



**Rosina®**  
Real Italian Style™

# CELENTANO.

Quick & Easy  
**15**  
Minute Meals



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.

In this cookbook edition, we've selected many delicious, easy to make recipes that can be created in 15 minutes or less. We understand the busy life, so our goal is to take the stress out of your daily meal preparation. 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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## Cheese Tortellini with Peas and Prosciutto

Servings: 3 | Preparation: 10 Mins

### Ingredients

- 1 package (13 oz.) Celentano Cheese Tortellini
- ½ package (6 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 pepper to taste

### Cooking 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.

## Gluten-Free Tangy Hawaiian Meatball Sandwich

Servings: 4 | Preparation: 15 Mins

### Ingredients

- 1 package (22 oz.) Rosina Gluten-Free Italian Style Meatballs
- Gluten-free rolls
- Sandwich Condiments:**
  - 1 red onion, thinly sliced
  - 4 radishes, thinly sliced
  - 1 bag Asian coleslaw mix
  - 1 bottle Coleslaw dressing
  - Sriracha mayo (optional)

### For the Sauce:

- 1 can pineapple chunks, drained (save the juice)
- 1 cup brown sugar
- 3 tablespoons cornstarch
- ⅔ cup rice vinegar
- 2 tablespoons gluten-free soy sauce
- ¼ teaspoon cayenne pepper
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon black pepper

### Cooking Directions

Place frozen meatballs on microwave-safe dish. Heat on high for two minutes. Rearrange meatballs and heat on high for one additional minute. In a saucepan combine reserved pineapple juice, brown sugar, corn starch, rice vinegar, soy sauce, cayenne pepper, onion powder, garlic powder, and black pepper. Bring to a simmer until thick whisking to avoid lumps in the sauce. Add meatballs to the sauce to keep warm, stir to coat evenly with sauce. Turn off heat and set aside. Combine Asian coleslaw mix with 1 cup coleslaw dressing, salt and pepper to taste. To assemble sandwiches, spoon 4 meatballs with sauce onto rolls and place sliced onion, radishes, pineapple chunks and a spoonful of the Asian coleslaw on top. Top with the Sriracha mayonnaise for additional heat if desired.



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## Cavatelli with Grilled Vegetables

Servings: 4 | Preparation: 15 Mins

### Ingredients

- 1 package (12 oz.) Celentano Cavatelli
- 3 tablespoons olive oil
- 2 tablespoons minced garlic
- 2 tablespoons butter
- 3 cups grilled vegetables, cut into bite size pieces (red peppers, zucchini, summer squash)
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons fresh chopped parsley
- ½ cup grated Parmesan cheese

### Cooking Directions

Bring a large pot of water to a boil and cook pasta according to package directions and drain well. In large frying pan on medium heat, warm oil and garlic, cook for 2 minutes. Add the butter and cook for an additional minute. Add the cavatelli, grilled vegetables, salt and black pepper, stirring until well coated; cook for an additional 5 minutes. Sprinkle with parsley and shredded Parmesan cheese; toss to combine and serve divided among bowls

## Greek, Turkey Meatball Gyro with Tzatziki

Servings: 4 | Preparation: 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

### Cooking Directions

Place frozen meatballs on microwave-safe dish and heat for 1½ 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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## Cheese Tortellini Salad with Roasted Red Pepper Dressing

Servings: 6 | Preparation: 10 Mins

### Ingredients

1 package (19 oz.) Celentano Cheese Tortellini

½ package (6 oz.) frozen peas

1 bottle (16 oz.) roasted red pepper dressing or sundried tomato dressing,

¼ cup reserved

### Cooking Directions

In a large bowl, mix frozen cheese tortellini and frozen peas together. Coat mixture with roasted red pepper dressing to taste. Cover and refrigerate several hours, preferably overnight. Before serving, toss with reserved dressing. To reduce time, the tortellini and peas can be rinsed in warm water prior to combining in the bowl.

## Meatball Panini

Servings: 4 | Preparation: 10 Mins

### Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs

8 slices Italian or sourdough bread

1 cup marinara sauce

1 cup arugula

4 slices provolone cheese

### Cooking Directions

Heat a grill pan on medium high or use a panini press. Thaw 2-3 meatballs per sandwich in the microwave. Slice the meatballs about a  $\frac{1}{4}$  inch thick. Take two pieces of bread and spread approximately 1 tablespoon of marinara sauce onto each slice of bread. Top with the sliced meatballs,  $\frac{1}{4}$  cup of arugula, a slice of provolone cheese, and the other slice of bread. Spray the grill pan or the panini press with cooking spray. If using the grill pan, press down on the sandwich with a long handled spatula that is heat resistant, and cook for 2 to 3 minutes per side or until golden brown.



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## Easy Turkey Meatball and Spinach Pita

Servings: 4 | Preparation: 5 Mins

### Ingredients

- 1 package (12 oz.) Rosina Turkey Meatballs
- 3 tablespoons butter
- 1 small onion, diced
- 1 box (10 oz.) frozen chopped spinach, thawed and squeezed dry
- 2 cups fresh or canned sliced mushrooms, drained
- salt and pepper, to taste
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 cup shredded Monterey Jack cheese
- 4 large pitas, cut in half crosswise

### Cooking Directions

Defrost meatballs in microwave oven for 1 minute. Cut into small chunks. Place butter and diced onion in a microwave safe dish (approx. 8" x 8"). Cover and microwave on high for 2 minutes, stirring half way through. The onions should be soft. If not, microwave for an additional minute. Stir in chopped spinach, sliced mushrooms and spices. Cover and microwave on high for an additional 1½ minutes. Add meatballs and mix. Microwave on high for an additional 3 minutes or until the meatballs are heated through. Stir in cheese. Cover dish and microwave at 50% power for 1 minute or until cheese melts. Stir again. Spoon into each pita half and serve.

## Pan-Seared Gnocchi with Mushroom Marsala Sauce

Servings: 4 | Preparation: 15 Mins

### Ingredients

- 1 package (20 oz.) Celentano Gnocchi
- 2 tablespoons butter
- 1 package (11 oz.) prepared chicken Marsala skillet sauce
- salt and black pepper to taste
- grated Parmesan cheese

### Cooking Directions

Bring a large pot of water to a boil and cook gnocchi for 2-3 minutes, drain well and place onto a kitchen towel and pat dry. Melt the butter in a large skillet and add the cooked gnocchi. Cook on high heat stirring frequently for about 4 minutes. Continuously stir gnocchi evenly in the pan for crisp texture on both sides. At the same time, heat Marsala sauce in another large skillet over medium heat. Add the sautéed gnocchi to the Marsala sauce, toss to combine and cook for one more minute on high heat. Season with salt and black pepper. Divide among serving plates and sprinkle with shaved Parmesan cheese.



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## Cheese Tortellini with Spinach, Tomatoes, and Mushrooms

Servings: 5 | Preparation: 10 Mins

### Ingredients

- 1 package (19oz.) Celentano Cheese Tortellini
- 2 tablespoons olive oil
- 2 teaspoons minced garlic
- ½ teaspoon red pepper flakes
- 1 package (8 oz.) sliced mushrooms
- ¼ cup diced onion
- 1 pint cherry or grape tomatoes
- 1 package (6 oz.) fresh baby spinach
- ¼ cup low-sodium vegetable broth
- salt and black pepper to taste

### Cooking Directions

Bring a large pot of water to a boil and cook tortellini according to package instructions. In a large skillet over medium-low heat, add the olive oil, garlic and red pepper flakes - sauté for 2 minutes until fragrant. Raise heat to medium and add the mushrooms and onion. Cook for 4 minutes until tender, stirring as they cook. Add tomatoes and sauté for 2 minutes. Add spinach to the pan and cover with a lid; reduce the heat to low and simmer for 3 minutes until spinach has wilted. Pour in broth and season with salt and pepper - stir to combine. Add tortellini to the skillet and gently stir. Divide among bowls to serve.

## Turkey Meatball Salad Wraps

Servings: 4 | Preparation: 5 Mins

### Ingredients

- 1 package (26 oz.) Rosina Turkey Meatballs
- ¾ cup cottage cheese
- ½ cup sweetened dried cranberries
- ¼ cup chopped celery
- 1 medium pear, cored and cubed
- 2 tablespoons chopped walnuts
- ½ teaspoon garlic powder
- ¼ cup diced red onion
- 4, 10" whole wheat tortillas
- 4 lettuce leaves

### Cooking Directions

Cook meatballs according to package directions. Allow to cool and cut into halves. In a large bowl stir together the meatballs, cottage cheese, cranberries, celery, pear, walnuts, garlic powder and onion. Place one lettuce leaf in the center of each tortilla. Top each lettuce leaf with about ¾ cup turkey mixture. Fold the bottom third of each tortilla partially over the turkey mixture. Fold in the sides and roll- up. Cut the wraps diagonally in half to serve.



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## Beef Ravioli with Pesto Cream

Servings: 4 | Preparation: 10 Mins

### Ingredients

1 package (22oz.) Celentano Large Round Beef Ravioli  
2 cups heavy cream  
 $\frac{1}{3}$  cup basil pesto sauce  
Fresh basil (optional)

### Cooking Directions

Bring a large pot of water to a boil and cook the ravioli according to the package directions. Drain and set aside. In a sauté pan over medium heat, add heavy cream. Bring to a simmer for 2-3 minutes. Lower heat and add pesto to heavy cream, mix well. Add cooked ravioli to the pan and toss to coat. Serve with basil to garnish.

## Pineapple Chorizo Meatball and Potato Breakfast Skillet

Servings: 4 | Preparation: 15 Mins

### Ingredients

1 package (16 oz.) Rosina Artisan Pineapple Chorizo Meatballs

$\frac{1}{3}$  cup olive oil

1 bag (28 oz.) frozen hash brown potatoes with peppers and onions

$\frac{3}{4}$  cup shredded cheddar cheese

### Cooking Directions

Partially defrost meatballs in microwave for 1 minute. Cut each meatball into 3 slices. Heat oil in a large skillet on medium heat, add the potatoes and sliced meatballs to the skillet. Gently stir the mixture and press into an even layer. Cook undisturbed for 5 minutes until a light brown crust forms on the bottom. Cut the mixture into several sections, turn each section and cook for 5 minutes until browned and crisp on the bottom. Remove from the heat and sprinkle with cheese. Cover with tin foil and allow to rest for 2 minutes until cheese is melted. Serve as a full meal or a side dish with scrambled eggs, salsa and sour cream.



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## Skillet Meatballs in Marinara Sauce

Servings: 6 | Preparation: 15 Mins

### Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs

1 jar marinara sauce

1 cup shredded mozzarella cheese

### Cooking Directions

Heat a large cast iron skillet over medium heat and spray generously with cooking spray. Place the meatballs in the skillet and brown them for 2 minutes on each side. Pour in the marinara sauce evenly into the skillet and turn the heat down to medium low. Cover the skillet with a lid and simmer for 10 minutes. Top the meatballs with shredded mozzarella and place under a broiler set at low to melt the shredded mozzarella until bubbly and golden brown. Serve with your favorite pasta or garlic bread.

## Enchilada-Style Ravioli

Servings: 4 | Preparation: 10 Mins

### Ingredients

1 package (22 oz.) Celentano Large Round Beef Ravioli  
or 1 package (24 oz.) Celentano Large Round Cheese Ravioli

1 jar (16 oz.) chunky-style salsa

1 can (14.5 oz.) black beans, drained

½ cup shredded Monterey Jack cheese

1½ tablespoons fresh cilantro, finely chopped

### Cooking Directions

Bring a large pot of water to a boil. Cook ravioli according to package instructions, once cooked drain the ravioli and set aside. Heat the salsa and black beans in medium saucepan. Gently add the pasta and stir to combine. Top each serving with cheese and cilantro.



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## Meet the Chef

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



Chef Herb Stockschlaeder 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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