



Farmer's Market Cookbook

Featuring Our Brands





It takes fresh ingredients to make delicious products. At Rosina, we start with real, simple ingredients and family recipes passed down from generation to generation to create our authentic Italian products. Each ingredient is carefully hand selected and highlighted in each and every flavorful recipe that we make. All of our Italian inspired creations are frozen fresh to ensure that you are getting the best products, every time.

This season, we've selected fresh, seasonal produce items to create healthy recipes. Now you can enjoy your favorite produce in easy to prepare, flavorful meals any night of the week.

RECIPES

Mini Round Ravioli Caprese Salad	3
Greek Turkey Meatball Gyro with Tzatziki	
Mexican Street Corn Tortellini Salad	4
Grilled Meatball & Shrimp Skewers with Red Peppers	
Sheet Pan Spinach & Cheese Ravioli with Chicken & Veggies	5
Summer Meatball Salad	
Spinach & Cheese Ravioli with Summer Vegetable Salad	6
Meatball Street Tacos with Corn Salsa	





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Mini Round Ravioli Caprese Salad

Servings: 4 | Total Time: 20 Mins

Ingredients

1 package (13 oz.) Celentano Mini Rounds® Cheese Ravioli

1-2 garlic cloves, minced

1 pint red and yellow cherry tomatoes, halved

1 cup fresh mozzarella cheese balls

¼ cup fresh basil leaves, chopped

1 tablespoon fresh parsley, chopped

½ cup olive oil

salt and black pepper to taste

balsamic glaze

Directions

In a large bowl, toss together the garlic, cherry tomatoes, mozzarella cheese, basil, parsley, olive oil, salt, and black pepper. Let the caprese mixture rest for at least 15 minutes. Bring a large pot of water to a boil and cook the ravioli according to package instructions. Drain and rinse with cold water, drain again and set aside. Add the ravioli to the caprese mixture and gently toss to coat the ravioli, taking care not to break the ravioli. Drizzle the balsamic glaze over top. Cover and refrigerate until ready to serve.

Greek Turkey Meatball Gyro with Tzatziki

Servings: 4 | Total Time: 8 Mins

Ingredients

1 package (12 oz.) Rosina Turkey Meatballs

4 whole wheat flatbreads or pitas

1 red onion, thinly sliced

1 tomato, diced

1 cucumber, thinly sliced

1 container tzatziki sauce

Directions

Place frozen meatballs on microwave-safe dish and heat for 1-½ minutes. Heat a large skillet to medium high heat. Add olive oil to the pan, and then add the meatballs. Cook each side for 3-4 minutes until they are browned on all sides and heated through. Remove from the pan and let rest. Assembling the gyros: Add to a flatbread (warm up so they are more pliable), 3 meatballs, sliced red onion, tomato, and cucumber. Top with tzatziki sauce and serve.



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Mexican Street Corn Tortellini Salad

Servings: 6 | Total Time: 20 Mins

Ingredients

1 package (19 oz.) Celentano Cheese Tortellini

3 ears of corn grilled (or 2 cans of drained corn), removed from the cob

1/3 cup sour cream

1/2 cup mayo

2 limes zested and juiced

3 cloves of garlic, minced

1/2 tsp chipotle chili powder

1/4 tsp cumin

1/4 cup of cilantro

1/2 cup red onion

1 medium bell pepper, diced

1/2 cup cotija cheese, plus more for topping

1 diced avocado

Directions

Cook the tortellini according to the package directions. Once done, drain and rinse under cold water (you can also leave the pasta warm if you'd prefer). Next, cut the corn off of the cobb and place it into a large bowl. Make the sauce by mixing together the sour cream, mayo, lime zest and juice, garlic, chili powder, cumin and a couple of large pinches of salt and pepper. Into the bowl with corn, mix in the pasta, cilantro, red onion, avocado, bell pepper, and cotija. Pour the sauce over top and toss to combine. Store leftovers in an airtight container in the fridge for up to 3 days.

Grilled Meatball & Shrimp Skewers with Red Peppers

Servings: 6 | Total Time: 30 Mins

Ingredients

1 package (26 oz.) Rosina

Homestyle Meatballs

8 metal or bamboo skewers

1/3 cup dark rum (optional)

1/4 cup pineapple juice

1/4 cup fresh lemon juice

2 tablespoons olive oil

1/4 cup chopped cilantro leaves

2 tablespoons minced garlic

1 lb. large shrimp, peeled and deveined

1 red bell pepper, cut into 1 inch squares

1 bottle sweet chili sauce

3 limes, halved, for serving

Directions

Soak skewers in water if using bamboo skewers for 20 minutes. Defrost meatballs in the microwave for 20-30 seconds. Preheat a grill to medium heat. For the marinade, combine the rum, pineapple juice, lemon juice, olive oil, chopped cilantro, and minced garlic in a bowl. Add the shrimp, meatballs, and red peppers, coating well in the marinade. Cover, refrigerate and let rest for 20 minutes. Thread each skewer with a meatball, a pepper, a shrimp, a meatball, a pepper, a shrimp, a meatball, a pepper. Grill the skewers over medium heat, for 3 minutes per side. Brush the skewers with some of the sweet chili sauce. Remove from the grill and serve each skewer with a lime half.



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Sheet Pan Spinach & Cheese Ravioli with Chicken & Veggies

Servings: 6 | Total Time: 20 Mins

Ingredients

1 package (20 oz.) Celentano Spinach & Cheese Ravioli

- 1 zucchini, cut in half and into half moons
- 1 medium red onion, sliced
- 1 red bell pepper, seeds removed and sliced
- 1 each broccoli crown, cut into florets
- 4 garlic cloves, minced

- ¼ cup olive oil
- ½ bag frozen, grilled and ready chicken breast strips
- 1 jar (16 oz.) marinara sauce
- salt and black pepper, to taste

Directions

Preheat oven to 350°F. Using half of an 18x13 inch sheet pan, spread a ½ cup of the sauce across the bottom of one section of the pan. Arrange ravioli over the sauce, using an additional ½ cup of sauce cover the top portion of ravioli with sauce. Heat additional sauce in small saucepan for serving. In a large bowl combine the vegetables and toss with the olive oil and season with salt and black pepper. Pour the seasoned vegetables onto the other half of the tray and add the chicken breast strips. Cover the entire tray with aluminum foil and bake for 20-25 minutes. Remove the foil and cook for 5 more minutes. Divide the ravioli among plates top with the vegetables and chicken and serve with additional warmed sauce. Serve immediately.

Summer Meatball Salad

Servings: 4 | Total Time: 20 Mins

Ingredients

- 1 package (26 oz.) Rosina Italian Style Meatballs**
- 3 tomatoes, roughly chopped
- 1 cucumber, diced
- ¼ red onion, diced

- ⅓ cup extra virgin olive oil
- ⅓ cup white wine vinegar
- ½ cup fresh ricotta
- basil leaves
- romaine lettuce, optional

Directions

Cook meatballs according to package instructions. Add tomatoes, cucumber, and onion to a plate. Drizzle with oil and vinegar. Top with warm meatballs, remaining crumbled ricotta and basil leaves. Optional: Serve over a bed of chopped romaine lettuce.



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Spinach & Cheese Ravioli with Summer Vegetable Salad

Servings: 6 | Total Time: 20 Mins

Ingredients

1 package (20 oz.) Celentano Spinach & Cheese Ravioli

2 tablespoons olive oil
 1 medium yellow summer squash, diced into small pieces
 1 medium zucchini, diced into small pieces
 1 15-ounce can chickpeas, rinsed and drained
 ½ teaspoon dried thyme
 ½ teaspoon salt, or to taste
 ½ teaspoon pepper, or to taste
 2 cloves garlic, peeled and finely minced or pressed

½ cup cherry tomatoes cut in half
 ⅓ cup fresh parsley, finely minced
 4 cups fresh spinach

Vinaigrette Ingredients:

3 tablespoons dijon mustard
 3 tablespoons red wine vinegar
 3 tablespoons olive oil
 1 teaspoon granulated sugar, or to taste
 ¼ teaspoon salt, or to taste
 ¼ teaspoon pepper, or to taste

Directions

Cook ravioli according to package directions, drain; set aside. To a large skillet, add the olive oil, yellow squash, zucchini, chickpeas, thyme, salt, pepper, and cook over medium-high heat until the vegetables have softened slightly but are still crisp-tender, about 5 minutes; stir occasionally. Add the garlic and cook until fragrant, about 1 minute; stir occasionally. Turn off the heat and add the cherry tomatoes, parsley, and stir to combine; set aside. To a large platter, add the spinach and top with the ravioli, the vegetables and chickpeas; set aside while you make the vinaigrette. For the vinaigrette, add all ingredients to a medium bowl, whisk to combine, and taste for seasoning balance. Make any necessary tweaks, i.e. more salt, pepper, sugar, etc. Evenly drizzle vinaigrette over salad as desired and serve immediately.

Meatball Street Tacos with Corn Salsa

Servings: 5 | Total Time: 25 Mins

Ingredients

1 package (20 oz.) Angus Beef Meatballs

8 flour tortillas
 1½ cups fresh sweet corn
 ½ can black beans
 3 roma tomatoes, seeded and finely diced
 ½ red onion, diced
 1 jalapeño, seeded and diced

12-15 cilantro leaves, chopped
 2 limes, juiced
 salt and black pepper to taste
 1 package (8 oz.) queso fresco, crumbled

Directions

Preheat oven to 350°F, arrange meatballs in a single layer on a baking sheet; bake for 25-30 minutes until cooked through. Mix corn, black beans, tomatoes, red onion, jalapeño, cilantro, and lime juice in a mixing bowl and season with salt and black pepper. Set aside. Heat flour tortillas according to the package directions. Fill each tortilla with 3 meatballs, top with 2 tablespoons of the corn salsa and 2 tablespoons of crumbled queso fresco.





ABOUT OUR BRANDS



YOUR CREATIVE INSPIRATION

When it comes to the meals we make, we all want to create a memorable experience. The premium ingredients in Rosina meatballs are the inspiration that home chefs can always count on to help them get creative in the kitchen. We'll show them that thanks to the variety, delicious flavor and consistency of our products, Rosina has mastered the art of the meatball so that they can master the moment and be inspired to make each of their meals a masterpiece.



CELENTANO®

OLD WORLD MEETS YOUR WORLD

Usually having deliciously authentic Italian cuisine means either a visit to the old country or having a Nonna to bequeath her secret recipes. Whipping up some Italian "ish" dish at home simply doesn't meet discriminating tastes. That's where Celentano® comes in... there's an undeniably authentic quality to our products that make it possible for home cooks to create, serve and enjoy fresh, traditional Italian cuisine in their homes any time. And they can stock up on these farm-to-table fresh products so that a true taste of old world flavor is always close to home.

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