

# LOUISA



*Pasta filled with Passion!*


FALL 2019 ISSUE #14




**New!**

2 NEW ITEMS TO  
"FALL" FOR!

SEE RECIPES INSIDE



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# NEW! *Italian Sausage Ravioli*

#40623

2/5# 150ct

## *Italian Sausage Ravioli with Basil Cream*

Ingredients (4 servings):

20 Sausage Ravioli (#40623)  
3 tablespoons butter  
2 cloves garlic, minced  
4 basil leaves, chiffonade  
1 teaspoon or to taste crushed red pepper  
2 cups heavy cream  
½ cup Pecorino Romano cheese, grated  
1 medium tomato, diced  
Salt & pepper to taste

Directions:

Warm pan to medium-high heat. Add butter. Once melted, add garlic, soften but do not brown. Add tomatoes and basil to pan; saute 1-2 minutes. Add cream to pan. Bring to a simmer and hold for 2-3 minutes. Add grated cheese, stirring to incorporate. While sauce is simmering, blanch Ravioli for about 3-4 minutes. Serve Ravioli on a bed of sauce with additional drizzled over top. Garnish with basil leaves.

## *Italian Sausage Ravioli Stacker with Meatball Topper*

Ingredients (4 servings):

4 prepared and warm meatballs- any size  
12 Ravioli blanched, set aside.  
3-4 T butter  
1 cup Marinara  
Shaved Parmesan  
1 tomato, sliced thick

Directions:

Melt butter till bubbly. Sear tomato slices and ravioli in butter until slightly brown. Place large spoonful of Marinara on warm plate. Layer Seared Ravioli with large slices of tomato and top with meatball. Skewer to hold in place. Top with shaved Parmesan and serve.





# Jalapeño Mac & Cheese Bites with Chili

## Ingredients:

12 Jalapeño Mac & Cheese Bites  
2 lbs ground beef  
2 cloves garlic, chopped  
1 8 oz can tomato sauce  
2 tbsp chili powder  
1 tsp ground cumin  
1 tsp ground oregano  
1 tsp salt  
1/4 tsp cayenne pepper  
One can kidney beans  
One can pinto beans  
Sour cream, for serving  
Shredded Cheddar, for serving  
Chopped onions, for serving



## Directions:

Place the ground beef in a large pot and throw in the garlic. Cook over medium heat until browned. Drain off the excess fat, and then pour in the tomato sauce, chili powder, cumin, oregano, salt and cayenne. Stir together well, cover, and then reduce the heat to low. Simmer for 1 hour, stirring occasionally. If the mixture becomes overly dry, add 1/2 cup water at a time as needed. Fry Mac & Cheese Bites in oil for 3-4 minutes, until golden brown. Serve chili and top with Mac & Cheese bites.



# Lobster Mac & Cheese - The Louisa Way!

1 Lobster Tail  
10 Breaded Jalapeño Mac & Cheese Bites  
1 lemon  
2 TBS butter

Cut open lobster tail and loosen lobster meat from shell, then cut into small pieces. Sauté in butter over medium heat for few minutes, until well-done.

## Lemon Aioli:

1/2 cup Mayonnaise  
2 tablespoons Lemon juice  
1 teaspoon Garlic, minced  
1 tablespoon Fresh Parsley, chopped  
Salt & pepper

Whisk first 4 ingredients together and then add salt and pepper to taste. Zest with lemon.

Deep fry Mac & Cheese Bites in 350°F oil for 3-4 minutes. Plate with lobster over a bed of greens.





— *Pasta filled with Passion!* —

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## *In this Issue*

NEW ITEMS!

TWO NEW ITEMS  
TO "FALL" FOR!

IS YOUR FALL  
APPETIZER MENU...

*Squared  
away?*

NEW

*Jalapeño Mac n' Cheese Bites*

#40955

2/5# 185ct