

# PIATTINI™

## FETTUCCINI ALFREDO

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Fresh Fettuccine
- 2 pkg Heavenly Cream
- 1 pkg Chicken
- 1 pkg Broccoli
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Fresh Fettuccine, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- Steam broccoli in a separate pan. Set aside.
- In a small skillet pan, place 1 tbsp olive oil and the chicken breast. Warm for 1 minute each side. Remove from the pan and chop into small cubes
- In a large skillet , heat Heavenly Cream Sauce - medium heat for 4-5 min. Add half of the Romano cheese to the mixture and whisk well until smooth. Keep over heat and whisk well until the cheese is melted.  
Add Chicken and broccoli to Heavenly cream sauce, stir
- Toss the Heavenly Cream Sauce with Fettuccine pasta and add the rest of the Pecorino, toss. Add a little pasta water if it needs to be thinned out.
- Garnish with your favorite herbs from your pantry!

**DIRECTIONS ABOVE DESCRIBE THE COOKING PROCESS FOR FROZEN INGREDIENTS.**

**SAUCE AND PASTA MAY BE THAWED IN THE REFRIGERATOR OVERNIGHT, HOWEVER YOUR COOKING TIME MAY VARY. PLEASE NOTE THAWED SAUCE MAY APPEAR MORE WATERY IN CONSISTENCY. TO THICKEN SIMPLY STIR OVER MEDIUM HEAT. ADD PECORINO CHEESE IF DESIRED.**

UNOPENED REFRIGERATED ITEMS BEST USED WITHIN 3-5 DAYS OF DELIVERY.

# PIATTINI™

## LOBSTER RAVIOLI

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Half Moon Lobster Ravioli
- 1 pkg Heavenly Cream
- 1 pkg Boston “Vodcaah”
- 1 pkg Chopped Tomatoes
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Lobster Ravioli, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- In a large skillet, heat Heavenly Cream Sauce and Boston “Vodcaah” Sauce - medium heat for 4-5 min. Add the herbs, stir for 2 minutes, sauce will thicken slightly. Pecorino cheese may be added to thicken if desired.
- In a saute pan, place 1 tbsp of olive oil. Add the chopped tomatoes, cook for 1 min.
- Season with salt and pepper, add cheese. Toss the Lobster ravioli with sauce mixture.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## GNOCCHI QUATTRO FORMAGGIO

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Ricotta Gnocchi (*We recommend using frozen gnocchi for optimum results*)
- 2 pkg Heavenly Cream Sauce
- 1 pkg Parmesan
- 1 pkg Pecorino Romano
- 1 pkg Smoked Mozzarella
- 1 pkg Whole Milk Mozzarella

#### INSTRUCTIONS

- In a large skillet add 2 tbsp olive oil and once it's hot, place the Ricotta Gnocchi. Leave them for 1 min then toss.  
*\*Gnocchi may be brought to a boil prior to adding to sauce. For this option bring 6 cups of salted water to a boil, place frozen gnocchi in water, once they rise to the top - Strain set aside.*
- Add Heavenly Cream Sauce, pecorino and parmesan cheese. Reduce flame to low, simmer for 4-8 minutes. Remove from the skillet, place in an oven safe pan.
- Top with the Smoked mozzarella, Whole Milk mozzarella. Bake it in the oven on 425\* for 4-5 min until the cheese melt.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## CAULIWOW GNOCCHI

### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Cauliflower Gnocchi (*We recommend using frozen gnocchi for optimum results*)
- 1 pkg Marinara Sauce
- 1 pkg Fresh peppers mix
- 1 pkg Broccoli
- 1 pkg Vegan mozzarella

#### INSTRUCTIONS

- In a large skillet add 2 TBSP olive oil and once it's hot, place the Frozen Gnocchi. Leave them for 1 min, then toss.  
*\*Gnocchi may be brought to a boil prior to adding to sauce. For this option bring 6 cups of salted water to a boil, place frozen gnocchi in water, once they rise to the top - Strain set aside.*
- Add the peppers and the broccoli to the gnocchi, season with salt and pepper, toss 2-3 times and saute for 4-5 min.
- In a large skillet heat Classic Marinara sauce - medium heat for 4-5 min, add to gnocchi. Remove from the skillet, place in an oven safe pan
- Add the vegan cheese on top and bake on 425\* for 4-5 min until the cheese melts.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## CHOCOLATE LOVERS

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Chocolate Mafaldi
- 2 pkg Heavenly Cream
- 1 pkg Butternut squash
- 1 pkg Goat cheese
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Chocolate Mafaldi, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- In a large skillet , heat Heavenly Cream Sauce - medium heat for 4-5 min, set aside. Pecorino cheese may be added to thicken if desired.
- In a large skillet add 1 tsp olive oil when hot, place the butternut squash. Season with salt and pepper. Sear for 4 min (until soft) and add Heavenly Cream sauce. Simmer for 3 minutes.
- Add strained Chocolate Mafaldi, and Pecorino to the sauce, toss.
- Serve and sprinkle with the goat cheese on top.

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# PIATTINI™

## SPINACH FLORENTINE

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Spinach Gemelli
- 1 pkg Simply Pesto
- 1 pkg Heavenly Cream
- 1 pkg Fresh pepper mix
- 1 pkg Mushroom mix
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Spinach Pasta, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- In a large skillet add 1 tsp olive oil, when hot, sautee the peppers and mushrooms (approx. 4-6 min). Season with salt and pepper.
- Add the Spinach Gemelli, peppers and mushrooms to the sauce mixture.
- Serve and garnish with cheese if desired.

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# PIATTINI™

## ITALIAN SUNDAY "GRAVY" DINNER

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Fresh Fusilli
- 1 pkg Classic Marinara
- 4 Homemade Meatballs
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Fresh Fusilli, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- Add the meatballs and the Classic Marinara sauce in a pan, season with salt and pepper and simmer for 8-10 min.
- In a pan coat pasta with ½ of the Classic Mariana and toss.
- Plate pasta and place the meatballs on top. Add additional sauce on top and sprinkle with Romano Cheese if desired.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## WILD MISHROOM TORTELLONI

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Wild Mushroom Tortelloni
- 2 pkg Heavenly Cream
- 1 pkg Organic Spinach
- 1 pkg Mushroom Mix
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Mushroom Tortelloni, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce
- In a large skillet, heat Heavenly Cream Sauce - medium heat for 4-5 min, set aside (Pecorino cheese may be added to thicken if desired).
- Saute mushrooms for 2-3 minutes, add spinach and saute for 1 more min.
- Add vegetable mix to Heavenly Cream Sauce. Season with salt and pepper. Add strained Wild Mushroom Tortelloni, add Pecorino if desired and toss.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## FUNGHI A PESTO

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Fresh Fusilli
- 2 pkg Simply Pesto
- 1 pkg Mushroom Mix
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Fresh Fusilli, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce
- Add the Simply Pesto in a separate pan, cook for 3-6 mins and while whisking add the Pecorino, until desired thickness.
- In a large skillet pan saute mushrooms, cook for 2 minutes, add salt and pepper to taste.
- Add strained Fresh Fusilli, toss.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## PURPLE CARROT ZITI /VEGAN/

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Purple Carrot Ziti
- 1 pkg Classic Marinara Sauce
- 1 pkg Carrots
- 1 pkg Vegan Mozzarella

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Purple Carrot Ziti, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce
- Add the Classic Marinara in a separate pan, cook for 3-6 mins. Set aside.
- In a saucepan add carrots, cook for 4-5min. Season with salt and pepper. Add Pasta, Vegan Mozzarella, toss.
- Garnish with your favorite herbs from your pantry!

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## RED CHILE PUTTANESCA

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Red Chile Casarecce
- 1 pkg Classic Marinara Sauce
- 1 pkg Puttanesca mix (capers, onions, chopped tomato, olives)
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Red Chilli Puttanesca, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- Add the Classic Marinara in a separate pan, cook for 3-6 mins. Set aside.
- In a saucepan add 1 tbsp olive oil, saute the onion for 2-3 minutes, add the tomatoes and saute for another minute. Add Classic Marinara and stir in the capers and olives, season with salt and pepper, simmer for 4 mins. Add red hot chilli peppers if desired.
- Add strained Red Chilli Casarecce to Sauce mixture, toss.
- Garnish with your favorite herbs from your pantry!

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# PIATTINI™

## CAPRA RAVIOLI

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### MEAL KIT RECIPE

#### INGREDIENTS

- 1 pkg Goat cheese and roasted red pepper ravioli
- 2 pkg Simply Pesto
- 1 pkg Fresh Peppers
- 1 pkg Pecorino Romano

#### INSTRUCTIONS

- In a large pot, heat salted water over high heat until boiling. When boiling, add Goat Cheese ravioli, cook according to package instructions. Strain, set aside. Save some pasta water. The pasta water is full of flavor and can be used to thin out the sauce.
- Add the Simply Pesto in a separate pan, cook for 3-6 mins and while whisking add the Pecorino, until desired thickness.
- In a large skillet add 1 tsp olive oil and peppers. Cook for 2 mins. Add Simply Pesto sauce, cover and let simmer for 3-4 mins.
- Add strained Capra Ravioli to Sauce mixture. Do not toss. Carefully spoon sauce over pasta. Using a slotted spoon, arrange peppers on top.
- Garnish with your favorite herbs from your pantry!

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