



# Back to School Cookbook

Easy To Prepare Meals For Families On The Go



CELENTANO.



Mama Lucia.

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## Recipe Ideas for Back to School Meals

### Southwest Breakfast Burritos

Servings: 4 | Total Time: 10 Min



#### **Ingredients**

1 package (26 oz.) Rosina  
Homestyle Meatballs  
¼ cup black beans,  
drained and rinsed  
¼ cup petite diced  
tomatoes, drained  
2 tablespoons chopped  
fresh cilantro

non-stick cooking spray  
1 ½ cups Southwestern style  
egg beaters  
4 whole wheat flour tortillas  
¼ cup shredded pepper jack  
or sharp cheddar cheese  
1 lime, cut into wedge

#### **Directions**

Combine beans, tomatoes, and cilantro in a small bowl; set aside. Place frozen meatballs on microwave-safe dish. Heat on high for two minutes. Rearrange the meatballs and heat on high for one additional minute. Spray a large non-stick skillet with cooking spray; heat over medium heat and add the Southwestern style egg beaters. Cook the eggs without stirring until the edges and bottom begins to set, gently mix the eggs to scramble. Wrap the tortillas between two damp paper towels and heat in the microwave on HIGH for 30 seconds. Spoon the cooked eggs evenly down center of each tortilla; top each with equal amounts of black bean mixture, cheese, and meatballs. Fold in opposite sides of each tortilla and roll-up burrito-style. Serve with a lime wedges for added flavor.

#### **Ingredients**

1 package (26 oz.) Rosina Italian Style Meatballs  
1 jar marinara sauce  
1 cup shredded mozzarella cheese

#### **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. Divide and serve the skillet meatballs in bowls.

**Option:** Serve these Skillet Meatballs as a meatball sub or with a side of Italian Village Ravioli.

### Skillet Meatballs in Marinara Sauce

Servings: 6 | Total Time: 15 Min







## Recipe Ideas for Back to School Meals

### Mini Rounds® Cheese Ravioli with Broccoli and Cream Sauce

Servings: 4 | Total Time: 20 Min



#### Ingredients

1 package (24 oz.) Celentano Mini Rounds® Cheese Ravioli	2 ½ cups shredded parmesan cheese, divided
1 cup fresh broccoli florets	¼ teaspoon ground black pepper
2 cups heavy whipping cream	2 teaspoons fresh parsley, chopped

#### Directions

Cook ravioli according to the package instructions. In a separate pan, add ¼ cup of water and steam broccoli over medium – low heat for 5-6 minutes until crisp. In a separate sauce pan, heat heavy cream, 2 cups of the parmesan cheese and black pepper over medium heat, bring the sauce to a boil. Once the sauce has come to a boil, reduce the heat to a simmer. Simmer uncovered, stirring occasionally for 8-10 minutes until sauce has thickened. Gently add the broccoli and ravioli to the sauce and toss to cover with sauce. Sprinkle with parsley and remaining parmesan cheese to serve.

**Option:** Serve this dish with a side of Mama Lucia Meatballs and a freshly made chopped salad.

#### Ingredients

1 package (12 oz.) Rosina Turkey Meatballs, thawed  
4 plum tomatoes  
1 package (8 oz.) fresh mozzarella cheese  
½ cup light mayonnaise  
12 whole wheat mini slider rolls  
12 large fresh basil leaves  
balsamic vinegar (optional)

#### Directions

Cut tomatoes & mozzarella cheese into sandwich slices. Heat the meatballs in microwave for 2 minutes. Slice each meatball into 5 slices, but not completely through and spread into a fan effect. Spread mayonnaise on the slider rolls and place a slice of tomato on bottom half of each roll. Place a slice of mozzarella on the tomato followed by a sliced meatball. Drizzle with balsamic vinegar on top of each meatball if desired. Top each meatball with a fresh basil leaf and place bun tops onto each sandwich.

**Option:** Serve these delicious sliders with a side of pasta salad, made with Italian Village Cheese Tortellini.

### Turkey Meatball Sliders

Servings: 12 | Total Time: 10 Min







## Recipe Ideas for Back to School Meals

### Cheese Manicotti Pizza Bake

Servings: 4 | Total Time: 40 Min



#### Ingredients

1 package (14 oz.) Celentano Manicotti (Add Sauce)

2 tablespoons olive oil

1 white onion, diced

1 green pepper, diced

1 can (4 oz.) sliced mushrooms, liquid drained

1 can (6 oz.) tomato paste

2 jars marinara sauce

1 package sliced pepperoni

2 cups shredded mozzarella cheese

parmesan cheese, if desired

#### Directions

Preheat oven to 350°F. Heat a large skillet over medium-low heat and add the olive oil, onion, green peppers and mushrooms. Cook 3-5 minutes until the vegetables are soft. Add the tomato paste and cook for 2 minutes, then add the marinara sauce and stir. In a baking dish, cover the bottom of the baking dish with half of the sauce. Add the frozen manicotti to the dish and cover the top of the manicotti with remaining sauce, pepperoni and mozzarella cheese. Cover with foil and bake for 30-35 minutes. Divide among serving plates and sprinkle with parmesan cheese if desired. Serve immediately.

**Option:** Serve the Manicotti Pizza Bake with freshly baked garlic bread and a side of Mama Lucia Meatballs.

#### Ingredients

1 package (12 oz.) Rosina Italian Style Meatballs

1 can refrigerated homestyle biscuit dough

1 cup marinara sauce

1 cup shredded mozzarella cheese

4 tablespoons melted butter

2 garlic cloves, chopped

1 teaspoon Italian herb seasoning

1 teaspoon salt

#### Directions

Preheat oven to 350°F. Using a rolling pin, flatten each biscuit into a 4 inch round circle. Place 1 tablespoon of marinara sauce in the center of each biscuit. Top with 2 meatballs and 2 tablespoons shredded mozzarella cheese. Wrap the biscuit over each meatball and tuck in the sides pressing the edges to seal. Place seam side down on a nonstick baking sheet. Be sure to leave room for the biscuits to spread. In a small bowl, melt the butter and whisk in the chopped garlic, Italian seasoning and salt. Brush butter mixture over each meatball knot and bake for 20 minutes until golden brown. Serve with marinara for dipping.

### Snack Idea: Italian Style Meatball Garlic Knots

Servings: 8 | Total Time: 25 Min

