

LOUISIANA



Pasta filled with Passion!

AUGUST 2020

Classic

ITALIAN FLAVORS



*A Conversation
with*





BEEF RAVIOLI

with Pomodoro Sauce

INGREDIENTS: (SERVES 4)

32 ravioli
1 lb San Marzano Tomatoes, canned
1 ea onion
6 ea garlic cloves
½ cup olive oil
1 ea celery ribs
1 ea carrot
1 red bell pepper (diced)
1 yellow bell pepper (diced)
2 tbsp. fresh parsley, chopped
5 ea fresh basil leaves
1 fresh oregano sprig
TT salt and pepper
TT shaved Parmigiano Reggiano

DIRECTIONS:

Dice some of the bell peppers for garnish and reserve. Pan roast the remaining whole vegetables in olive oil then add tomatoes and half cup of water. Add oregano and basil, simmer for 20-25 minutes. Remove most of the whole vegetables and herbs leaving just the tomatoes and sauce, Puree well and season. Fold in parsley. Finish hot cooked ravioli in the sauce and garnish with diced peppers and crispy fried Mortadella.

MEAT TORTELLINI

with Green Puttanesca

INGREDIENTS: (SERVES 4)

1 lb Meat Tortellini
2 tbsp olive oil
6 cloves garlic, thinly sliced
1 tsp hot pepper flakes
1/2 cup pitted small green olives
1/4 cup capers, drained
2 tbsp anchovy paste
1 cup marinated artichoke hearts
1 tomato, chopped
1/2 cup grated Parmesan cheese
1/2 cup chopped fresh parsley
1 tbsp finely grated lemon zest



DIRECTIONS:

Heat oil in large skillet set over medium heat; cook garlic and hot pepper flakes for about 3 minutes or until softened. Add olives, capers and anchovy paste; cook, stirring constantly, for about 2 minutes or until sizzling. Add artichoke hearts and tomato; cook for about 3 minutes. Cook tortellini in boiling, salted water. Drain well, reserving 1/2 cup cooking liquid. Add tortellini to skillet, adding enough of the reserved cooking liquid to coat well. Sprinkle Parmesan, parsley and lemon zest over top; toss well. Plate and garnish with Parmesan.

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As a long time customer of Louisa's, Aurelio's Pizza knows all about the importance of quality ingredients. Since opening their doors in 1959 in Homewood, IL, they have cooked their now-famous Italian sausage from scratch. Aurelio's also boasts using a "no-burn" mozzarella cheese, that is custom made in Wisconsin to meet their exact specifications. Each component of Aurelio's prize-winning pizza and sauces are carefully chosen, including non-GMO tomatoes and handmade pizza dough.

After 60 years in the pizza business, Aurelio's credits their success, not only to great pizza, but to building the Aurelio's brand on community outreach and involvement. As a family-owned business, they sponsor many youth sports teams, and donate food and gift cards to organizations, fundraisers, and charitable events. With over 40 locations, Aurelio's restaurants can be found all over the Chicago area, with franchises in Georgia and Nevada. Though they are a continuously growing chain, customers who enter will be met with great service and warmth from their "favorite neighborhood pizza place."

In recent years, Aurelio's has developed an app, which integrates their customer incentive program, "Joe Sent Me Rewards." In the coming years, Owner Joe Aurelio plans to focus on carryout and delivery locations with drive-thru windows. He is also looking to expand on their line of retail pasta sauces, which are currently available in several South Chicago grocers.

CHEESE RISOTTO BITES

with Italian Sauce Trio



Cheese Risotto Bites

#40958

2/5# 185ct



1918 Switzer Ave.
St. Louis, MO 63136

PROSCIUTTO, MORTADELLA, & SPECK CASONCELLI *with Spicy Sausage & Red Pepper Ragu*

INGREDIENTS: (SERVES 4)

½ lb Casoncelli
15 oz Louisa Alfredo sauce
1 lb spicy Italian sausage, ground
2 Tbsp. butter
1 red pepper, sliced in strips
1 Tbsp. Cajun seasoning
1 tsp. paprika
parsley, for garnish

DIRECTIONS:

Heat oil in large skillet set over medium heat; saute red pepper for about 3 minutes or until softened. Add in alfredo sauce, cajun seasoning, paprika, and let simmer, stirring continuously. In a medium skillet, cook Italian sausage until browned, about 5 minutes. Combine with the alfredo. Cook casoncelli according to directions. Drain and toss pasta with ragu. Plate and garnish with parsley.