



CELENTANO®

farmer's market cookbook



From Our Family To Yours





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It takes fresh ingredients to make a great product. 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.

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Cheese Tortellini Broccoli Salad

Servings: 5

Ingredients

1 package (19 oz.) Celentano Cheese Tortellini
6 thick bacon slices
2 crowns fresh broccoli, cut into bite size pieces
 $\frac{1}{3}$ cup diced red onion
 $\frac{1}{2}$ cup dried cranberries
 $\frac{1}{3}$ cup light mayonnaise
 $\frac{1}{3}$ cup light sour cream
 $\frac{1}{8}$ cup balsamic vinegar
 $\frac{1}{8}$ cup white sugar
 $\frac{1}{8}$ cup chopped walnuts

Cooking Directions

Bring a large pot of water to a boil and cook the tortellini according to the package instructions. Rinse with cool water, drain well and set aside. Meanwhile, preheat oven to 375°F. Place bacon on a foil lined, rimmed baking sheet. Bake for 15 to 18 minutes until the bacon is brown and crisp. Transfer cooked bacon to paper towels; crumble and set aside. In a large serving bowl, combine the cooked tortellini, broccoli, onion and dried cranberries. In a small bowl, stir together the mayonnaise, sour cream, balsamic vinegar and sugar. Pour the dressing over the tortellini salad and toss until well mixed. Refrigerate for at least two hours or up to six. When ready to serve, stir in the crumbled bacon and chopped walnuts.

Chef's Tip

When at your local grocer about to select some fresh broccoli for your evening meal consider these few points for best quality and taste. Broccoli should be heavy for its size, with no signs of dehydration or limpness. Crowns should be dark green, dense and show no signs of yellowing, decay or insect damage. Cut stems should still be bright, with no browning or blackening. Broccoli should be stored in your refrigerator lightly enclosed in a bag so air can circulate and will last 7-10 days if fresh when purchased.



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Grilled Meatball and Pesto Flatbread

Servings: 8

Ingredients

1 package (12 oz.) Rosina Italian Style Meatballs
4 artisan flatbread crusts
4 garlic cloves, minced
1 cup red onion, thinly sliced
2 cups marinara sauce
1 tablespoon olive oil
10 oz. fresh mozzarella logs, sliced 1/4 inch thick
4 tablespoons basil pesto

Cooking Directions

Pre-heat oven to 350°F. Cook meatballs according to the package instructions. When finished set aside for later use. In a large sauté pan heat the olive oil over medium heat, add the red onion and garlic and cook for 4-5 minutes until transparent and fragrant. Preheat grill to medium high heat. When the grill is preheated, place flatbreads on grill and grill until there are slight char marks, about 3 minutes. Remove from grill. Prepare the flatbread on a parchment lined cookie sheet. Spoon 1/2 cup of marinara sauce evenly over each flatbread crust, then arrange 5-6 slices of mozzarella cheese on each flatbread. Slice the cooked meatballs in half and arrange evenly across each flatbread. Dividing evenly, spoon some of the red onion and garlic between each meatball. Place back on grill until cheese is slightly melted, about 6 minutes and spoon 4 teaspoons of basil pesto across each flatbread, then let rest for 2 minutes. Cut and serve immediately.

Short cut: Arrange meatballs on a microwave safe dish. Heat on high for 2-2 1/2 minutes. Then slice the cooked meatballs.

Chef's Tip

A classic basil pesto is made with fresh basil, pine nuts, garlic, Romano cheese and olive oil. Making fresh pesto at home is quick and easy and adds a delicious freshness to a dish. Bunches of fresh basil are available at most grocers year-round. Simply remove the stems from the basil and wash the leaves like you would salad greens. Spin or towel dry the basil and then combine it with other ingredients in your food processor. Get creative: Parmesan instead of Romano; no nuts; canola instead of olive oil; change it up and you will find your own favorite. Purée up a creative pesto today!





Gluten-Free Cheese Ravioli with Tomato Bruschetta Salad

Servings: 4

Ingredients

1 package (13 oz.) Celentano Gluten-Free Cheese Ravioli

5 Roma tomatoes, chopped

2 green onions, sliced thin

1 tablespoon diced red onion

1-2 garlic cloves, minced

$\frac{1}{3}$ cup chopped basil

1 tablespoon olive oil

2 - 4 teaspoons balsamic vinegar, to taste

$\frac{1}{3}$ cup shredded Parmesan cheese

salt and black pepper to taste

Cooking Directions

In a large bowl, combine the tomatoes, green and red onions, garlic, basil, olive oil, balsamic vinegar and Parmesan cheese. Let mixture rest for at least 15 minutes. Bring a large pot of water to a boil and cook the ravioli according to the package instructions. Drain and rinse with cold water, drain again and set aside. Add the drained ravioli to the bruschetta mixture and gently toss to coat the ravioli, taking care not to break them. Season with salt and black pepper to taste. Chill until ready to serve.

Chef's Tip

There are few things better than a fresh slice of vine ripened tomato. Once you buy those perfect tomatoes, bring them home and store them in a dry place that is room temperature out of the sun, in a single layer and uncovered. Don't store them in your refrigerator because they will begin to dehydrate, lose flavor and the texture of the flesh will become mushy. If they came in bunches with the stems, leave the stems on until you are ready to use them. Tomatoes are best eaten at room temperature or slightly chilled right before serving them. If you have some tomatoes that show signs of being overripe, you can keep them in your refrigerator for a day or two until you can use them up, but no longer.



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Meatball Street Tacos with Sweet Corn Salsa

Servings: 5

Ingredients

1 package (20 oz.) Rosina Angus Beef Meatballs

8 Flour Tortillas

Salsa:

1 ½ cups fresh sweet corn

½ can black beans (15 oz. can)

3 Roma tomatoes, seeded and finely diced

½ red onion, finely diced

1 jalapeño, seeded and finely diced

12-15 cilantro leaves, chopped

juice of 2 limes

salt and black pepper, to taste

1 package (8 oz.) Queso Fresco cheese, crumbled

Cooking Directions

Preheat oven to 350°F, arrange meatballs in a single layer on a baking sheet. Bake for 25-30 minutes. Remove from oven and set aside. Mix corn, black beans, tomatoes, red onion, jalapeño, cilantro and lime juice in mixing bowl and season with salt and black pepper. Set aside. Heat flour tortillas according to the package instructions. Fill each tortilla with 3 meatballs, top with two tablespoons of the corn salsa and two tablespoons of crumbled Queso Fresco cheese. Divide and serve.

Chef's Tip

Modern sweet corn varieties have been bred to deliver the best eating experience with high sweetness and tender kernels. When selecting whole ear corn look for bright green husks, that are not dried out and purchase from stores that keep their ear corn cold. Once cut from the stalk, ear corn continues to “breathe” and consumes its own sugar becoming starchier every day in storage. Keeping the ears cold slows down this process so it maintains more sweetness until ready to eat. Shuck your corn immediately before cooking and briskly boiling for 3-4 minutes in salted water. Remove from the water and enjoy topped with sweet cream butter and fresh black pepper.



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Meatball and Zucchini Noodle Stir Fry

Servings: 4

Ingredients

1 package (20 oz.) Rosina Angus Beef Meatballs
¼ cup hoisin sauce
¼ cup soy sauce
2 tablespoons rice wine vinegar
1 teaspoon toasted sesame oil
1 teaspoon chopped garlic
1 tablespoon peeled and chopped ginger
1 ½ teaspoons cornstarch
2 tablespoons canola or peanut oil
2 carrots, peeled and cut into ¼ inch x 2-inch strips
1 yellow bell pepper, cut into ¼ inch x 2-inch strips
½ cup fresh snow peas
4 green onions, chopped (whites and green)
4 medium size zucchinis, spiralized

Cooking Directions

Preheat oven to 350°F, arrange meatballs in a single layer on a baking sheet. Bake for 25-30 minutes. Remove from oven and set aside in a mixing bowl; cover with aluminum foil to keep warm. Prepare sauce by whisking together hoisin sauce, soy sauce, rice vinegar, sesame oil, garlic and ginger in a small mixing bowl. Pour 1/4 cup into a liquid measuring cup and whisk in cornstarch; reserve for stir-frying sauce. Pour remaining marinade over meatballs in mixing bowl; mix well and set aside. Heat a nonstick skillet or wok over high heat. Add carrots, bell pepper, snow peas and green onions, stir-fry for 3 to 4 minutes. Add the meatballs and toss to combine with vegetables. Stir in reserved sauce mixture, tossing constantly for an additional 2 to 3 minutes. Add the zucchini noodles to the pan and stir-fry for 2 to 3 minutes to coat them with the sauce. Divide and serve.

Chef's Tip

Summer squash and zucchini are amongst the easiest vegetables to grow. Most seedlings take about 55 days to fruit and one plant can yield a new fruit or two every day. Any location with sunlight and moist soil will do or even a large pot on your deck or patio. The soil should be at least 60°F so don't plant them outside too early and pick them when they are 8-10 inches long for best taste and texture. Store the squash unwrapped in your refrigerator for up to 10 days.



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Grilled Meatball, Strawberry, Arugula and Fennel Salad

Servings: 4

Ingredients

1 package (20 oz.) Rosina Angus Meatballs, thawed
16 strawberries
4 tablespoons olive oil
2 tablespoons white balsamic vinegar
1 tablespoon chopped, fresh basil
1 teaspoon honey
¼ teaspoon salt
¼ teaspoon black pepper
1 fennel bulb, cored and thinly sliced
4 oz arugula
½ cup whole milk ricotta cheese
¼ cup chopped pistachios
wooden or metal grilling skewers

Cooking Directions

Preheat grill to medium heat. Skewer the meatballs onto wooden or metal skewers, four per skewer and grill for 10 minutes. Remove the meatballs from the skewers onto a separate plate, cover the plate with aluminum foil to keep warm and set aside. Skewer the strawberries, four per skewer, and grill for 2-3 minutes each side. Remove the strawberries from the skewers onto a separate plate, cover the plate with aluminum foil to keep warm and set aside. Whisk the olive oil, balsamic vinegar, basil, honey, salt, and black pepper together to make a vinaigrette. Toss the fennel and arugula into the vinaigrette and add the strawberries. Slice the meatballs into thirds and add to the strawberry salad. Top with ricotta cheese and pistachios. Serve immediately.

Chef's Tip

When selecting fresh strawberries look for well colored berries that are firm and free of rot with green tops that have no mold or browning. The best time for local strawberries varies regionally depending on the variety grown, but usually they are a late spring or early summer fruit. Strawberries keep longest when they are kept cold and dry, so it is best to take them out of the container you purchased them in and layer them in a bowl with paper towels. Then, cover the bowl and store it in your refrigerator for up to 7 days.



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Cheese Ravioli with Spinach and Pecorino Cheese

Servings: 4

Ingredients

1 package (24oz.) Celentano Cheese Ravioli

¼ cup olive oil

2 garlic cloves, minced

2 large shallots, thinly sliced

3 tablespoons red wine vinegar

1 teaspoon Dijon mustard

black pepper to taste

½ teaspoon salt

6 cups spinach or arugula

½ cup Pecorino Romano cheese, shaved

Cooking Directions

Bring a large pot of water to a boil and cook the ravioli according to the package instructions. Drain and set aside. Heat oil in a sauté pan over medium heat. Add the garlic and shallots and cook 2-3 minutes, stirring often, until just starting to brown. Stir in the vinegar, mustard and season with salt and black pepper; remove from heat. In a large bowl add the spinach and pour the warm dressing over top and toss to coat. Divide ravioli among plates and top with some of the spinach salad and sprinkle with the shaved Pecorino Romano cheese to serve.

Chef's Tip

Grating your own cheese fresh from a block is always better than buying pre-grated cheese in the store because of the added fillers and loss of flavor. Shaved cheese is very popular and now available in most stores and can easily be made from that same fresh block at home without trying to use your chef's knife. Simply use your vegetable peeler to make nice long shaved cheese slices just like peeling a carrot. They make a nice garnish and pop of flavor for many Italian dishes and salads like those featured in this book.



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Meet the Chef

Chef Herb Stocksclaeder II, CRC, DTR
Director – R&D and Strategic Channels



Chef Herb Stocksclaeder is the Director of Research and Development and Culinary for Rosina Food Products, Inc. and is a classically trained chef graduated from the New England Culinary Institute in 1989. Before entering the food manufacturing business, Herb honed his culinary skills in hotels and restaurants in Seattle, WA; Vail, CO; Montpelier, VT and Buffalo, NY. Herb also earned undergraduate degrees in Dietetics and Business Management.

Chef Herb is also a Dietetic Technician – Registered with the Commission on Dietetic Registration, the certifying arm of the Academy of Nutrition and Dietetics since 1992 and also a Certified Research Chef, certified by the Research Chef's Association Certification Commission since 2004. He is a contributing author to the reference text *Culinology* – Wiley 2016 and has been featured in RCA publications, QA Magazine, Prepared Foods and others.

Since joining Rosina in 2003, Chef Herb has been working hard to bring you Rosina's Real Italian Goodness with authentic, easy to prepare meals for you and your family to enjoy!

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