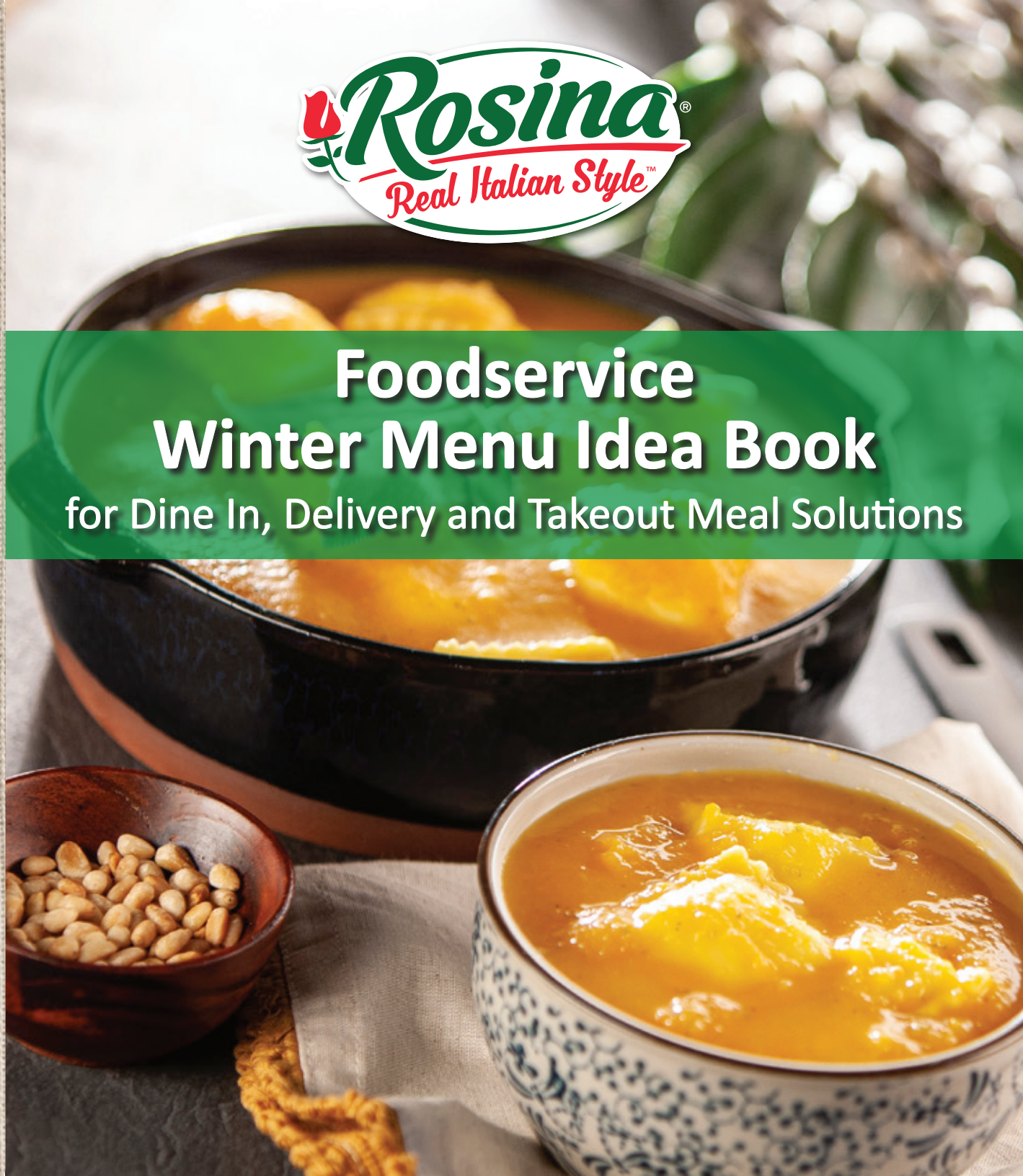




Foodservice Winter Menu Idea Book

for Dine In, Delivery and Takeout Meal Solutions





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 create. All of our Italian inspired creations are frozen fresh to ensure that you are getting the best products, every time.

In this Foodservice Winter Menu Idea Book edition, we have selected many delicious, easy to make recipes that can be used for dine in, delivery and takeout meal solutions. Our products are very easy to prepare, so creating memorable Italian dishes for your business 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.

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Item# 48-40258



CELENTANO

Butternut Squash Soup with Cheese Ravioli

Servings: 6 | Preparation: 40 Mins

Ingredients

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

2 butternut squashes, 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

$\frac{1}{2}$ 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.

Cheese Tortellini with Peas and Prosciutto

Servings: 3 | Preparation: 10 Mins

Ingredients

1½ lbs. 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 $\frac{1}{2}$ 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.



Item# 48-12408



CELENTANO



Item# 48-12435 & 40875

Cavatappi with Sausage and Kale

Servings: 4 | Preparation: 40 Mins

Ingredients

2½ lbs. Celentano Cavatappi, Item# 48-12435

½ lb. Rosina 3/16" Sliced Pizza Sausage, Item# 40875

2 tablespoons olive oil

2 garlic cloves, minced

1 shallot, peeled and sliced

8 oz. kale, coarse chopped

¼ cup water

1 (28 oz.) can whole tomatoes in puree

¼ cup heavy cream

salt and black pepper, to taste

2 tablespoon grated Romano cheese

Directions

Bring a large pot of water to a boil and cook the Cavatappi according to package directions. Drain and set aside. Heat olive oil in a sauté pan over medium high heat. Add in the shallots and garlic and cook for 2 minutes until fragrant. Add the sliced sausage stirring occasionally for 5 to 7 minutes, until browned. Add the kale and ¼ cup water to the sauté pan, stirring frequently, until the kale is wilted and tender. Add the entire can of tomato puree to the pan. Use a spoon to break up the whole tomatoes into chunks. Bring the sauce to a boil stirring frequently, then reduce to a simmer. Add in the ¼ cup heavy cream and stir into the sauce. Toss the cooked cavatappi in the heated sauce until well combined. Season with salt and black pepper and divide evenly among plates. Top with grated Romano cheese and serve immediately.

Elbow Macaroni Bacon & Caramelized Onion Bake

Servings: 4 | Preparation: 15 Mins

Ingredients

2½ lbs. Celentano Precooked Elbow Macaroni, Item# 48-12431

8 slices bacon, cooked and crumbled

4 tablespoons white onion, thin sliced and caramelized

1 jar alfredo sauce (15 oz.)

2 cups shredded four cheese Italian blend cheeses

4 tablespoons roma tomatoes, diced

4 teaspoons parsley, chopped

Directions

In a mixing bowl, add elbow macaroni, caramelized onions, warmed alfredo sauce, four cheese blend and mix to combine together. Pour pasta mixture into a greased 9X9 inch baking dish, top with crumbled bacon pieces. Bake at 350°F for 25-30 minutes until bubbly. Remove from the oven allowing to cool slightly before serving and garnish with diced Roma tomatoes and parsley. Serve immediately.



Item# 48-12431



CELENTANO®

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Item# 40495



Italian Wedding Soup made with Premium Pork & Beef Meatballs

Servings: 20 | Preparation: 30 Mins

Ingredients

4 Cups Rosina Bella Beef & Pork Wedding Soup Meatballs - No Soy, Item# 40495

2 cups carrots, peeled and sliced
1 cup onion, diced
3/4 cup celery, diced

4 oz. cooked Acini de Pepe Pasta
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 Acini de Pepe pasta and top with grated Parmesan cheese. Serve immediately.

20 Minute Chili

Servings: 4 | Preparation: 20 Mins

Ingredients

1½ lbs. Rosina Traditional Premium Italian Beef Meatballs (thawed), 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
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. Top with optional garnishes and serve immediately.



Item# 40194





Item# 40053

Meatball Stroganoff

Servings: 4 | Preparation: 15 Mins

Ingredients

1½ lbs. Rosina Beef & Pork Swedish Meatballs (thawed), Item# 40053
 1 can (10.75 oz.) condensed cream of chicken soup
 ½ cup chicken stock or water
 1 can (10 oz.) sliced mushrooms, drained
 ½ cup sour cream
 broad egg noodles
 fresh dill, chopped

Directions

Combine soup and stock in large saucepan and heat, stirring constantly. Add the meatballs and mushrooms, cover and simmer over low heat for 15 minutes. Add sour cream and heat without boiling. Cook the noodles and spoon meatballs over cooked noodles, sprinkle with dill and serve immediately.

Meatball Risotto with Basil Pesto

Servings: 4 | Preparation: 30 Mins

Ingredients

1½ lbs. Rosina Bella Italian Beef & Pork Meatballs, Item# 40174-00

1 tablespoon olive oil
 1 cup chopped white onion
 6 cups chicken or vegetable stock
 2 teaspoons minced garlic
 2 ¾ cups Arborio rice (risotto rice)
 1 tablespoon butter

¼ cup heavy cream
 ¼ cup Parmigiano-Reggiano cheese, grated
 ¼ cup Romano cheese, grated
 ¼ cup Asiago cheese, grated
 2 tablespoons chives, thinly sliced
 4 tablespoons basil pesto
 salt and white pepper, to taste

Directions

Preheat oven to 350°F. Cook meatballs 20-25 minutes. When finished set aside for later use. In a large sauté pan, over medium heat, add the olive oil and onion, then season with salt and pepper. Sauté for 3 minutes or until the onions are softened. Add the stock and garlic and then bring the liquid to a boil and reduce to a simmer. Cook for 6 minutes. Stir in the rice and simmer for 18 minutes, stirring constantly until the mixture is creamy and bubbly. Add the butter, cream, cheese and chives then taste and season with salt and pepper. Simmer for 2 more minutes and then serve. Serve Risotto topped with meatballs, 4 teaspoons of basil pesto and garnish with chopped chives and extra Parmigiano-Reggiano cheese.



Item# 40174-00





Item# 40970

Italian Sausage Omelet with Spinach and Parmesan Cheese

Servings: 4 | Preparation: 15 Mins

Ingredients

**½ Cup Rosina Signature Medium
Chunky Sweet Italian Sausage
Topping - All Natural, Item# 40970**

3 eggs

1 tablespoon olive oil

1 tablespoon unsalted butter

1 cup baby spinach leaves

4 cherry tomatoes, halved

¼ cup shredded mozzarella cheese

salt and black pepper, to taste

Directions

In a large skillet over medium heat, cook the sausage and tomatoes in olive oil until the sausage begins to brown, stirring often. Add baby spinach and cook for 2 minutes. Place sausage and spinach mixture on a plate with paper towels to drain. In a medium-sized mixing bowl, combine the eggs, salt and black pepper and whisk thoroughly. In a nonstick skillet over medium heat, melt the butter. Pour the egg mixture into the skillet and stir with a spatula until eggs begins to set. Add the sausage, tomato, spinach mixture, and mozzarella cheese evenly over the eggs. Turn heat to low and cook for 2 minutes. With a spatula, carefully fold the omelet in half and carefully slide onto a plate and serve immediately.

Sliced Italian Sausage with Penne Rigate

Servings: 4 | Preparation: 30 Mins

Ingredients

**2½ lbs. Celentano Pre-Cooked Penne Rigate,
Item# 48-1243**

**½ lb. Rosina Signature 3/16" Sliced Italian
Sausage, Item# 40875**

2 tablespoons olive oil

2 garlic cloves, minced

1 small white onion, thinly sliced

1 red bell pepper, thinly sliced

1 (15 oz. jar) alfredo sauce

½ cup marinara sauce

2 tablespoons white wine
(optional)

4 tablespoons green onion, thinly
sliced for garnish

salt and black pepper, to taste

Directions

Bring a large pot of water to a boil. Cook penne according to package instructions. While pasta is cooking, in a large sauté pan, cook red bell pepper, white onion and garlic in olive oil for 3-4 minutes or until lightly browned. Add the sliced sausage and cook for 2 minutes. Add white wine and reduce until dry. Add alfredo sauce and marinara sauce and season with salt and black pepper. Drain cooked pasta and add to the sauce. Toss to combine penne and sauce completely. Divide into bowls and garnish with green onion and serve immediately.



Item# 48-1243 & 40875



CELENTANO.

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Grab & Go Meal Solutions

For Take Out and Delivery Operations





Item# 48-48100 & 40849



CELENTANO

Cheese Manicotti with Beef & Pork Meatballs

Servings: 1 | Preparation: 25 Mins

Ingredients

2 Each Celentano Cheese Manicotti, 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 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; or re-heat, covered, in the microwave for 2-3 minutes.

Medium Square Cheese Ravioli with Sautéed Vegetables

Servings: 1 | Preparation: 15 Mins

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 gently 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.



Item# 48-40258



CELENTANO



Item# 48-48157 & 40081



CELENTANO

Cheese Stuffed Shells with Beef Meatballs

Servings: 1 | Preparation: 25 Mins

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 basil, 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 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; or re-heat, covered, in the microwave for 2-3 minutes.

Cheese Lasagna Rollettes

Servings: 2 | Preparation: 25 Mins

Ingredients

12 Each Celentano Cheese Lasagna Rollettes (3 oz. Size)

Item# 48-07041

2 cups marinara sauce, warmed

½ cup shredded mozzarella cheese

additional basil, 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 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; or transfer to bowls and re-heat, covered, in the microwave for 2-3 minutes.



Item# 48-07041



CELENTANO



Item# 48-48291

Eggplant Rollettes

Servings: 2 | Preparation: 25 Mins

Ingredients

3 Each Celentano Cheese Eggplant Rollettes/Skin On, Item# 48-48291

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

Directions

Add 1 cup of heated sauce to bottom of tray, arrange eggplant 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 top with carry out lid.

Customer Reheating Directions

Customer can place into a 350°F oven for 8-10 minutes with lid removed; or transfer to bowls and re-heat, covered, in the microwave for 2-3 minutes.

Cheese Stuffed Shells with Chicken, Spinach & Mushroom Alfredo Sauce

Servings: 2 | Preparation: 25 Mins

Ingredients

6 Each Celentano Jumbo Cheese Stuffed Shells (2.75 oz. Size), Item# 48-48157

2 tablespoons olive oil
1 cup sliced cremini mushrooms
2 handfuls baby spinach
1 teaspoon garlic powder

1½ cups alfredo sauce
1 fully cooked chicken breast, thinly sliced (4- 5 oz.)
salt and black pepper, to taste
Parmesan cheese, if desired

Directions

Preheat oven to 350°F. Heat a large skillet over medium-low heat and add the olive oil and mushrooms and cook for 5 minutes. Add the baby spinach and stir. Season with the garlic powder, salt and black pepper and cook for 2-3 minutes. Stir in the Alfredo sauce and chicken breast strips. In an oven- safe carry out container, cover the bottom with half of the sauce. Add the frozen stuffed shells to the baking dish. Cover the top of the stuffed shells with remaining sauce. Cover with foil and bake for 30-35 minutes. Remove from oven and sprinkle with Parmesan cheese if desired. Top with carry out lid.

Customer Reheating Directions

Customer can place into a 350°F oven for 8-10 minutes with lid removed; or transfer to bowls and re-heat, covered, in the microwave for 2-3 minutes.



Item# 48-48157



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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Our table is your table™