



*A Conversation
with*



READY, SET, GO!

With To-Go orders on the rise, offering a wide variety for online and mobile ordering can increase sales.

LOUISA 
— Pasta filled with Passion! —

Cheese Tortellini Pizza Pasta Salad

Pasta salad inspired by everyone's favorite food - PIZZA.

Perfect for catered events and to go orders, this pasta salad is filled with pizza toppings and flavored with Italian dressing. By using Louisa's par-cooked tortellini, this recipe is easy to prepare and serve.

5lbs Louisa Cheese Tortellini - #40232

1 cup Diced Red Bell Peppers

1/2 cup Sliced Black Olives

1/2 cup Sliced Green Olives

1/2 cup Diced Red Onions

1 2/3 cup Diced Pepperoni

1 2/3 cup Sliced Pepperoncini's

1 2/3 cup Diced Mozzarella Cheese

3 3/4 cup House Italian Dressing

1/3 cup Grated Parmesan Cheese

2 1/2 tsp Salt

1 1/4 tsp Black Pepper

1 1/2 tsp Dried Oregano



OUTDOOR EATS

Louisa's offering of appetizers and shareables are perfect for patio dining and late night menus.

For recipe inspiration, visit www.louisafoods.com and follow Louisa on Instagram & Facebook.



A Conversation with



On a busy Friday night in Kansas City, MO, the streets are buzzing with Minsky's Pizza drivers, delivering pizza and appetizers to hungry customers.

With carry out and delivery driving 40% of their sales, Minsky's has developed an online ordering system to make ordering meals faster and easier than ever. The Minsky's chain consists of 18 locations, and includes an upscale Italian dining location, Osteria IL Centro, and a breakfast/brunch only location, Eggtc. In addition to their in house dining, they also have an extensive catering menu, with specialty items for schools, events, and office deliveries.

Minsky's Pizza has many unique attributes that have made the business so successful. They began with a single location over 43 years ago and have not stopped evolving since. Minsky's never shies away from new food trends – their current menu features cauliflower crust pizza, flavored pizza crusts, dairy-free cheeses, and a gluten-free menu, featuring Louisa's GF Cheese Ravioli.

The most recent additions to the Minsky's team are a fleet of customized heat trucks that can carry up to 150 pizzas at a time. In addition to catering large events, these trucks have allowed Minsky's to partner with Kansas City school districts and deliver lunches on a regular basis.

Minsky's has also put these trucks to good use for the community by catering meals to first responders. Not only is their pizza a staple in Kansas City, but their presence and contribution to local charities has continuously had a positive effect on the city, overall.



You cannot visit Kansas City without stopping by one of Minsky's restaurants – whether you are in the mood for Ossobucco Tortellacci at Osteria IL Centro, customizable omelets at Eggtc, or signature pizzas and toasted ravioli delivered to your door. For more dining information, visit minskys.com or follow their Instagram for the latest updates.

Loaded Southwest Chicken Stuffed Nachos

Ingredients (Serves 4)

- 12-15 Southwest Chicken Stuffed Nachos (#40693)
- 3 oz Cheddar Cheese
- 3 oz Monterey Jack
- 1 roasted red pepper, diced
- 2 roma tomatoes, diced
- ½ cup Black beans
- 2 tbsp Sour Cream
- 2 tbsp Guacamole
- 2 green onions, cut
- 2-4 jalapenos, cut
- Cilantro
- 1 Lime
- Salt and pepper tt

Directions:

In a bowl combine tomatoes, peppers, jalapeno, black beans, green onions, cilantro and lime juice. Season with salt and pepper. Fry Stuffed Nachos, place on baking dish, top with shredded cheese. Broil on high for 3 minutes or until cheese is melted. Serve immediately topped with fresh condiments, guacamole and sour cream.





— *Pasta filled with Passion!* —

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MINSKY'S PIZZA

NEW PASTA SALAD
RECIPE

TO-GO ITEMS PERFECT
FOR CARRY OUT



TOASTED RAVIOLI CAPRESE SLIDERS

INGREDIENTS: (5 SLIDERS)

10 TOASTED RAVIOLI
FRESH MOZZARELLA, SLICED THICK
SLICED TOMATOES
FRESH BASIL, FINELY CHOPPED
BALSAMIC REDUCTION

DIRECTIONS:

USE ONE TOASTED RAVIOLI AS THE BOTTOM BUN,
THEN ALTERNATE SLICES OF TOMATO AND FRESH MOZZARELLA.
TOP WITH ANOTHER TOASTED RAVIOLI. GARNISH WITH BASIL
AND LIGHTLY DRIZZLE WITH BALSAMIC REDUCTION.