

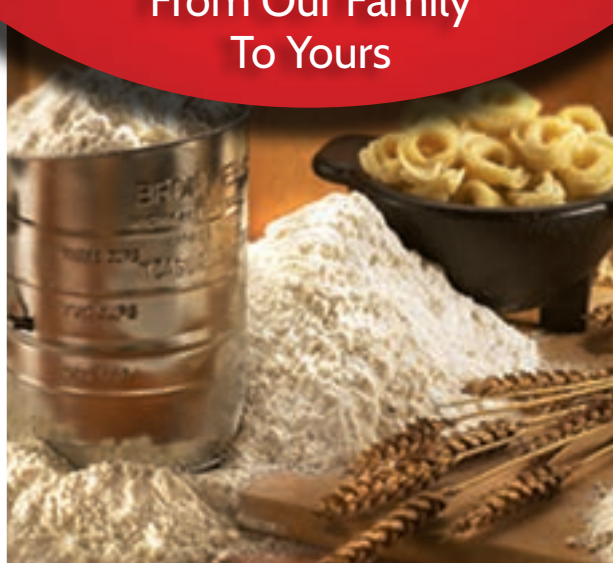


CELENTANO®

pasta cookbook



From Our Family
To Yours





CELENTANO®



REAL ITALIAN goodness

There's nothing more Italian than meatballs, pasta, and enjoying them with family and friends. For more than 50 years, that's been at the heart of Rosina Food Products – a family-owned company, honoring a real Italian family tradition, to bring you real Italian goodness.

Whether you're enjoying a great meal at home, lunch at the office, even dinner at your favorite restaurant, you'll find the Real Italian Style of the brands of Rosina Food Products, delicious, nutritious, and easy-to-prepare.

recipes

Lazy Lasagna	3
Creamy Tomato Tortellini Soup	4
Chicken Cordon Bleu Pasta	5
Tortellini Chowder	6
Southwest Gluten-Free Ravioli	7
Cheese Ravioli with Asparagus, Sun-Dried Tomato and Goat Cheese	8
Sautéed Tortellini with Grilled Vegetables	9
Gluten-Free BLT Alfredo Ravioli	10
Beef Ravioli in Spicy Butter Sauce	11
Mini Cheese Ravioli in Pesto	12
Tuscan Pasta with Tomato Basil Cream	13





lazy lasagna

Servings: 6

Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs (½ oz. size), thawed*
(use approx. 1/2 bag)

1 package (24 oz.) Celentano Round Cheese Ravioli

2 jars (26 oz.) of spaghetti sauce (any flavor)

1 package (16 oz.) Italian cheese blend or mozzarella
cheese, shredded

salt and pepper to taste

Cooking Directions

Heat oven to 375°F. Thaw cheese ravioli in hot water (1 minute). Thaw 35 meatballs. Crumble meatballs into small pieces using a fork or food processor. In a 9 x 13 inch baking dish, pour a thin layer of spaghetti sauce to cover bottom of dish. Arrange 12 ravioli in a single layer over top of sauce. Take half of the crumbled meatballs and sprinkle over the ravioli. Sprinkle half of the shredded cheese over the meat. Repeat process with a second layer of sauce, ravioli and meat. Add a thin layer of sauce over the top. Cover and bake for 45 minutes. Uncover pan and sprinkle with the rest of the cheese. Bake uncovered for additional 10 - 15 minutes. Let stand 5 - 10 minutes before serving.

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

*Frozen
Pasta...
Better than
Fresh?*



Modern food processing plants utilize quick-freezing techniques that lock in fresh taste, texture and flavor right after the pasta is cooked to perfection. The pasta can then be stored frozen in peak condition so you can use it weeks or months later, giving you more flexibility.

Fresh, refrigerated pasta, widely available at your local grocer, could have been made weeks ago. It is exposed to light and warmer temperatures that cause the pasta to deteriorate in quality, taste and nutrition from the day it arrives at the store. Pasta sitting in a refrigerator for weeks or months does not mean fresh to me...and it does not taste fresh either. Frozen pasta is simply more delicious, more nutritious and more convenient.



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creamy tomato tortellini soup

Servings: 6

Ingredients

- 1 package (12 oz.) Celentano Cheese Tortellini
- 2 tablespoons olive oil
- 2 tablespoons garlic, minced
- 3 tablespoons sun-dried tomatoes, chopped
- 1 teaspoon onion powder
- 1 tablespoon Italian seasoning
- 2 cans (13-3/4 oz.) of condensed tomato soup
- 2 cups half-and-half
- 2 cups chicken stock
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper, ground
- 1/2 cup shredded Parmesan cheese, for garnish

Cooking Directions

In a large saucepan over medium-low heat sauté the garlic and olive oil until fragrant, then add the sun-dried tomatoes, onion powder, Italian seasoning, salt and ground black pepper. Add the condensed tomato soup, half and half, and the chicken stock and bring to a simmer stirring occasionally. Once the soup comes to a simmer, cook the tortellini in a separate pot according to the package directions. Once tortellini are cooked, drained and divided into bowls, ladle the hot soup over top of the tortellini. Serve topped with Parmesan cheese.

Make Your Own Sun-dried Tomatoes



Sun-dried tomatoes add a gourmet touch and great flavor to many pasta dishes and salads. It is very easy to make your own sun-dried tomatoes at home. They will be fresher and much more economical if you make them yourself.

HERE'S HOW

- Rinse and dry your favorite tomatoes, any kind will work. Slice lengthwise into wedges or simply in half for smaller grape or cherry varieties.
- Line two cookie sheets with parchment paper and place all the tomato wedges on the cookie sheets, seed side up.
- Sprinkle the tomatoes moderately with sea salt.
- Place the sheet pans in your oven and set your oven at its lowest heat setting, usually about 170°F. Bake them for 5-6 hours.
- Check the tomatoes regularly after about four hours. When they are done they will be wrinkled, dried, and a deep red color. Some may dry faster than others, so remove them as they dry.
- Let the dried tomatoes cool completely and then store them in a plastic bag. They can be stored safely for about a month in the refrigerator.



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chicken cordon bleu pasta

Servings: 6

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Ingredients

1 package (24 oz.) Celentano Cavatelli

2 cups heavy cream

1 package (8 oz.) cream cheese, softened and cubed

1-1/2 cups Swiss cheese, shredded and divided

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/4 teaspoon black pepper, ground

3 cups cooked chicken breast, sliced

3/4 cup cooked bacon, crumbled

3/4 cup fully cooked ham, cubed

3 tablespoons breadcrumbs

Cooking Directions

Preheat oven to 350°F. Cook pasta according to package directions and drain. Meanwhile, in a large saucepan, heat the heavy cream and cream cheese over medium heat until smooth, stirring occasionally. Stir in 1 cup Swiss cheese, onion powder, garlic powder, salt and ground black pepper until blended. In a large bowl, combine the chicken, bacon, ham and pasta. Add sauce and toss to coat. Transfer to a greased 9 x 13 inch baking dish. Sprinkle with remaining cheese and top with breadcrumbs. Bake uncovered 18-22 minutes until cheese is melted and golden brown.

*Create
Your Own
Breadcrumbs*



Do not throw away those old baguettes, buns or loaves of bread. Dry them in your oven and make fresh breadcrumbs. Take the old bread, buns or baguettes and place them on a sheet pan in your oven to dry at 200°F for 1 hour or until they are all dry and hard. Break them into pieces and place them into your blender or food processor. From there you can get creative and add things like your favorite herbs, hard Italian cheeses or spices to make it uniquely your own. Store them in a paper bag in your pantry for weeks to use anytime a recipe calls for them.



tortellini chowder

Servings: 8

Ingredients

- 1 package (19 oz.) Celentano Cheese Tortellini
- 2/3 cup onion, chopped
- 1/2 cup red bell pepper, chopped
- 1/3 cup green chili pepper, chopped
- 2 tablespoons garlic, minced
- 1 jalapeño pepper, seeded and diced
- 1 tablespoon margarine
- 3 cups vegetable broth
- 2 cups potatoes, peeled and cubed
- 2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper, ground
- 2 tablespoons all-purpose flour
- 2 tablespoons vegetable oil
- 1 can (15 oz.) whole kernel corn, drained
- 1 pint half-and-half

Cooking Directions

In a large sauce pan over medium heat, cook the onion, bell pepper, chili pepper, garlic, and jalapeño in margarine until tender but not brown, about 5 minutes. Stir in the broth, potatoes, cumin, salt, black pepper, and red pepper. Bring to a boil, then reduce heat and simmer for about 20 minutes, until potatoes are just tender. Meanwhile, bring a large pot of lightly salted water to a boil and add tortellini. Cook according to package directions, drain and set aside. In a small bowl, stir together the flour and vegetable oil. Pour into soup, increase heat to medium and cook until thickened and bubbly. Stir in corn, half-and-half and tortellini and heat through. Serve.

Keep Your Vegetable Peels



Do not throw away those vegetable peels. They can be saved for a few days in your refrigerator and can be combined to make an excellent vegetable stock. As you prepare those daily meals, keep a tightly closed container in your refrigerator to save those carrot peels, celery heels and tomato cores. Turn them into stock for recipes by combining them with cold water in a stock pot. Simmer those peelings for 30 - 40 minutes, drain and strain the broth to save for future recipes.

Nothing is off limits, so get creative in making the vegetable broth your own. Stems from spices or mushrooms, onion skins, fruit peels and even leftover salad greens can all be added to make your vegetable stock stand out.

Store finished broth in jars and refrigerate for a few days or pack in plastic containers and freeze for a few months.



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southwest gluten-free ravioli

Servings: 6

Ingredients

2 packages (13 oz. each) of Celentano Gluten-Free Ravioli

2 tablespoons olive oil

1/2 onion, diced

2 cloves garlic, minced

1 jalapeño pepper, seeded and diced

2 red bell peppers, diced

2 cups fresh corn

1 chipotle chili, minced

1 tablespoon cumin

1 tablespoon chili powder

2 teaspoons dried oregano

1/4 teaspoon cayenne pepper

1/4 teaspoon each salt and ground black pepper

1-1/2 cups canned black beans, drained and rinsed

1 lime, juiced

1/4 cup fresh cilantro, chopped (and more for garnishing)

1-1/2 cups sharp cheddar cheese

12 oz. of sour cream and 12 oz. of salsa

Cooking Directions

Bring a large pot of water to a boil and cook the ravioli according to the package directions. Drain and set aside when complete.

Preheat your oven broiler. In a large skillet heat the olive oil over medium heat. Add the onion and garlic and sauté until soft and caramelized (about 5 minutes). Add the jalapeño pepper, red pepper and corn. Sauté for 5 minutes and then add the chipotle chili, cumin, chili powder, oregano, cayenne, salt and black pepper.

Stir in the black beans and sauté for another 3-5 minutes or until the vegetables are soft. Add the ravioli to the skillet. Turn off the heat and toss well. Add the chopped cilantro and lime juice and toss again. Make sure everything is in an even layer and then spread the cheese all over the dish. Place the whole skillet into the broiler or transfer to an oven safe dish. Broil for 30 seconds to 1 minute. Remove and top with your favorite toppings.

*Suggested toppings – guacamole, sour cream and salsa.

Grow Oregano at Home



Oregano is a sturdy, flavorful herb that comes in many varieties and can be grown in most climates. Oregano brings a robust Italian flavor that is familiar to most, but nothing beats fresh cut herbs to compliment any dish. Here are some tips on how to grow oregano at home.

Sow oregano seeds in well-drained, loamy soil after the last frost of the season. Start the seeds indoors 6-8 weeks before it is safe to transplant them outside. Plant in full sunlight and water when the soil becomes dry to the touch; never let the soil get soggy.

Oregano grows well in containers as well. You can use a pot as small as 6 inches and keep it on a bright window ledge or porch. The bigger the pot, the bigger the plant and more flavorful the leaves will be. If your winters get colder than 45°F, then you will want to bring the plant inside in the fall, and keep them in pots until the next spring.

There are many different varieties of oregano, some are even just for ornamental value. The flavor can vary greatly so, trial and error may be necessary to find the variety you like best.



CELENTANO.



cheese ravioli with asparagus, sun-dried tomato & goat cheese

Servings: 4

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Ingredients

1 package (24 oz.) Celentano Cheese Ravioli

8 tablespoons olive oil

1/4 cup green onions, chopped

1 teaspoon garlic, chopped

2 teaspoons fresh thyme, chopped

1/3 cup of white wine

1/2 cup sun-dried tomatoes, drained and chopped

1/4 cup pine nuts, toasted

4 stalks of fresh asparagus, cut into 1-inch pieces

4 oz. fresh soft goat cheese, cut into pieces

salt and black pepper to taste

Cooking Directions

Boil ravioli according to package directions. Blanch the asparagus in hot water for 1 minute or in microwave for 45 seconds on high power. In a large sauté pan, heat oil and sauté green onions for about 2 minutes. Add garlic, thyme, white wine and sun-dried tomatoes. Cook 1 minute and add the asparagus. Mix thoroughly and add the goat cheese until it melts. If sauce appears too thick, add 1 tablespoon of hot water (pasta water works great). Sprinkle with pine nuts and serve.

What You Need to Know about Pine Nuts



Pine nuts are deeply rooted in many ancient cuisines and are also at the heart of many classic Italian dishes, most notably pesto. In Italian they are called pinole and there are about 20 species of pine trees that produce pinecones with nuts large enough to harvest.

Most of the commercially available pine nuts come from the Korean pine (*Pinus koraiensis*) or the Stone Pine (*Pinus pinea*) and the latter are easily distinguishable because of their slender shape, more even flesh texture and much cheaper price. The Korean Pine nuts are most commonly found in US stores, with Mongolia producing most of the supply.

Pine nuts, like many tree nuts, are a great source of B vitamins and protein, and they add a nutritious crunch and flavor to salads, sauces, breads and desserts alike. Toasting pine nuts develops a deeper, more complex nutty flavor and crunch. You can do this yourself by placing the pine nuts in a dry, hot, cast iron skillet or uncoated sauté pan over medium heat, being sure to keep the nuts moving until evenly browned. Quickly transfer them to a sheet pan and allow to cool. Store the toasted pine nuts in your refrigerator or freezer in a tightly closed container until ready to use.



CELENTANO.



sautéed tortellini with grilled vegetables

Servings: 4-6

Ingredients

- 1 package (38 oz.) Celentano Cheese Tortellini
- 3 tablespoons olive oil
- 2 tablespoons garlic, crushed
- 2 tablespoons butter
- 3 cups grilled vegetables, cut into bite size pieces (red peppers, zucchini, squash)
- 1 teaspoon salt
- 1 teaspoon black pepper, ground
- 2 tablespoons fresh parsley, minced
- 1/2 cup Parmesan cheese, shredded

Cooking Directions

Cook tortellini according to package directions, drain well and set aside. In a large sauté pan on medium heat, warm olive oil and garlic, cook 2 minutes. Add butter and cook for 1 minute. Add drained tortellini, stirring until well coated. Add grilled vegetables, salt and ground black pepper. Cook 5 minutes. Sprinkle top with parsley and shredded Parmesan cheese. Toss and serve warm.

Olive Oil Terminology



What kind of olive oil should you buy? Here is a list of terms you may see on a bottle of olive oil to help you choose:

VIRGIN - This term is used to describe an olive oil that was extracted by mechanical pressing only and no heat or chemical solvents were used in the process. If an olive oil is NOT described as "virgin," it is an indication that at least some of the olive oil in the product was extracted with heat or solvents. Mechanical pressing of olives produces the best tasting oils.

EXTRA VIRGIN - When a virgin olive oil is described as being "extra," it indicates that the oil is a superior or premium virgin oil, usually from the first mechanical pressing of the olives. The quality standards for extra virgin are the same as virgin oils.

COLD-PRESSED AND FIRST COLD-PRESS - These are redundant terms used to further explain what virgin means. In order for an olive oil to be labeled as "virgin" it must be extracted by mechanical means without the addition of heat. The terms "cold-pressed" and "first cold-press" have no actual value if it is labeled virgin oil.

MONO-VARIETAL - Most olive oil is made from a blend of different olives, just like wine. Mono-varietal means that the bottle is made from olives of one type.



CELENTANO.



gluten-free blt alfredo ravioli

Servings: 6

Ingredients

2 packages (13 oz. each) Celentano Gluten-Free Cheese Ravioli

1-1/4 tablespoon olive oil

1 container (10 oz.) cherry tomatoes, halved

1-1/4 cup spinach, chopped

2/3 cups cooked bacon, crumbled

1 jar (15 oz.) alfredo sauce

2/3 cups Monterey jack cheese, shredded

Cooking Directions

Bring a large pot of water to a boil and cook the ravioli according to package directions. Drain them and set aside. Heat the olive oil in a large sauté pan. Add the halved tomatoes and sauté for 2 minutes. Add the spinach and bacon and cook for another minute until the spinach wilts. Toss the cooked ravioli with the veggies. Stir in the alfredo sauce and heat for 1-2 minutes. Top with cheese and let melt. Serve immediately.

Tomatoes... a Nutrient Powerhouse



Tomatoes belong to the nightshade family of common vegetables that include chili peppers, potatoes, and eggplant and are native to Central America being originally cultivated by the Aztec people. They were distributed throughout the world by Spanish explorers and have been cultivated into many hundreds of differing varieties with varying flavors, shapes and colors.

The health benefits of tomatoes are noteworthy. Tomatoes have very few calories at just 5 calories per ounce and are very low in fat with zero cholesterol. They are an excellent source of antioxidants, dietary fiber, minerals, and vitamins notably potassium, vitamin-A, vitamin C and B-Complex vitamins. The antioxidants Lycopene and Zea-Xanthin in tomatoes protect your body against cancers and help maintain healthy skin and bones.

Eat lots of tomatoes for good taste AND good health!



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beef ravioli in spicy butter sauce

Servings: 4

Ingredients

1 package (22 oz.) Celentano Beef Ravioli

4 tablespoons butter

1 small dried red pepper or 1/8 tablespoon chili flakes

1-1/2 teaspoon dried parsley

salt and black pepper to taste

grated Parmesan cheese, for garnishing (optional)

Cooking Directions

Bring a large pot of water to a boil. Cook the beef ravioli according to the package directions, drain and set aside. In a small saucepan over low heat, heat the butter with red pepper, parsley, salt and ground black pepper. Fold the beef ravioli gently into the infused butter mixture and toss to coat the ravioli. Divide among plates and serve with grated Parmesan cheese on top.

*Why Grate
Your Own
Cheese?*



Do not waste your money on pre-grated Romano or Parmesan cheeses. Always grate cheese fresh, avoid buying pre-grated cheeses. It is always better to buy block cheese and grate it yourself as needed for your recipe. You can even chop or grate the block cheese you purchased in your food processor and keep it in your refrigerator until needed. Grating your own cheese is better because:

- 1) It saves you money
- 2) You avoid things like methylcellulose (anticaking additives) and mold inhibitors like Natamycin found in grated products at your store
- 3) It simply tastes better when you grate it yourself because it is fresh!



mini cheese ravioli with pesto

Servings: 4

Ingredients

1 package (24 oz.) Celentano Mini Rounds® Cheese Ravioli

1-1/3 cups fresh baby spinach

2/3 cup fresh basil leaves

1/2 teaspoon salt

1/4 teaspoon crushed red pepper flakes

2 garlic cloves

2 tablespoons fat-free, low sodium chicken broth

2 tablespoons olive oil

1 tablespoon fresh lemon juice

1 plum tomato, diced

1/2 cup (2 oz.) fresh Parmesan cheese, shaved

1/3 cup pine nuts, toasted

Cooking Directions

Bring a large pot of water to a boil. Cook the mini cheese ravioli according to package instructions. Meanwhile combine the spinach, basil, salt, red pepper flakes and garlic in a food processor. With the processor running, slowly add in the chicken broth, olive oil, and lemon juice through the top until the mixture is smooth. Combine the cooked ravioli, pesto sauce, and tomato in a medium saucepan over medium-high heat; cook for 1 minute or until warm. Divide into four bowls and sprinkle each serving with two tablespoons of cheese and about four teaspoons pine nuts. Garnish with basil leaves, if desired.

Make Your Own Pesto Variations



A basic classic pesto is made with fresh basil, pine nuts, garlic, romano cheese and olive oil. Classic pesto is delicious, however, pesto can be made with many other different ingredients. Try and be creative with pesto by inserting some variety to create a new flavor experience.

If you do not care for pine nuts or do not have any on hand, try walnuts, cashews, or even almonds. If you do not have any romano cheese, try Parmesan, asiago, or fontina for a different taste. Go ahead and add a few greek olives or sundried tomatoes for another layer of flavor. Or you can even add an Asian flair with some lemon grass and toasted sesame oil.

Pesto is a great way to deliver a fresh flavor to sauces, pasta dishes or as a spread on your favorite bread. Get creative with your food processor and purée up a creative pesto today!



CELENTANO®



tuscan pasta with tomato basil cream

Servings: 4

Ingredients

1 package (24 oz.) of Celentano Cheese Ravioli

1 jar (16 oz.) of sun-dried tomato alfredo sauce

2 tablespoons of white wine

2 medium-size fresh tomatoes, diced

1/2 cup of fresh basil, chopped

1/3 cup of Parmesan cheese, grated

additional basil for garnish

Cooking Directions

Bring a large pot of salted water to a boil and cook ravioli according to package instructions. While pasta is cooking, pour sun-dried tomato alfredo sauce into a medium sauce pan. Add the white wine into the alfredo sauce jar; cover tightly with the lid and shake well. Pour into the saucepan and stir wine mixture into the tomato alfredo sauce. Stir in the chopped tomatoes and the basil leaves and cook over medium-low heat for 5 minutes or until thoroughly heated through. Toss the finished cooked ravioli with the sauce and divide evenly among plates. Top evenly with 1/3 cup of grated parmesan cheese and garnish with extra basil leaves if desired.

What Makes Good Pasta?



All top quality pasta is made with 100% Amber Durum wheat. This wheat is different than the wheat used in breads, pastries and cookies. Durum is the hardest of all wheats, has a beautiful amber color and is very high in protein. This is why it became the variety thousands of years ago prized for pasta making. It is responsible for the color, texture and formability pasta makers have come to expect.

Pasta made from 100% durum is firm with a consistent cooking quality, less sticky than other pasta and is very difficult to overcook.

Durum thrives in a climate characterized by cool summer nights, long warm days, adequate but not excessive rainfalls and a dry harvest - conditions typical of North Dakota.

Take a look at what ingredients are in the pasta you buy; all you should see is one ingredient, Durum Semolina. If you see more than that, go buy a better quality pasta. You will surely enjoy the difference!



CELENTANO.



mini rounds cheese ravioli florentine bake

Servings: 4

Ingredients

1 package (24 oz.) Celentano Mini Rounds® Cheese Ravioli

2 cups fresh spinach, chopped

1/2 cup fresh basil, chopped

2 cups tomato sauce

2 cups mozzarella cheese, shredded

1 teaspoon olive oil

3 teaspoons garlic, minced

1/2 cup dry biscuit mix

1 cup milk

2 eggs

Cooking Directions

Heat oven to 400°F. Spray a 9 x 13 inch baking dish with cooking spray. Thaw ravioli in a pot of boiling water for 1 minute; drain. Place half of the ravioli in a single layer on the bottom of the baking dish. Cover with chopped spinach, chopped basil, 1 cup of tomato sauce and 1 cup of shredded mozzarella. Repeat the layers again. In a small sauté pan, heat oil over medium heat. Stir in garlic and cook until fragrant (about 1 minute). In a small mixing bowl whisk together the milk, dry biscuit mix, eggs and garlic oil mixture. Pour the mixture evenly over layered ravioli and bake uncovered for 40 minutes or until crust is brown and bubbly. Let stand for 10 minutes before serving.

*Prepare and
Store Garlic
Ahead of Time*



We love garlic; however, chopping garlic fresh for every recipe can be a real pain. But who wants to give up the taste of fresh chopped garlic – it adds so much to a dish. Product you buy in a jar at the store has acid added that breaks down the garlic and it never really tastes as good (even if you use more).

It is easy to always have fresh chopped garlic to add to your recipe. Take 1 lb. of peeled garlic cloves and chop them in your food processor until they reach the size you would like to use. Take the chopped garlic and place it in a jar. Pour olive oil over the garlic and cover tightly. Keep this jar in your refrigerator until you need some for a recipe. This jar will last for months, as long as it is kept refrigerated. Remember, 1 teaspoon = 1 medium clove chopped.



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meet the chef

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Chef Herb Stocksclaeder II, CRC, DTR
Director – R&D and Procurement



Chef Herb Stocksclaeder is the Director of R&D and Procurement 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 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 and others.

Since joining Rosina in 2003, Chef Herb has been working hard to bring you Rosina's Real Italian Goodness for you and your family to enjoy!



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