







Quick & Easy
GAME DAY APPETIZERS



Rosina Food Products Inc. | Buffalo, NY 14227 | 1-888-767-4621 | cservice@rosina.com
rosinarecipes.com | celentanorecipes.com | Follow Us    

Our Brands:  **CELENTANO.**

Our table is your table™



Quick & Easy

GAME DAY APPETIZERS



Crescent Wrapped Meatballs

Servings: 8 | Total Time: 20 Min

Ingredients

- 1 package. (26 oz.) Rosina Italian Style Meatballs
- 2 cans refrigerated crescent rolls
- 1 cup grated parmesan cheese
- 3 cups pasta sauce, for dipping

Directions

Thaw meatballs in the microwave for 2 minutes. On an ungreased baking sheet, separate crescent rolls into 8 pieces. Cut each piece in half to form two narrow triangles. Place a meatball onto each crescent triangle; pull up corners of roll, wrapping the meatball. Bake according to directions on crescent roll package. If desired, sprinkle cheese on wraps while still warm. Serve with pasta sauce for dipping.

*For a different flavor, substitute with Rosina Homestyle or Angus Meatballs.

Meatball Flatbread Pizza with Ricotta, Mozzarella and Basil

Servings: 4 | Total Time: 30 Min

Ingredients

- 1 package. (22 oz.) Rosina Turkey Meatballs
- 1 (10 oz.) fresh mozzarella log, sliced 1/4" thick
- 2 cups marinara sauce
- 1 teaspoon dried Italian seasoning
- 1/2 cup whole milk ricotta cheese
- 4 tablespoons sliced fresh basil
- 1 tablespoon olive oil
- 1 cup sliced red onion
- 4 garlic cloves, minced
- 4 artisan flatbread crusts

Directions

Preheat oven to 350°F and cook meatballs according to the package instructions. When finished set aside for later use. Increase the oven temperature to 425°F for cooking the flatbread. 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. Prepare the flatbread on a parchment lined cookie sheet. Spoon 1/2 cup of marinara sauce evenly over each flatbread crust, then sprinkle evenly with dry Italian seasoning. Arrange 5-6 slices of mozzarella cheese on each flatbread. Slice the cooked meatballs in half and arrange evenly across each flatbread (16 meatball halves per flatbread). Dividing evenly, spoon some of the red onion and garlic between each meatball. Place flatbreads into the oven for 8 minutes. Remove from the oven and spoon 4 teaspoons of ricotta cheese across each flatbread, then place back into the oven for an additional 2 minutes to warm the ricotta. Pull the flatbread from the oven and top with fresh basil and let rest for 2 minutes. Cut and serve immediately.





Quick & Easy

GAME DAY APPETIZERS



Cheese Tortellini Antipasto Skewers

Servings: 8 | Total Time: 20 Min

Ingredients

- 1 package. (12 oz.) **Celentano Cheese Tortellini**
- 1 cup cherry tomatoes
- 1 cup fresh mozzarella balls
- ¼ lb. salami, thinly sliced
- ¼ cup fresh basil leaves
- balsamic glaze for drizzling
- 8 wood skewers

Directions

Bring a large pot of water to a boil; cook tortellini according to the package instructions. Pour cooked tortellini into a strainer and pour cold water over the pasta until it comes to room temperature. Set aside. Pierce each ingredient onto the skewer and slide down towards the bottom of the skewer, include the tortellini, tomatoes, mozzarella, basil and salami on each skewer. For the salami, it is best to fold it in half, then in half again so it makes a triangle shape. Stack skewers onto a platter and drizzle with the balsamic glaze just before serving.

Baked Cheese Ravioli

Servings: 4 | Total Time: 20 Min

Ingredients

- 1 package. (24 oz.) **Celentano Large Cheese Ravioli**
- 1 cup all-purpose flour
- 2 whole eggs
- 1 teaspoon water
- 2 cups seasoned bread crumbs
- cooking spray
- Optional serving sauces: marinara, ranch, pesto

Directions

Preheat oven to 450°F. Bring a large pot of water to a boil and cook the ravioli according to package instructions. Drain and set aside. Place a wire rack on a baking sheet and coat with cooking spray. Place flour in a small bowl, beat together the egg and water in a separate bowl and add bread crumbs to a third small bowl. Dip each ravioli in the flour and shake off the excess flour. Next, dip floured ravioli into the beaten egg. Then, roll ravioli in the bread crumbs. Before placing ravioli onto wire rack, spray both sides of breaded ravioli with cooking spray. Bake the breaded ravioli in a preheated oven for 20-25 minutes until golden brown and crispy. Remove from the oven and serve with desired sauce





Quick & Easy

GAME DAY APPETIZERS



Tex Mex Meatball Nacho Bites

Servings: 54 Meatballs | Total Time: 30 Min

Ingredients

- 1 package. (26 oz.) Rosina Homestyle Meatballs
- 1 bag scoop-style tortilla chips
- 1 jar salsa
- sour cream
- shredded lettuce
- 1 bag Mexican-style shredded cheese

Directions

Cook meatballs in oven according to package directions. Lay tortilla chips on a plate and fill with shredded lettuce. Place a small tablespoon of salsa on bed of lettuce and add one meatball. Top with a small dollop of sour cream and sprinkle with shredded cheese. Repeat for all meatballs.

Meatball Sub Dip

Servings: 6 | Total Time: 30 Min

Ingredients

- 1 package. (12 oz.) Rosina Italian Style Meatballs
- 1 cup ricotta cheese
- ½ cup grated parmesan cheese
- 2 garlic cloves, grated
- 1 tablespoon dried oregano
- ground black pepper to taste
- 1 cup marinara sauce
- 2 cups mozzarella cheese
- toasted and sliced baguette for dipping

Directions

Preheat oven to 350°F. Place meatballs on a plate to defrost; once defrosted crumble meatballs and set aside. Mix together the ricotta, parmesan, garlic, oregano and black pepper. Spread the mixture into the bottom of a small baking dish and top with marinara sauce and mozzarella cheese. Bake for 15 minutes. Add the crumbled meatballs and bake for an additional 10 minutes until the cheese is completely melted. Allow the dip to rest for 10 minutes before serving.





Quick & Easy

GAME DAY APPETIZERS



Mini Rounds® Cheese Ravioli Buffalo Chicken Salad

Servings: 4 | Total Time: 20 Min

Ingredients

- 1 package. (24 oz.) Celentano Mini Rounds® Cheese Ravioli
- 1/2 cup blue cheese crumbles
- 2 cups diced cooked chicken
- 1/2 cup chopped red onion
- 1/2 cup ranch salad dressing
- 1 cup chopped celery
- 1/2 cup hot sauce

Directions

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. In a large mixing bowl, add red onion, celery, blue cheese crumbles and chicken, stir to combine. In a separate bowl, whisk together the hot sauce and ranch dressing. Add the sauce and ravioli to the chicken mixture, stir well to combine. Chill until ready to serve.

Cheese Tortellini Tortilla Soup

Servings: 4 | Total Time: 20 Min

Ingredients

- 1 package. (19 oz.) Celentano Cheese Tortellini
- 1 cup canned black beans, rinsed and drained
- 1 teaspoon olive oil
- 1 (14.5 oz.) can diced tomatoes
- 1 large onion, diced
- 1 (32 oz.) carton vegetable stock
- 2 jalapeño peppers, seeded and diced
- 2 cups frozen, pre-cooked chicken breast, thawed and shredded
- 1 (1.25 oz.) taco seasoning packet
- Toppings of your choice
- 2 tablespoons tomato paste
- 1 cup frozen corn

Directions

Heat the oil in a large pot over medium-high heat. Add the onion and peppers and cook for 2 minutes stirring continuously. Stir in the taco seasoning packet and cook an additional 2 minutes until seasoning is combined and vegetables are tender. Add the tomato paste, corn, beans, diced tomatoes, vegetable stock, and shredded chicken to the pot and return to a simmer. Simmer for an additional 5 minutes, stirring occasionally. Cook tortellini according to package instructions, drain and divide into soup bowls. Ladle soup over the tortellini and serve topped with desired toppings.





Quick & Easy

GAME DAY APPETIZERS



Sweet Honey BBQ Maple Meatballs

Servings: 6 | Total Time: 20 Min

Ingredients

- 1 package. (52 oz.) Rosina Homestyle Meatballs
- ½ cup maple syrup
- 2 teaspoons dried chives (or 2 tablespoons fresh chives)
- 1 tablespoon soy sauce
- ½ teaspoon ground mustard
- 1 bottle honey BBQ sauce

Directions

In a saucepan, combine the maple syrup, BBQ sauce, chives, soy sauce, and ground mustard. Bring to a low boil. Add the meatballs to the saucepan and return to a boil. Simmer over medium heat for 8-10 minutes, stirring occasionally until meatballs are thoroughly heated. Serve as an appetizer with toothpicks.

Grande Italiano Sub with Pesto, Cheese and Marinara

Servings: 4 | Total Time: 30 Min

Ingredients

- 1 package. (21 oz.) Rosina Grande Italiano Meatballs
- 2 cups marinara sauce
- 1 cup prepared basil pesto
- 4 each 6" submarine roll
- 12 slices fresh mozzarella cheese

Directions

Preheat oven to 350°F. Partially thaw meatballs in microwave oven for 30 seconds. In a large pot, combine meatballs and marinara sauce. Cook on medium heat for 15-20 minutes until meatballs are heated through. After meatballs are heated through spoon meatballs onto bottom half of the submarine roll and spoon a tablespoon on basil pesto over meatballs and top with slices of fresh mozzarella. Place on a foil-lined baking sheet and bake for 5 minutes. Remove from the oven and top with top of the submarine roll. Serve immediately.





Quick & Easy

GAME DAY APPETIZERS



Italian Style Meatball Pizza

Servings: 4 | Total Time: 30 Min

Ingredients

- | | |
|---|--|
| 1 package. (12 oz.) Rosina Italian Style Meatballs | 6 fresh basil leaves, julienne sliced |
| $\frac{2}{3}$ cup prepared tomato sauce | $\frac{1}{2}$ tablespoon fresh oregano |
| 1 red and yellow bell pepper, sliced | $\frac{1}{4}$ cup grated parmesan cheese |
| 1 mozzarella cheese log, sliced $\frac{1}{4}$ " thick | |

Directions

Place frozen meatballs in a single layer on a microwave safe dish, microwave meatballs for 1 minute then cut in half. Place a pizza stone in the oven. Preheat the oven to 450F for 20 minutes. Spread the tomato sauce on the dough. Top with bell peppers, mozzarella cheese and place 10-12 of the meatballs, cut side down, on top. Bake until the crust is crisp and the cheese is bubbly, about 12 minutes. Using a pizza peel, transfer the pizza to a cutting board. Lightly sprinkle the pizza with the basil, oregano and Parmesan cheese. Cut into slices to serve.

Sriracha Meatballs

Servings: 4 | Total Time: 180 Min

Ingredients

- 1 package. (52 oz.) Rosina Homestyle Meatballs
- $\frac{1}{2}$ cup sriracha sauce
- $\frac{1}{2}$ can jellied cranberry sauce
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup honey

Directions

Spray your crock pot or slow cooker with non-stick cooking spray. Add the meatballs to the crock pot or slow cooker and turn on low heat. In a bowl, mix together the remaining ingredients and pour over top of the meatballs. Stir to coat all meatballs evenly with sauce. Cover and heat for 2-3 hours on low, stirring occasionally. Serve warm with toothpicks as an appetizer or over white or brown rice as a dinner entrée.





Quick & Easy

GAME DAY APPETIZERS



Spicy Chipotle Meatballs

Servings: 8 | Total Time: 180 Min

Ingredients

1 package. (18 oz.) Rosina Angus Meatballs

1 bottle (12 oz.) chili sauce

¼ cup brown sugar

1 can (7 oz.) chipotle chili peppers in adobo sauce, chopped

Directions

Crock Pot Method: In a crock pot or slow cooker, mix the chili sauce and brown sugar. Add chopped chili peppers with some of the adobo sauce. (canned chilies vary in spiciness so you can adjust according to taste). Add the frozen meatballs to the sauce and stir to coat. Cover and cook on high for about 3 to 4 hours, or low about 5 to 6 hours until meatballs are heated through.

Stove Top Method: Mix frozen meatballs with sauce in sauce pan. Simmer on medium-low heat on stove top for 30 minutes, stirring frequently.

Buffalo Style Meatball Sliders

Servings: 12 | Total Time: 45 Min

Ingredients

1 package. (26 oz.) Rosina Homestyle Meatballs

24 slider rolls, cut in half but not pulled apart

1 (12 oz.) bottle Buffalo style wing sauce

1 cup shredded mozzarella cheese

½ cup crumbled blue cheese crumbles

1 stick butter, melted

1 teaspoon Italian seasoning

blue cheese dressing (optional)

Directions

In a large sauce pot with a lid combine the frozen meatballs with the buffalo style wing sauce, mix to evenly coat meatballs in sauce and cover with a lid. Cook over medium-low heat for 25-30 minutes or until hot, stirring occasionally. Preheat oven to 350°F. Grease a 9x13 inch pan with cooking spray and add the bottom half of the slider rolls as one group. Then add the meatballs and cheese and top with the top half of the slider rolls. Combine the melted butter and the Italian seasoning and spread over the top of the slider rolls. Bake covered with aluminum foil for 15-20 minutes. Then, remove the aluminum foil and bake uncovered for 5 minutes or until the sliders are golden brown.

