 tsp dry), chopped  
1/2 Tbsp fresh basil (or 1/2 tsp dry)  
1/2 Tbsp fresh oregano (or 1/2 tsp dry)  
2 tsp garlic, minced  
Salt and pepper to taste  
4 cups prepared pasta sauce (your choice)  
1 lb whole-wheat lasagna, cooked according to package directions  
Freshly ground black pepper  
2 small zucchinis, diced  
2 small summer squash, diced  
3/4 cup roasted red pepper, diced  
1/4 cup Parmesan cheese, grated

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## PROCEDURES

Pre-heat oven to 375°F.

1. MIX goat cheese, olives, thyme, basil, oregano, and garlic in a bowl; season with salt and pepper.
2. SPREAD 1 cup pasta sauce on bottom of a 9" x 13" baking dish.
3. ADD a layer of cooked lasagna and season with black pepper.
4. ADD a layer of zucchini, squash, and red pepper. Drop spoonfuls of goat cheese mixture over vegetables and spread to cover.
5. REPEAT layers, finishing with pasta and sauce.
6. SPRINKLE Parmesan cheese on top. Cover with foil and bake for 40 minutes, until internal temperature reaches 165 °F.
7. UNCOVER and bake 5 minutes or until top browns. Let stand 10 minutes; serve immediately.

# Venetian Apricot Chicken

## INGREDIENTS

### Apricot Sauce:

1/2 cup chicken stock (broth)  
1/2 cup apricot preserves  
Salt and pepper to taste

### Tomato Mixture:

1/2 lb roma tomatoes, cut into 1" pieces  
6 basil leaves, cut into 1/2" pieces  
1 tsp garlic pepper  
Salt to taste

### Garlic Herb Seasoning:

3 tsp garlic pepper  
1 tsp Italian seasoning

1 bunch asparagus (remove bottom inch of stems)  
1/2 lb broccoli florets  
1Tbsp extra-virgin olive oil  
4 boneless, skinless chicken breasts  
Chopped parsley to garnish

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## PROCEDURES

1. COMBINE Garlic Herb Seasoning ingredients in a small mixing bowl and set aside.
2. BLEND chicken stock and apricot preserves in a sauce pan. Add salt & pepper to taste. Bring to a boil and remove from heat.
3. COMBINE tomatoes, basil, garlic pepper and salt in a separate mixing bowl and set aside.
4. BLANCH asparagus and broccoli for 1 minute in a pot of salted boiling water. Transfer immediately to ice bath to stop cooking.
5. COAT sauté pan with 1Tbsp olive oil. While keeping ingredients separated in pan, heat cooled asparagus, broccoli and tomato mixture and until hot. Do not overcook.
6. GRILL chicken until internal temperature reaches 165°F.
7. PLACE grilled chicken on a platter next to hot broccoli and asparagus. Sprinkle Garlic Herb Seasoning on broccoli. Pour tomato mixture on top of vegetables.
8. TOP chicken breasts with apricot sauce and garnish with chopped parsley.

## Sides

### Asparagus with Lemon and Minced Onions

#### Ingredients

1 Tbsp olive oil  
1 bunch fresh asparagus  
1 lemon, quartered  
1/4 tsp salt  
1 pinch black ground pepper  
1 Tbsp yellow onion, minced  
1 lemon, sliced thinly

#### PROCEDURES

1. **CUT** 1" off of the bottom of the asparagus. Discard.
2. **HEAT** pan over medium heat. Add extra virgin olive oil. Cook for approximately 3 minutes or until asparagus starts to soften. Place the remaining ingredients in a saucepan, except lemons. Squeeze quartered lemons into saucepan and place lemon in as well. Fill pan with enough water to cover the asparagus half way and cover. Cook at medium to high heat until the asparagus is bright green and tender.
3. **PLACE** asparagus and onion on platter to serve. Garnish with sliced lemon.

### Creamy Polenta

#### Ingredients

3 cups whole milk  
1 cup water  
Salt to taste  
1 tsp rosemary, chopped + 1 tsp for garnish  
3/4 cup coarse ground cornmeal  
3/4 cup fine ground cornmeal  
1/4 cup mascarpone cheese  
1/4 cup Parmesan cheese + 1 Tbsp for garnish  
Pepper to taste

#### PROCEDURES

1. **SCALD** milk, water, salt, and rosemary in heavy bottom 2 quart saucepan. Turn heat to low, and with a wooden spoon slowly stir in cornmeal and cook for 10-20 minutes, stirring frequently. Polenta is done when it comes away from the side of the pan easily.
2. **REMOVE** from heat and stir in mascarpone and Parmesan cheese. Season with pepper to taste.
3. **GARNISH** with rosemary leaves and Parmesan cheese. Serve immediately.

## Green Beans with Tomato and Garlic

### Ingredients

1 lb fresh green beans, cleaned with ends removed  
2 Tbsp olive oil  
2 cloves garlic, finely chopped  
1/2 cup tomatoes, seeds removed and finely diced  
Salt and pepper to taste

### PROCEDURES

1. **BLANCH** green beans for 1 minute in a pot of salted boiling water. Drain and cool beans under cool running water.
2. **HEAT** olive oil in a sauté pan and mix in garlic. Cook for 1 minute and add green beans. Cook green beans with garlic for 1 minute. Add diced tomatoes to green bean mixture. Cook for 1 minute, or until green beans are tender but still green.
3. **SEASON** with salt and pepper. Serve immediately.

## Herbed Risotto

### Ingredients

¼ cup olive oil  
1/2 cup yellow onion, finely chopped  
1 1/2 cups Arborio rice  
1/2 cup white wine  
5 cups chicken or vegetable broth  
2 Tbsp butter  
1/2 cup Parmesan cheese  
Salt & pepper to taste  
1 Tbsp fresh chopped parsley ( 1 tsp dry)  
1 Tbsp fresh chopped oregano (1 tsp dry)  
1 Tbsp fresh chopped basil (1 tsp dry)  
Salt and black pepper to taste  
Fresh parsley, chopped

### PROCEDURES

1. **HOLD** the broth warm in a saucepan.
2. **HEAT** oil in a separate pot, add onions and cook 3 minutes or until onions are soft. Add rice to onions and stir for 2 minutes. Add white wine and let evaporate. Add broth, about 1/2 cup at a time, stirring frequently. Wait until each additional 1/2 cup is almost completely absorbed by the rice. Continue to add until all of the broth has been used, or until the risotto is cooked to desired doneness. Turn off heat, add butter, Parmesan cheese and all herbs. Stir to combine with rice/risotto.
3. **TRANSFER** to large bowl and garnish with parsley. Serve immediately. NOTE: Finished risotto is creamy and rice is firm.



# Marinated Peppers

## Ingredients

2 red bell peppers  
2 green bell peppers  
2 yellow peppers  
3 garlic cloves, chopped  
2 Tbsp balsamic vinegar  
1/2 cup extra virgin olive oil  
1 tsp fresh basil, chopped (1/4 tsp dry)  
1 tsp fresh parsley, chopped (1/4 tsp dry)  
salt to taste  
pepper to taste  
1 loaf Italian bread, sliced  
Extra virgin olive oil to drizzle

## PROCEDURES

1. **WASH** and dry peppers.
2. **ROAST** whole peppers in oven at 450°F for 10-15 minutes or until skin blisters and blackens. Immediately transfer peppers to a holding pan, seal with plastic wrap and cool.
3. **REMOVE** skins and seeds from cooled peppers. Slice peppers into strips. Season peppers with extra virgin olive oil, vinegar, basil, parsley, garlic, salt and pepper.
4. **DRIZZLE** both sides of bread with extra virgin olive oil. Grill bread on both sides.
5. **TRANSFER** peppers to serving plates. Serve with grilled bread.

# Risotto

## Ingredients

¼ cup olive oil  
1/2 cup yellow onion, finely chopped  
1 1/2 cups Arborio rice  
1/2 cup white wine  
5 cups chicken or vegetable broth  
2 Tbsp butter  
1/2 cup Parmesan cheese  
Salt & pepper to taste  
Fresh parsley, chopped

## PROCEDURES

1. **HEAT** oil, add onions and cook 3 minutes or until onions are soft.
2. **KEEP** broth warm in a separate pot.
3. **ADD** rice to onions and stir for 2 minutes. Add white wine and let evaporate. Add the broth, about 1 cup at a time, stirring frequently. Wait until each addition is almost completely absorbed by the rice. Continue to add broth until rice is creamy and cooked al dente. Turn off heat. Add butter and Parmesan cheese. Stir to combine with rice/risotto.
4. **TRANSFER** to large bowl. Garnish with parsley. Serve immediately.

NOTE: Finished risotto is creamy and rice is firm.

# Risotto Milanese

## Ingredients

1/4 cup olive oil  
1/2 cup yellow onion, finely chopped  
1 1/2 cups Arborio rice  
1/2 cup white wine  
5 cups chicken or vegetable broth  
1/2 tsp saffron threads  
2 Tbsp butter  
1/2 cup Parmesan cheese  
Salt & pepper to taste

## PROCEDURES

1. **HEAT** oil, onions and saffron. Cook 3 minutes or until onions are soft.
2. **KEEP** broth warm in a separate pot. Add rice to the onions and stir for 2 minutes. Add white wine and let evaporate. Add the broth, about 1/2 cup at a time, stirring frequently. Wait until each addition is almost completely absorbed by the rice. Continue to add until all of the broth has been used. Turn off heat.
3. **ADD** butter and Parmesan cheese. Stir to combine with rice/risotto.
4. **TRANSFER** to large bowl and garnish with parsley. Serve immediately.

NOTE: Finished risotto is creamy and rice is firm.

# Roasted Corn and Tomato Salad

## Ingredients

6 medium vine-ripened tomatoes  
1 1/2 cups roasted corn kernels  
1 small red onion, 1/4" diced  
6 Tbsp olive oil  
3 Tbsp balsamic vinegar  
1/2 tsp kosher salt to taste  
1/4 cup fresh basil leaves, julienne  
Freshly ground pepper to taste  
1 cup large toasted croutons (homemade, if possible)

## PROCEDURES

1. **CORE** tomatoes and cut into 1/2" cubes.
2. **COMBINE** tomatoes, corn, diced onions, oil, vinegar, salt, basil and freshly ground pepper in a large bowl and toss gently to blend. Let sit for a few minutes.
3. **ADD** croutons and toss just before serving.

## Roasted Potatoes

### Ingredients

2 lbs red bliss baby potatoes  
6 Tbsp extra virgin olive oil  
8 garlic cloves, chopped  
2 Tbsp butter, melted  
2 Tbsp fresh rosemary, chopped  
Salt to taste  
Pepper to taste

### PROCEDURES

1. **PRE-HEAT** oven to 450°F.
2. **WASH** and dry potatoes. Cut into wedges and place in a large mixing bowl. Toss potatoes in oil, melted butter, garlic, rosemary, salt and pepper.
3. **TRANSFER** seasoned potatoes onto sheet tray. Roast for 25-30 minutes. Shake pan occasionally for even roasting.
4. **SERVE** immediately.

## Roasted Potatoes with Red Onions

### Ingredients

2 lbs small red potatoes  
1 red onion, large - cut in 1" pieces  
8 garlic cloves, chopped  
2 Tbsp fresh rosemary, chopped  
6 Tbsp olive oil  
2 Tbsp butter, melted  
1 tsp Kosher salt  
1/2 tsp black pepper  
Parsley, chopped  
Fresh rosemary sprigs, as needed

### PROCEDURES

Pre-heat oven to 350°F.

1. **WASH** potatoes and cut into quarters.
2. **COMBINE** potatoes and onions in large mixing bowl. Add garlic, rosemary, oil, butter, salt and pepper. Toss to thoroughly coat potatoes and onions with seasonings.
3. **ARRANGE** potatoes and onions in a single layer on a sheet tray. Cut side of potatoes should touch baking pan.
4. **BAKE** in oven for 25-30 minutes, or until potatoes are fork tender.
5. **GARNISH** with chopped parsley and fresh rosemary sprigs. Serve immediately.

# White Bean Salad with Tomatoes and Crispy Pancetta

## Ingredients

4 cups canned or dried/cooked white kidney (cannellini) beans, rinsed well  
¼ cup + 2 Tbsp extra virgin olive oil  
1/4 cup uncooked pancetta, sliced and chopped  
1/2 cup yellow onion, 1/4" diced  
2 tsp rosemary, finely chopped  
3 Tbsp red wine vinegar  
1/4 cup tomatoes, diced  
1/2 tsp salt  
pinch ground black pepper  
3 Tbsp Parmesan cheese, grated  
1 Tbsp fresh basil, chopped

## PROCEDURES

NOTE: If using dry beans, allow to soak according to package directions. Then boil in salted water for about 10 minutes (add 1 tbsp salt to 1 gallon of water). Drain beans and cool in refrigerator.

1. **HEAT** olive oil in a sauté pan. Add pancetta and cook slowly over medium heat until crispy. Add onion and sauté until translucent. Add rosemary and cool for 1-2 minutes, then remove from heat.
2. **MIX** red wine vinegar, tomatoes, salt, pepper, grated Parmesan, basil and ¼ cup olive oil in a bowl. Add hot pancetta and onion to the bowl and allow to cool.
3. **COMBINE** beans with pancetta mixture and serve at room temperature.

## Soups

### Angel Hair and Three Onion Soup

#### Ingredients

4 Tbsp olive oil  
1/2 lb baby (pearl) onions, fresh (or ¼ frozen bag, thawed)  
1 medium red onion, sliced thin  
1 medium Vidalia onion (or other sweet onion), sliced thin  
6 cups (48 fl oz) chicken stock  
Salt (to taste)  
1/4 tsp red pepper flakes  
1/2 lb angel hair pasta, broken in 2-inch pieces  
1/4 cup chopped flat leaf parsley  
4 tsp grated Romano cheese

#### PROCEDURES

- **PLACE** oil and all onions in a large sauce pan over low heat and saute, stirring occasionally, about 20 minutes, until onions are golden. Add stock and salt to taste. Sprinkle with red pepper flakes and simmer for about 1 hour.
- **ADD** pasta and parsley and cook until pasta is just al dente.
- **LADLE** into soup bowls. Sprinkle with grated Romano cheese

## Cream of Tomato and Basil Soup

### Ingredients

4 Tbsp butter  
1 ea small red onion, diced  
2 cups dry white wine  
3 cups canned diced tomatoes (or 1 12-oz can)  
2 cups heavy cream  
3 Tbsp fresh basil, chopped  
Salt to taste  
Black pepper to taste

### PROCEDURES

1. **MELT** butter in a heavy sauce pan. Add red onions and sauté until tender, about 5 minutes. Add white wine and reduce by 3/4. Add tomatoes and heavy cream, bring to a simmer and reduce by 1/2.
2. **PUREE** soup in a food processor. Stir in 2 Tbsp chopped basil, salt and pepper.
3. **GARNISH** with remaining fresh basil and tomatoes and serve.

## Italian Sausage Soup

### INGREDIENTS

1 lb sweet Italian sausage, ground  
1 cup white rice  
1 cup chopped tomatoes in puree (1-10 ¾ oz can)  
1/2 lb chopped frozen spinach (1-10 oz box), thawed and drained  
6 cups beef broth  
1/4 tsp black pepper, ground  
Pecorino Romano cheese, for garnish

### PROCEDURES

1. **COOK** ground sausage in a soup pot and break the meat up with a fork as it cooks. Add in rice, beef broth, tomatoes and black pepper and bring to a simmer.
2. **COOK** 12-15 minutes or until rice is tender. Stir in chopped spinach and let simmer for a few minutes.
3. **LADLE** soup into soup bowls and garnish with freshly grated Pecorino Romano cheese.

## Lentil Stew with Capers

### Ingredients

1 lb bag Italian dried lentils  
1/4 cup olive oil  
1 small yellow onion, minced  
1 medium carrot, minced  
1 rib celery, minced  
1 clove fresh garlic, chopped  
1 sprig fresh rosemary  
pinch fresh thyme, chopped  
4 cups chicken stock  
Sea salt to taste  
2 Tbsp plus 1/2 cup chopped tomatoes  
1 Tbsp capers  
4 Tbsp extra virgin olive oil  
2 Tbsp parsley, chopped  
4 pinches of ground black pepper

### PROCEDURES

1. **SOAK** lentils for 2 hours in cool water. Drain.
2. **COMBINE** extra virgin olive oil, onions, carrots and celery and garlic in heavy sauce pot. Cook on medium heat until vegetables are tender (about 7 minutes). Do not brown garlic and onions. Add lentils, rosemary sprig, thyme. Cook for 2 minutes. Add chicken stock. Reduce heat and simmer until lentils are soft, approximately 30-45 minutes. Turn off heat. Season with sea salt to taste.
3. **ALLOW** soup to stand for 2 hours to combine flavors. (This soup is better the next day!)
4. **SERVE** re-heated soup garnished with chopped tomatoes and capers. Add fresh black pepper and chopped parsley. Serve immediately.

## Sauces

### Alfredo Sauce

#### Ingredients

3 oz wt butter  
1 TBSP Garlic  
2 TBSP All Purpose Flour  
1 1/2 cup milk  
1 1/2 cup heavy cream  
1/2 cup imported Parmesan cheese, grated  
1/2 cup imported Romano cheese, grated  
Salt and black pepper to taste

### PROCEDURES

1. **SAUTEE** the butter and garlic in a saucepan on medium heat. Cook for 1 minute, stirring occasionally.
2. **ADD** the remaining ingredients to saucepan and stir occasionally until the sauce begins to simmer. Remove from heat.
3. **SERVE** the Alfredo sauce over your favorite pasta, like fettuccine, linguine or bow tie.

Note: The key to making the best alfredo sauce is quality ingredients like a good butter and freshly grated parmesan cheese. Your alfredo sauce will be as good as the ingredients you put into it. To try the original Olive Garden's fettuccine alfredo dish, see <http://www.olivegarden.com/menu/fettuccine-alfredo/prod80168>.

[RECIPES](#)

## Bolognese Sauce

### Ingredients

2 Tbsp olive oil  
1 onion, finely chopped  
1 carrot, finely chopped  
1 celery stalk, finely chopped  
2 garlic cloves, finely chopped  
½ lb ground beef  
6 oz Italian sausage, skinned  
1 cup red wine  
18 oz can crushed tomatoes, chopped (ground)  
1 tsp fresh rosemary, chopped (1/4 tsp dry)  
1 tsp fresh sage, chopped (1/4 tsp dry)  
Salt to taste  
Pepper to taste

### PROCEDURES

1. **HEAT** oil in a large pan. Add celery, carrot, onion, garlic and cook about 5 minutes. Add meat and cook 10 minutes over medium heat, stirring occasionally.
2. **DEGLAZE** pan with wine; let reduce. Add tomatoes and remaining ingredients and stir. Simmer for about 1 hour.
3. **SERVE** over fresh, hot pasta.

## Herb Parmesan Cream Sauce

### Ingredients

YIELD: 1 cup

2 cups heavy cream (or 16 fl oz)  
2 Tbsp fresh basil, chopped (2 tsp dry)  
1/2 cup Parmesan cheese, grated  
Salt to taste  
Pepper to taste

### PROCEDURES

1. **HEAT** cream in a sauce pan and lightly boil until it is half its original volume, being careful not to scorch.
2. **STIR** in Parmesan cheese, basil, salt and pepper.
3. **USE** immediately.

## **Pesto Sauce**

### **Ingredients**

1/2 cup pine nuts  
2 cups fresh basil, chopped  
3 garlic cloves, chopped  
1 cup extra virgin olive oil  
1/2 cup Parmesan cheese  
1/2 cup Romano cheese  
Salt and pepper to taste

### **PROCEDURES**

1. **PLACE** pine nuts, garlic, basil and oil in a food processor and pulse until finely blended.
2. **TRANSFER** pesto from food processor to bowl. Add all remaining ingredients.
3. **TOSS** with your favorite pasta or chill and use in 2-3 days.

## **Sambuca Chocolate Fudge Sauce**

### **Ingredients**

8 oz semi-sweet chocolate morsels  
8 Tbsp sweet butter  
2 Tbsp Sambuca liqueur or strong espresso coffee  
Vanilla ice cream

### **PROCEDURES**

1. **MELT** chocolate and butter in a sauce pan over low heat, stirring until smooth. Add Sambuca or espresso coffee and stir.
2. **POUR** over ice cream and let harden.
3. **SERVE** immediately.



## Siena Sauce

### Ingredients

2 Tbsp extra virgin olive oil  
1 Tbsp garlic, chopped  
1/2 cup kalamata olives, pitted and chopped  
1/2 cup green olives with pimiento, chopped  
¼ cup small capers, rinsed  
1/2 cup red wine  
1 cup tomatoes, diced  
29 oz can tomato puree  
1/2 tsp salt  
1/4 tsp crushed red pepper flakes  
2 medium red bell peppers, cut in 1-inch pieces  
1 Tbsp sugar  
2 fresh sweet basil leaves, chopped

### PROCEDURES

1. **HEAT** olive oil in a small sauce pot; add garlic and sauté for one minute (do not brown). Add bell peppers and sauté until al dente. Add olives and capers and stir. Add red wine and bring to a boil. Add remaining ingredients **except basil**.
2. **BRING** to a boil, reduce to low heat and simmer for approximately 30 minutes. Add basil to sauce and stir well; remove Siena sauce from heat.
3. **SERVE** over your favorite pasta.
4. **GARNISH** with chopped basil, if desired.

## Desserts

### Bread Fruit Pudding

#### INGREDIENTS

3 cups cubed bread (stale, firm, crust trimmed)  
1 cup milk (for soaking)  
4 eggs  
1 cup heavy cream  
pinch salt  
1/2 cup sugar  
1 lemon (zest, fine)  
2 Tbsp all-purpose flour  
2 Tbsp cornmeal  
2 apples, peeled, cored, and sliced  
1 pear, peeled, cored, and sliced  
1/2 cup red seedless grapes, sliced in half  
1/4 cup raisins  
Butter (as needed)  
2 Tbsp fresh rosemary, chopped (2 tsp dry)  
2 Tbsp sugar  
1 Tbsp olive oil

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#### PROCEDURES

Pre-heat oven to 350°F. PUDDING PREPARATION

1. **SOAK** bread in milk for 2 minutes until evenly saturated.
2. **BLEND** eggs, cream, salt, sugar, lemon zest, flour and cornmeal. Add apples, pear, grapes and raisins.
3. **COAT** a 10 - 12 inch baking pan generously with butter. Add bread mixture to pan, spreading out evenly to the edges. Top with fruit batter mixture, spreading out evenly. Sprinkle with rosemary, sugar and drizzle with olive oil.
4. **BAKE** for approximately one hour or until knife inserted in center comes out clean.

PLATING SUGGESTION Serve the pudding warm with ice cream. Garnish with rosemary sprig. VARIATIONS Drizzle with caramel sauce Bake in individual baking cups Use melted vanilla ice cream for vanilla sauce Add 1 Tbsp. cinnamon to recipe

# Chocolate Ricotta Pie

## Ingredients

### Crust:

1 1/4 cup graham cracker crumbs  
1/2 cup melted butter  
2 Tbsp granulated sugar

### Filling:

1 lb ricotta cheese  
3/4 cup confectioner's sugar  
1 tsp almond extract  
1 cup toasted almonds  
1/2 cup semisweet chocolate chips  
1 1/4 cup heavy cream

## PROCEDURES

PRE-HEAT oven to 375F.

1. **MIX** graham cracker crumbs, butter and sugar together in a bowl. Shape inside 9" pie plate. If crust is too crumbly, add a small amount of butter so crumbs will hold together. Bake at 375 for 8-9 minutes, until lightly browned. Allow to cool.
2. **COMBINE** ricotta, confectioner's sugar, and almond extract in a bowl and set aside.
3. **COMBINE** almonds and chocolate. Chop together in a food processor; do not chop too fine.
4. **FOLD** together cheese mix and chopped almond & chocolate and chill.
5. **WHIP** heavy cream until stiff. Fold into ricotta and chocolate mix half at a time.
6. **SPOON** into chilled crust and let sit overnight before serving.

Serve with chocolate sauce, if desired.

# Fresh Seasonal Fruit with Mascarpone Cream

## Ingredients

1/2 pint raspberries  
1/2 pint strawberries, cut in quarters  
4 ea apricots, seeded and cut in quarters (or 1/2 cup cut in halves)  
4 ea fresh figs, cut in quarters (or 1/2 cup cut in halves)  
1/4 cup port wine

### Mascarpone Cream

8oz mascarpone cheese  
2 Tbsp sugar  
1/2 tsp vanilla  
Fresh mint, chopped

## PROCEDURES

1. **WASH**, dry, and cut fruit.
2. **SOAK** fruit in port wine for 30 minutes. Drain.
3. **COMBINE** mascarpone cheese, sugar and vanilla together in a separate bowl.
4. **PLACE** fruit in a serving dish and top with mascarpone cream. Garnish with chopped mint.

## Golden Cinnamon Orzo Calabrese

### Ingredients

8 oz orzo pasta  
2 1/2 cups water  
1 12-oz can evaporated skim milk  
1/2 cup golden raisins  
1/4 cup chopped pecans, toasted  
1/4 cup apple butter  
3 Tbsp sugar  
1 Tbsp cinnamon

### PROCEDURES

1. **COOK** orzo according to package directions. Drain well and pour back into pot. Add can of evaporated skim milk. Bring to a boil and simmer for 10 minutes, or until most liquid is absorbed. Remove from heat.
2. **ADD** raisins, pecans, apple butter. Combine sugar and cinnamon. Add to mixture to taste.
3. **TRANSFER** to serving bowl. Top with remaining cinnamon & sugar as needed for garnish.

## Panna Cotta

### Ingredients

1 1/2 qt heavy cream  
1/2 qt whole milk  
3/4 cup sugar  
1 tsp vanilla extract or 1/2 vanilla bean, cut in half lengthwise  
1 envelope unflavored gelatin  
8 oz fresh raspberries  
1/3 cup powdered sugar

### PROCEDURES

#### PANNA COTTA:

1. **COMBINE** heavy cream, milk, sugar, salt and vanilla in a glass bowl. Mix well.
2. **HEAT** bowl over double boiler until it registers 180°F on a thermometer. Remove from heat and remove vanilla bean.
3. **DISSOLVE** gelatin in the cream. Mix well.
4. **PORTION** into small glass containers and cover with plastic wrap.
5. **CHILL** in refrigerator until cold, preferably overnight.

#### SAUCE:

1. **BLEND** raspberries on high speed until nice and smooth. Strain to remove all seeds. Add powdered sugar and mix well.
2. **COVER** and refrigerate overnight.

#### TO SERVE:

1. **LOOSEN** panna cotta from sides of small containers.
2. **INVERT** onto small serving plate.
3. **DRIZZLE** with chilled raspberry sauce.
4. **SERVE** immediately.

# Pineapple Tiramisu

## Ingredients

1/2 cup pasteurized egg yolks  
1 lb Mascarpone cheese  
6 tbsp sugar  
1 pineapple  
1 box of lady fingers  
4 strawberries, cut half  
1/4 pint wild berries

## PROCEDURES

1. **WHISK** egg yolks and 4 tbsp sugar together in a mixing bowl until it becomes a pale color and is light in volume and texture. Be sure not to over "cream" the mixture. Add mascarpone cheese and stir until consistency is smooth.
2. **REMOVE** skin from pineapple with a large knife. Cut in half and remove core. Cut a 1 inch slice from the bottom. Place in a food processor with 2 tbsp sugar. Pulse until fruit is finely chopped and has released juice.
3. **DRAIN** contents into a strainer and preserve juice. Discard chopped pineapple in strainer.
4. **CUT** remaining pineapple into 1 inch slices.

### LAYERING THE TIRAMISU

1. **SOAK** 10 lady fingers in pineapple juice until liquid is absorbed. Do not allow them to sit too long.
2. **PLACE** a layer of lady fingers in a round mold. Cover lady fingers with slices of pineapple.
3. **ADD** a thick layer of mascarpone cream. Repeat process.
4. **GARNISH** by alternating lady finders, remaining pineapple slices, sliced strawberries and wild berries.
5. **REFRIGERATE** for a minimum of 1 hour before serving.

# Strawberries Romanoff

## Ingredients

2 cups sour cream  
1/3 cup brown sugar  
Juice of 1 orange  
1 Tbsp Triple Sec  
2 qt strawberries, washed and quartered  
Fresh mint sprig

## PROCEDURES

1. **COMBINE** sour cream, brown sugar, orange juice and triple sec together in a mixing bowl. Mix thoroughly. Add strawberries. Fold in until evenly coated.
2. **PLACE** coated berries in a dessert dish or champagne glass. Garnish each with a sprig of mint.
3. **CHILL** until ready to serve.

