



Foodservice Winter Menu Idea Book



Soups | Shareable Appetizers | Entrées | Takeout



Our table is your table.™



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

In our 2022 Foodservice Winter Menu Idea Book edition, we have selected many easy to create recipes that can be used for dine in, delivery and takeout menus. Our products are very easy to prepare, so creating dishes that have that delicious, homemade taste for your customers will be effortless. From our table to yours, we hope you enjoy each of these flavorful recipes as much as we have enjoyed creating them for you.

Enjoy Rosina's Authentic Italian Recipes for Soups, Shareable Appetizers, Entrées and Takeout

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Soups

Servings: 6 | Total Time: 40 Min

Butternut Squash Soup with Cheese Ravioli



INGREDIENTS

2 lbs. Celentano Medium Square Cheese Ravioli | Item# 48-40258

2 butternut squash, seeds removed, peeled and cut into cubes
4 tablespoons olive oil
1 tablespoon butter
1 white onion, diced
2 celery stalks, diced
2 carrots, peeled and diced

3 garlic cloves, minced
6 fresh sage leaves, finely sliced
3 fresh thyme sprigs, leaves removed from stem
2 cups vegetable broth
½ cup heavy cream
salt and black pepper, to taste
3 tablespoons maple syrup
toasted pumpkin or sunflower seeds (shelled)

DIRECTIONS

Preheat oven to 400°F. On a baking sheet, arrange the butternut squash and toss with olive oil, salt and black pepper. Roast until tender for about 20-25 minutes. Meanwhile, in a large pot over medium heat, melt the butter and add the onion, celery, carrot, and garlic. Cook until softened for 10-12 minutes, stirring to cook evenly. Season with salt and black pepper. Remove the squash from the oven. Add the squash to the vegetables in the pot and stir to combine. Add the sage and thyme. Allow to cook for an additional 5 minutes stirring occasionally. Pour in the vegetable broth and bring to a simmer. Using an immersion blender, blend the soup until smooth and creamy (or carefully transfer batches of the hot soup to a blender). Once blended, stir in the heavy cream and return the soup to a simmer. Meanwhile, cook the ravioli according to the package directions. Drain and divide among soup bowls. Ladle the hot butternut squash soup over the ravioli in the bowls. Drizzle with maple syrup and top with toasted pumpkin seeds. Serve immediately.

INGREDIENTS

4 cups Rosina Bella Premium Beef & Pork Wedding Soup Meatballs - No Soy | Item# 40495

2 cups carrots, peeled and sliced
1 cup diced onion
¾ cup diced celery
1 lb. dry acini de pepe pasta, cooked al dente
3 quarts chicken stock
4 oz. escarole, chopped (or spinach)
2 tablespoons olive oil
grated parmesan cheese

DIRECTIONS

In a large pot add olive oil and heat over medium heat, add in the vegetables, and cook for 5-8 minutes until they start to become tender. Pour in the chicken stock, bring soup to a boil, and turn to low heat, add in the wedding soup meatballs and simmer for 20-25 minutes until meatballs are heated through and vegetables are tender. Stir in the chopped escarole and cook an additional 5 minutes. Serve divided in bowls with cooked acini de pepe pasta and top with grated parmesan cheese. Serve immediately.

Servings: 20 | Total Time: 30 Min

Italian Wedding Soup with Beef & Pork Meatballs





Soups

Servings: 5 | Total Time: 30 Min

Cheese Tortellini Chowder



INGREDIENTS

1 lb. Celentano Cheese Tortellini
Item# 48-12408

$\frac{2}{3}$ cup chopped onion

$\frac{1}{2}$ cup chopped red bell pepper

$\frac{1}{3}$ cup chopped green chili pepper

2 tablespoons minced garlic

1 jalapeño pepper, seeded and diced

1 tablespoon margarine

3 cups vegetable broth

2 cups peeled and cubed potatoes

2 teaspoons ground cumin

$\frac{1}{2}$ teaspoon salt

$\frac{1}{8}$ teaspoon black pepper

2 tablespoons all-purpose flour

2 tablespoons vegetable oil

1 can (15 oz.) whole kernel corn, drained

1 pint half-and-half cream

DIRECTIONS

In a large pot over medium heat, cook onion, bell pepper, chili pepper, garlic, and jalapeño in margarine for 5 minutes until tender but not brown. Stir in the broth, potatoes, cumin, salt, and pepper. Bring to a boil, then reduce heat to low and simmer about 20 minutes until potatoes are tender. Meanwhile, bring a large pot of lightly salted water to a boil. Add the tortellini and cook according to package instructions. Drain cooked tortellini and set aside. In a small bowl, whisk together the flour and vegetable oil. Add the flour mixture to the soup and increase the heat to medium. Cook the soup until thickened and bubbly, then add the corn, half-and-half and tortellini; cook for an additional 2 minutes. Divide into soup bowls to serve.

INGREDIENTS

1½ lbs. Rosina Traditional Premium Italian Beef Meatballs (thawed) | 0.5 oz. Size | Item# 40194

1 jar salsa (15 oz.)

1 can (12 oz.) diced tomatoes

1 can (12 oz.) chili-style kidney beans, including juice

1 can (16 oz.) refried beans

1 cup frozen corn

2 cups tomato juice

1 cup water

1 teaspoon chili powder

1 tablespoon cumin

salt and black pepper, to taste

hot sauce, to taste

Optional toppings: sour cream, shredded cheese, sliced jalapeño peppers, chopped onions, crushed tortilla chips

DIRECTIONS

Cut meatballs into quarters and place in large size pot. Combine all ingredients and simmer on low heat for 20 minutes. Serve immediately in bowls and top with any of the optional garnishes.

Servings: 4 | Total Time: 20 Min

20 Minute Chili with Beef Meatballs





Shareable Appetizers

Servings: 1 | Total Time: 10 Min

Toasted 4 Cheese Ravioli with Dipping Sauces



INGREDIENTS

1 lb. Celentano Medium Square Toasted

4 Cheese Ravioli | Item# 48-48461

½ cup marinara sauce, warmed

½ cup alfredo sauce, warmed

½ cup basil pesto, warmed

1 tablespoon parmesan cheese (shredded), optional

½ tablespoon fresh chopped parsley, optional

DIRECTIONS

Preheat a deep fryer to 350°F. Cook ravioli for 1½ - 2 minutes until golden brown (internal temperature should reach 160°F). Serve ravioli with the warmed marinara, alfredo and basil pesto sauces for dipping.

Optional: garnish toasted ravioli with shredded parmesan cheese and freshly chopped parsley.

INGREDIENTS

**6 each Rosina Sapore Grande Premium
Beef & Pork Meatballs | 1 oz. Size | Item# 40849**

1 cup baby arugula

½ cup barbecue sauce, warmed

½ cup marinara sauce, warmed

½ cup sweet chili sauce, warmed

olive oil

salt and black pepper, to taste

DIRECTIONS

Preheat oven to 350°F. Arrange frozen meatballs on baking sheet and bake 25-30 minutes. Meanwhile warm dipping sauces for serving. To serve toss the arugula with a drizzle of olive oil in a bowl, season with salt and black pepper. Plate the arugula salad and top with skewered meatballs. Divide sauces into ramekins for serving. Serve immediately.

Servings: 2 | Total Time: 30 Min

Beef & Pork Meatballs with Dipping Sauce Trio





Entrées

Servings: 4 | Total Time: 20 Min

Portobello Mushroom Ravioli with Roasted Shitake Mushrooms, Olive Oil Poached Tomatoes & Arugula in Roasted Garlic Oil



INGREDIENTS

**1 lb. Celentano Jumbo Round Portobello
Mushroom Ravioli | Item# 48-10040**

4 cups shitake mushroom, sliced
12 each campari tomatoes
2 cups fresh arugula
2 cups olive oil
½ cup garlic cloves
¼ cup parmesan cheese, grated
1 lemon, juice squeezed
salt and black pepper, to taste

DIRECTIONS

Bring a large pot of slightly salted water to a boil. Cook ravioli in the boiling water for 5-7 minutes, or until done. Drain and set aside. Preheat oven to 350°F. In a small bowl drizzle 2 tablespoons olive oil over mushrooms, season with salt and black pepper, stir to combine. Spread mushrooms on a baking pan and place into a preheated oven, cook for 10 minutes. Remove from the oven and set aside. Place olive oil and garlic cloves in a small saucepan. Cook over low heat until garlic begins to turn golden brown. Carefully add the tomatoes and allow to simmer until the tomato skins begin to blister. Using a slotted spoon, remove tomatoes from the oil and place on a plate with towel and set aside. Save the oil. In a large sauté pan, combine the reserved roasted garlic oil, cooked ravioli, mushrooms, tomatoes, arugula and parmesan cheese, toss to combine. Divide ravioli among serving plates, squeeze lemon juice over top of ravioli, optional to garnish with more parmesan cheese. Serve immediately.

INGREDIENTS

**1 lb. Celentano Cheese Tortellini
Item# 48-12408**

1 package (12 oz.) frozen peas
2 tablespoons olive oil
4 oz. thinly sliced prosciutto, chopped
2 teaspoons minced garlic
2 teaspoons grated lemon zest
1 tablespoon fresh lemon juice
salt and black pepper, to taste

DIRECTIONS

In a large pot of boiling water, add tortellini and peas. Simmer for 4 minutes. Reserve ½ cup of the pasta water; drain the peas and tortellini and set aside. In the same pot, heat 1 tablespoon of the olive oil over medium-high heat; add prosciutto and garlic. Cook for 2-4 minutes until browned, stirring frequently. Add pasta and peas to the pot with the reserved pasta water, 1 additional tablespoon of oil, the lemon zest, and lemon juice. Season with salt and pepper and toss to combine. Divide among bowls to serve.

Servings: 3 | Total Time: 10 Min

Cheese Tortellini with Peas and Prosciutto





Entrées

Servings: 4 | Total Time: 20 Min

4 Cheese Ravioli with Grilled Chicken, Cremini Mushrooms and Roasted Red Peppers in a Basil Cream Sauce



INGREDIENTS

1 lb. Celentano Jumbo Round 4 Cheese Ravioli
Item# 48-10041

3 cups thinly sliced cremini mushrooms
2 cups thinly sliced roasted red peppers
10 oz. of thinly sliced grilled chicken breast
4 cups alfredo sauce
½ cup olive oil
½ cup fresh basil, thinly sliced

DIRECTIONS

Bring a large pot of lightly salted water to a boil. Cook ravioli in the boiling water for 5-7 minutes, or until done. Drain and set aside. In a sauté pan over medium heat add olive oil and sliced mushrooms and cook for 5-6 minutes, stirring until caramelized and tender. Add the alfredo sauce and roasted red peppers to the pan and bring to a simmer. Stir in the basil and add the ravioli, tossing to combine all ingredients. Divide among serving plates, top with sliced grilled chicken and serve immediately.

INGREDIENTS

1 lb. Celentano Jumbo Round Garlic Florentine Ravioli | Item# 48-48059
16 each Rosina Halal Meatballs | 1 oz. Size
Item# 40709, cooked according to package directions

1 jar roasted red peppers
2 cups alfredo sauce
1 cup heavy cream
2 garlic cloves, peeled
1 red bell pepper, thin sliced
1 tablespoon olive oil
toasted seasoned bread crumbs, for garnish

DIRECTIONS

Bring a large pot of slightly salted water to a boil. Cook ravioli in the boiling water for 5-7 minutes, or until done. Drain and set aside. In a blender combine the roasted red peppers, alfredo sauce and garlic cloves and blend until smooth. Transfer to a saucepan and cook over low heat, adjusting sauce consistency with heavy cream as needed. In a sauté pan heat olive oil over medium heat, cook red bell pepper until soft and tender. To plate, toss ravioli in the roasted red pepper sauce in a bowl and divide among plates. Top with meatballs, sautéed red bell peppers and toasted bread crumbs. Serve immediately.

Servings: 4 | Total Time: 20 Min

Garlic Florentine Ravioli with Halal Meatballs and Red Pepper Cream Sauce



Rosina
CELENTANO.



Entrées

Servings: 4 | Total Time: 20 Min

Portobello Mushroom Ravioli with Beef Meatballs



INGREDIENTS

1 lb. Celentano Jumbo Round Portobello Mushroom Ravioli
Item# 48-10040

24 each Rosina Traditional Premium Italian Beef Meatballs
0.5 oz. Size | Item# 40194

2 tablespoons unsalted butter
2 tablespoons olive oil
2 large onions, sliced ¼ inch thick

3 cloves garlic, minced
1 tablespoon all-purpose flour
2 cups beef broth
2 teaspoons chopped fresh thyme
¼ teaspoon salt
¼ teaspoon ground black pepper
1 cup shredded gruyere cheese
grilled garlic bread, on the side

DIRECTIONS

Bring a large pot of lightly salted water to a boil. Cook ravioli in the boiling water for 5-7 minutes, or until done. Drain and set aside. Preheat oven to 375°F. Arrange meatballs on baking sheet and bake 20-25 minutes. In a large sauté pan, melt butter with olive oil over medium-low heat. Add onions and garlic and cook, stirring occasionally, until softened and lightly browned (about 25 minutes). Stir in flour, cook, stirring occasionally, for 5 minutes. Stir in broth, thyme, salt, and pepper. Reduce heat; simmer until slightly thickened (about 20 minutes). In a 12-inch cast-iron skillet cover the bottom of the skillet with half of the sauce. Toss the cooked ravioli with the remaining sauce and arrange in the casserole. Top with cooked meatballs. Preheat oven to broil. Sprinkle cheese onto meatballs. Broil until cheese is melted and lightly browned (3 to 5 minutes). Garnish with thyme, if desired. Serve immediately with grilled garlic bread on the side.

INGREDIENTS

1 lb. Celentano Jumbo Round Beef Ravioli
Item# 48-48140

2 cups marinara sauce
½ cup heavy cream
½ cup ricotta cheese
1 pint cherry tomatoes
4 tablespoons olive oil
2 garlic cloves, peeled and finely chopped
2 tablespoons finely chopped parsley
2 tablespoons basil pesto

DIRECTIONS

In a large bowl add tomatoes, olive oil, garlic and parsley. Season with salt and black pepper and toss gently until the tomatoes are evenly coated. Arrange mixture onto a baking pan, lined with parchment paper, leaving as much liquid as possible in the bowl. Place the tomatoes into a pre-heated 325°F oven for 20 minutes until the tomatoes are softened. Bring a large pot of lightly salted water to a boil. Cook ravioli in the boiling water for 5-7 minutes, or until done. Drain and set aside. In a saucepan over medium-low heat combine the marinara sauce and heavy cream, whisk in ½ cup of ricotta cheese until smooth. Combine the cooked ravioli with the sauce and toss to combine in a large sauté pan. Divide among serving plates garnish with tomatoes, and basil pesto, serve immediately.

Servings: 4 | Total Time: 30 Min

Beef Ravioli with Rosa Sauce



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Entrées

Servings: 6 | Total Time: 30 Min

Lasagna Rollettes with Butternut Squash and Kale



INGREDIENTS

1 lb. Celentano Cheese Lasagna Rollettes | 3 oz. Size Item# 48-07041

1 (12 oz.) bag steamable butternut squash
1 jar alfredo sauce
1 (12 oz.) bag chopped kale
3 garlic cloves, peeled
4 fresh sage leaves, minced

1 fresh sprig rosemary, minced
2 tablespoon olive oil
½ cup water
2 cups shredded mozzarella cheese (optional)
salt and black pepper, to taste
parmesan cheese, if desired

DIRECTIONS

Preheat oven to 350°F. Cook butternut squash according to package directions. Transfer half of the cooked butternut squash, garlic, sage, rosemary and alfredo sauce to a food processor and pulse until smooth. Pour sauce, into a bowl and stir to combine. Season with salt and black pepper. In a skillet over medium heat, add olive oil, kale and stir until starting to wilt, stir in water cover and cook, until tender 5-7 minutes. Remove cover, add butternut squash and cook for an additional 2-4 minutes. Season with salt and black pepper. In a casserole dish (9x11 inch), cover the bottom of the baking dish with half of the sauce. Add the frozen rolls to the baking dish and cover the top with remaining sauce. As an option, top with shredded mozzarella and cooked vegetables. Cover with foil and bake for 20-25 minutes. Divide cooked lasagna rolls among plates and sprinkle with parmesan cheese if desired. Serve immediately.

INGREDIENTS

1 lb. Celentano Large Cheese Stuffed Shells | 2.25 oz. Size | Item# 48-48156

1 eggplant, cut into ½ inch cubes
2 tablespoons olive oil
2 tablespoons unsalted butter
1 white onion, sliced
2 jars marinara sauce
salt and black pepper to taste
parmesan cheese, if desired

DIRECTIONS

Preheat oven to 350°F. In a bowl, toss the eggplant in olive oil and season with salt and black pepper then set aside. Heat a large skillet over medium-low heat and add the butter and onions to the pan, cook for 10 minutes stirring frequently until the onions begin to turn golden brown. Add the eggplant and marinara sauce to the cooked onions and stir to combine. Cover the bottom of a baking dish with ½ the sauce and arrange the frozen stuffed shells in the dish. Cover the top of the stuffed shells with remaining sauce, cover with foil and bake for 30-35 minutes. Divide among serving plates and sprinkle with parmesan cheese if desired. Serve immediately.

Servings: 4 | Total Time: 45 Min

Stuffed Shells with Marinara, Eggplant & Onion



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Entrées

Servings: 4 | Total Time: 30 Min

Swedish Meatballs with Marsala Mushroom Sauce



INGREDIENTS

1½ lbs. Rosina Swedish Beef, Pork & Chicken Meatballs
0.5 oz. Size | Item# 40053

2 tablespoons unsalted butter
1 package (10 oz.) cremini mushrooms, cleaned and thin sliced
1 shallot, peeled and minced
3 garlic cloves, minced
3 tablespoons all-purpose flour
½ cup marsala cooking wine

2 cups beef stock
⅓ cup heavy cream
salt and black pepper to taste
1 lb. fettuccine pasta
4 tablespoons chopped fresh parsley
4 tablespoons grated parmesan cheese

DIRECTIONS

Preheat oven to 350°F and cook meatballs according to the package instructions and set aside for later use. To make the sauce, set a large saucepan over medium heat, add the butter and mushrooms and cook for 7 minutes until they begin to brown stirring often. Stir in the shallots and garlic and continue to cook for an additional 2 minutes. Sprinkle in the flour and stir well. Add the marsala wine and bring to a boil, stir in the beef stock and heavy cream and return to a simmer. Add the cooked meatballs to the sauce and return to a simmer. Season the sauce with salt and black pepper to taste. Hold mixture covered on low heat until the pasta is ready. Bring a large pot of water to a boil and cook the fettuccine according to the package instructions. Drain and return to the pasta pot. To serve, divide the pasta among bowls and top with meatballs in marsala sauce. Garnish with parsley and parmesan cheese.

INGREDIENTS

1 lb. Rosina Traditional Premium Italian Beef Meatballs | 0.5 oz. Size | Item# 40194

2 tablespoons butter
2 large vidalia onions, thin sliced
2 teaspoons sugar
1 (10 oz.) package refrigerated pizza dough
2 cups crumbled gorgonzola cheese

DIRECTIONS

In a large sauté pan, melt butter over medium heat. Sauté onions in butter until the onions are soft and caramelized, approximately 15 minutes. Stir in the sugar, and continue to cook for 1 to 2 more minutes. Preheat oven to 425°F. Grease a pizza pan or cookie sheet, and press out the dough to desired thickness. Spread onions evenly over the dough and top with the crumbled gorgonzola cheese and meatballs. Bake for 10 to 12 minutes or until crust is crisp and golden brown.

Servings: 6 | Total Time: 25 Min

Beef Meatball, Carmelized Onion & Gorgonzola Pizza





Takeout

Servings: 1 | Total Time: 25 Min

Cheese Manicotti with Beef & Pork Meatballs



INGREDIENTS

2 Each Celentano Cheese Manicotti | 2.75 oz. Size | Item# 48-48100

2 Each Rosina Sapore Grande Premium Beef & Pork Meatballs
1 oz. Size | Item# 40849

2 cups marinara sauce

DIRECTIONS

Add 1 cup of heated marinara sauce to bottom of tray, arrange cheese manicotti in the tray along with meatballs. Top manicotti with remaining 1 cup of marinara sauce. Bake in a preheated 350°F oven for 20 minutes. Remove from oven, garnish with mozzarella cheese and top with a carry out lid.

CUSTOMER REHEATING DIRECTIONS

Customer can transfer meal to an oven safe dish and place into a preheated 350°F oven for 8-10 minutes. Using a microwave safe dish, reheat this meal in the microwave (covered) for 2-3 minutes.

INGREDIENTS

16 Each Celentano Medium Square Cheese Ravioli
Item# 48-40258

1 tablespoon olive oil
½ yellow summer squash, sliced into half moons
½ zucchini, sliced into half moons
salt and black pepper, to taste
2 garlic cloves, thinly sliced
¼ cup grated parmesan cheese

DIRECTIONS

Bring a large pot of water to a boil and cook the ravioli according to package instructions. Drain the cooked ravioli and return to the pot. Meanwhile, heat the oil in a large skillet over medium heat; add the zucchini, yellow squash, salt, and black pepper and cook until just tender, 4 to 6 minutes. Add the garlic and cook for 2 minutes. Add the vegetables and ¼ cup of the Parmesan to the ravioli and toss gentle to combine. Serve immediately.

CUSTOMER REHEATING DIRECTIONS

Customer can reheat in a covered saute pan over medium-low heat until hot; or re-heat, covered, in the microwave for 2-3 minutes.

Servings: 1 | Total Time: 15 Min

Cheese Ravioli with Sautéed Vegetables




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Takeout

Servings: 1 | Total Time: 25 Min

Cheese Stuffed Shells with Beef Meatballs



INGREDIENTS

3 Each Celentano Jumbo Cheese Stuffed Shells
2.75 oz. Size | Item# 48-48157

3 Each Rosina Traditional Premium Italian Beef Meatballs
2 oz. Size | Item# 40081

2 cups marinara sauce, warmed
additional parsley for garnish

DIRECTIONS

Add 1 cup of heated sauce to bottom of tray, Arrange stuffed shells in the tray along with meatballs. Top stuffed shells with remaining 1 cup of marinara sauce. Bake in a preheated 350°F oven for 20 minutes. Remove from oven, garnish with parsley and top with a carry out lid.

CUSTOMER REHEATING DIRECTIONS

Customer can transfer meal to an oven safe dish and place into a preheated 350°F oven for 8-10 minutes. Using a microwave safe dish, reheat this meal in the microwave (covered) for 2-3 minutes.

INGREDIENTS

12 Each Celentano Cheese Lasagna Rollettes
3 oz. Size | Item# 48-07041

2 cups marinara sauce, warmed
½ cup shredded mozzarella cheese
additional parsley, for garnish

DIRECTIONS

Add 1 cup of heated sauce to bottom of tray, arrange lasagna rollettes in the tray, top with remaining 1 cup of marinara sauce and mozzarella cheese. Bake in a preheated 350°F oven for 20 minutes. Remove from oven, garnish with parsley and top with a carry out lid.

CUSTOMER REHEATING DIRECTIONS

Customer can place into a 350°F oven for 8-10 minutes with lid removed. Using a microwave safe dish, reheat this meal in the microwave (covered) for 2-3 minutes.

Servings: 2 | Total Time: 25 Min

Cheese Lasagna Rollettes with Marinara



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