

LOUISIANA

Pasta filled with Passion!

MAY 2020

In this Issue

OUTDOOR EATS
& SHAREABLE
APPETIZERS

New!

BREADED BRAISED
BEEF RAVIOLI

*A Conversation
with*

THE
ROCK

FOOD & FRIENDS




New!

BREADED BRAISED BEEF RAVIOLI

#40065
2/5# 135ct

Classic beef filling paired with seasoned braised beef for a hearty, meaty twist on the original. Lightly breaded with panko breadcrumbs.

2½" Round



LOBSTER MAC & CHEESE SHAREABLE WITH LEMON AOILI

INGREDIENTS (4 servings):

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 slice into pieces. Sauté in butter over medium heat for few minutes, until done.

LEMON AOILI:

½ cup Mayonnaise
2 tablespoons Lemon juice
1 teaspoon Garlic, minced
1 tablespoon Fresh Parsley, chopped

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.



Breaded Jalapeño
Mac & Cheese Bites

#40955
2/5# 185ct

A Conversation with THE ROCK

FOOD & FRIENDS

Inspired by the stone excavated at the nearby quarry, The Rock, located in Springfield, MO, combines food, friends, and the rich history of the local railroad line. After successfully opening four Bair's Sports Grill locations, owner Tim Bair has chosen a new concept for his latest restaurant venture. After perfecting burgers, wings, and the ultimate sports bar atmosphere Bair's new restaurant concept, The Rock, takes those same classic dishes and elevates them with bold flavors and healthy substitutions.

The Rock's wide-ranging menu features signature appetizers like Spicy Buffalo Cauliflower and Ahi Tuna Poke, to innovative dishes like Blue Crab Mac & Cheese and Sweet Chili Sliders and will bring out the "foodie" in everyone. While sharing appetizers and sipping signature cocktails, diners can sit under large umbrellas and lounge on Adirondack chairs on The Rock's large outdoor patio, complete with a fire-pit and live music. Located in the up-and-coming Quarry Town, The Rock is a must for cool summer nights.

Louisa's unique and convenient offering of appetizers, along with the Rock's party atmosphere, make for the perfect outdoor dining experience.

For more information, like location & hours, visit The Rock - Food & Friends on Facebook.



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1918 Switzer Ave.
St. Louis, MO 63136



PORTABELLA RAVIOLI CAPRESE SKEWERS

INGREDIENTS (5 servings):

10 Portabella Mushroom Ravioli - #40030

8 oz. fresh mozzarella pearls

1 pint grape tomatoes

$\frac{1}{4}$ c. olive oil

2 cloves garlic, minced

1 Tbsp. parsley

2 Tbsp. fresh basil, finely chopped
basil leaves, for garnish

$\frac{1}{4}$ c. balsamic glaze

DIRECTIONS:

Cook ravioli according to directions, then chill. Combine olive oil, garlic, parsley, and basil in a medium sized bowl. Toss remaining ingredients to coat. Skewer ravioli, mozzarella, and tomatoes. Drizzle with balsamic glaze and garnish with fresh basil leaves.