



CELENTANO®

Everything Italian Cookbook



From Our Family To Yours



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Meatballs, pasta and enjoying Italian meals with friends and family has been at the heart of Rosina and Celentano for 60 years. From simple, fresh ingredients to our own family recipes passed down for generations, we pride ourselves in providing the highest quality products for you and your family and nothing beats a classic, Italian recipe. We were inspired to create a recipe book for you that features traditional, Italian dishes with a twist. We hope you enjoy this recipe book that highlights our favorite Italian recipes using Rosina meatballs and Celentano pasta. From a tortellini carbonara to a classic meatball sub, there is something for everyone that takes you back to those classic, Italian meals you've been enjoying for years. From our family to yours - enjoy our favorite recipes in the Everything Italian Cookbook.

Everything Italian

PASTA & MEATBALL RECIPES

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◆ - Italian Style Meatball Pizza	2	◆ - Classic Meatball Sub	6
◆ - Baked Manicotti with Italian Style Meatballs and Smoked Mozzarella		◆ - 4 Cheese Ravioli with Arrabbiata Sauce	
◆ - Risotto with Italian Style Meatballs	3	◆ - Polenta with Italian Style Meatballs	7
◆ - Cheese Tortellini Carbonara		◆ - Cheese Stuffed Shells with Bolognese Sauce	
◆ - Meatball Calzone	4	◆ - Italian Style Meatballs with Marsala Sauce	8
◆ - Cavatelli Vegetable Soup with Parmesan Broth		◆ - Mini Rounds® Cheese Ravioli Soup with Italian Sausage and Baby Arugula	
◆ - Orecchiette with Italian Style Meatballs	5	◆ - Italian Style Meatball Stuffed Eggplant	9
◆ - Lazy Lasagna made with Cheese Ravioli and Italian Style Meatballs		◆ - Lasagna Soup	



Italian Style Meatball Pizza

Servings: 2 | Preparation: 30 Mins

Ingredients

- ½ package (12 oz.) Rosina Italian Style Meatballs
- 1 package (16 oz.) prepared pizza dough
- ⅔ cup prepared tomato sauce
- 1 red and yellow bell pepper, sliced
- 1 mozzarella cheese log, sliced ¼ inch thick
- 6 fresh basil leaves, julienne sliced
- ½ tablespoon fresh oregano
- ¼ cup grated parmesan cheese

Cooking Directions

Place frozen meatballs in a single layer on a microwave safe dish, microwave meatballs for 1 minute then cut in half. Place a pizza stone in the oven. Preheat the oven to 450°F for 20 minutes. Spread the tomato sauce on the dough. Top with bell peppers, mozzarella cheese and place 10-12 of the meatballs, cut side down, on top. Bake until the crust is crisp and the cheese is bubbly, about 12 minutes. Using a pizza peel, transfer the pizza to a cutting board. Lightly sprinkle the pizza with the basil, oregano and Parmesan cheese. Cut into slices to serve.

Baked Manicotti with Italian Style Meatballs and Smoked Mozzarella

Servings: 4 | Preparation: 30 Mins

Ingredients

- 1 package (14 oz.) Celentano Manicotti
- 1 package (12 oz.) Rosina Italian Style Meatballs
- 1 pinch crushed red pepper flakes
- 1 jar (16 oz.) marinara sauce
- 8 oz. smoked mozzarella cheese, sliced
- salt and black pepper to taste
- parmesan cheese, if desired

Cooking Directions

Preheat oven to 350°F. Crumble the meatballs into small pieces using a fork or food processor. Heat crumbled meatballs in a skillet set over medium heat for 2 minutes. Season meatballs with crushed red pepper flakes, salt and black pepper to taste. Stir sauce into meatballs and heat to a simmer for 5 minutes. In a baking dish, cover the bottom of the dish with half of the sauce. Add the manicotti to the baking dish and cover the top of the manicotti with remaining sauce and mozzarella cheese. Cover with foil and bake for 30-35 minutes. Divide among serving plates and sprinkle with parmesan cheese if desired. Serve immediately.





Risotto with Italian Style Meatballs

Servings: 4 | Preparation: 30 Mins

Ingredients

1 package (12 oz.) Rosina Italian Style Meatballs
 1 tablespoon olive oil
 1 cup chopped white onion
 6 cups chicken or vegetable stock
 2 teaspoons minced garlic
 2¼ cups arborio rice (risotto rice)
 1 tablespoon butter

¼ cup heavy cream
 ¼ cup parmigiano - reggiano cheese, grated
 ¼ cup romano cheese, grated
 ¼ cup asiago cheese, grated
 2 tablespoons chives, thinly sliced
 4 tablespoons basil pesto
 salt and white pepper, to taste

Cooking Directions

Preheat oven to 350°F. Cook meatballs according to the package instructions. When finished set aside for later use. In a large sauté pan, over medium heat, add the olive oil and onion, then season with salt and pepper. Sauté for 3 minutes or until the onions are softened. Add the stock and garlic and then bring the liquid to a boil and reduce to a simmer. Cook for 6 minutes. Stir in the rice and simmer for 18 minutes, stirring constantly until the mixture is creamy and bubbly. Add the butter, cream, cheese and chives then taste and season with salt and pepper. Simmer for 2 more minutes and then serve. Serve risotto topped with meatballs, 4 teaspoons of basil pesto and garnish with chopped chives and extra parmigiano-reggiano cheese.

Cheese Tortellini Carbonara

Servings: 6 | Preparation: 20 Mins

Ingredients

1 package (19 oz.) Celentano Cheese Tortellini
 4 eggs, room temperature
 ¼ cup heavy cream
 1 cup grated parmesan cheese
 8 bacon slices, diced

1 shallot, minced
 8 garlic cloves, minced
 salt and black pepper to taste
 2 tablespoons fresh basil, chopped (optional)
 2 tablespoons fresh parsley, chopped (optional)

Cooking Directions

Bring a large pot of water to a boil and cook the tortellini according to package directions. Ladle out 1 cup of the pasta water to a small bowl, then drain pasta and set aside. In a separate bowl, whisk together the eggs, heavy cream and parmesan cheese and set aside. Add the diced bacon to a large skillet and heat over medium-high heat. Cook the bacon for 5-6 minutes until slightly crispy, but not hard. Remove from the pan and pat dry with a paper towel. Reserving the bacon grease in the pan, add the shallot and garlic, cook over medium heat for 2 minutes while stirring. Turn the heat to low, add the cooked bacon and pour in the cream mixture while stirring. Bring to a simmer, add the tortellini to the skillet and toss to combine. Once fully incorporated, use the reserved pasta water to adjust the thickness of the sauce until it reaches your desired consistency. Season with salt and black pepper. Divide into bowls and serve with parsley, basil and additional parmesan cheese.





Meatball Calzone

Servings: 12 | Preparation: 40 Mins

Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs

6 refrigerated pizza dough balls (16 oz. each)

3 cups marinara sauce

6 cups shredded mozzarella cheese

2 large eggs

1 teaspoon water

flour for dusting surface

Cooking Directions

Preheat oven to 375°F. Line a baking sheet with parchment paper. Roll out the pizza dough ball to a ¼ inch thickness on a lightly floured work surface. Cut two large circles into the dough. Using a fork, pierce a few small holes into the dough circles. Coat the center of the circles with 2 tablespoons of sauce, leaving a 1 inch border. Place about 4 meatballs onto the bottom half of the sauced dough circles and sprinkle approximately ½ cup of mozzarella cheese onto the meatballs. Fold dough in half over the filling and roll the edges by pressing and crimping them together to seal. Place calzones onto a non-stick baking sheet; repeat process for additional calzones. Beat together the eggs and water in a bowl and brush over the top of the calzones. Bake the calzones in the preheated oven for 40 minutes until golden brown. While calzones are baking, heat the remaining sauce to use for dipping. Remove calzones from the oven and let rest for 5 minutes before serving.

Cavatelli Vegetable Soup with Parmesan Broth

Servings: 4 | Preparation: 20 Mins

Ingredients

1 package (24 oz.) Celentano Cavatelli

2 tablespoons olive oil

4 garlic cloves, minced

3 carrots, peeled, halved and sliced

2 celery stalks, sliced

1 leek, white and pale green parts, rinsed and sliced

1 fennel bulb, halved, cored and sliced

1 (28 oz.) can chopped tomatoes

2 dried bay leaves

1, 3 inch square parmesan cheese rind

8 cups water or vegetable broth

1 tablespoon fresh parsley, chopped

1 tablespoon chopped fresh basil

salt and black pepper to taste

¼ cup grated parmesan cheese

Cooking Directions

Heat olive oil in a large pot over medium heat. Add the garlic and cook until fragrant (about 2 minutes.) Add the carrots, celery, leeks, fennel, tomatoes and bay leaves and cook until the vegetables begin to soften, about 5 minutes stirring occasionally. Add the water and parmesan cheese rind and bring to a simmer. Partially cover the pot with a lid and simmer until the vegetables are tender, about 20-25 minutes. Remove and discard the parmesan cheese rind and bay leaves. Stir in the parsley, basil and season the soup with salt and black pepper. Cook the cavatelli according to package instructions, drain and divide into soup bowls. Ladle soup into bowls, sprinkle with the grated parmesan cheese and serve immediately.



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Orecchiette with Italian Style Meatballs

Servings: 4 | Preparation: 25 Mins

Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs

4 tablespoons unsalted butter

1 package (10 oz.) cremini mushrooms, thinly sliced

4 cups chopped kale, ribs and stems removed

1 shallot, minced

3 cloves garlic, minced

3 tablespoons all-purpose flour

2 cups chicken stock

salt and black pepper to taste

1 lb. orecchiette pasta

4 tablespoons grated parmesan cheese

Cooking Directions

Preheat oven to 350°F and cook meatballs according to the package instructions and set aside for later use. To make the sauce, set a large sauté pan over medium heat, add the butter and the mushrooms. Cook for 5 minutes until the mushrooms begin to brown, stirring often. Stir in the kale, shallots and garlic and cook for an additional 5 minutes. Sprinkle in the flour and stir well. Add the chicken stock and bring to a boil. Add the cooked meatballs to the sauce and reduce to a simmer. Season the sauce with salt and black pepper to taste. Bring a large pot of water to a boil and cook the orecchiette according to the package instructions. Drain and return to the pasta pot. To serve, divide the pasta among bowls, top with meatballs and sauce, and garnish with parmesan cheese.

Lazy Lasagna

Servings: 6 | Preparation: 60 Mins

Ingredients

1 package (12 oz.) Rosina Italian Style Meatballs

1 package (24 oz.) Celentano Large Round Cheese Ravioli

2 jars (16 oz.) marinara sauce

1 bag (16 oz.) shredded Italian cheese blend or mozzarella cheese

Cooking Directions

Heat oven to 375°F. Thaw cheese ravioli in hot water for 1 minute, drain and set aside. Thaw 35 meatballs in microwave for 1-2 minutes; crumble the thawed meatballs into small pieces using a fork or food processor. In a 9 x 13 inch baking dish, pour a thin layer of spaghetti sauce to cover the bottom of the dish. Arrange 12 ravioli in a single layer over the sauce. Take half of the crumbled meatballs and spread over the ravioli. Sprinkle half of the cheese over the meatballs. Repeat the process with a second layer of sauce, ravioli and meatballs. Add a thin layer of sauce over the top of the meatballs. Bake for 45 minutes, covered with tin foil. Uncover after 45 minutes and sprinkle with the rest of cheese. Bake uncovered for an additional 10 - 15 minutes. Let stand for 5 - 10 minutes before serving.





Classic Meatball Sub

Servings: 5 | Preparation: 25 Mins

Ingredients

- 1 package (12 oz.) Rosina Angus Meatballs
- 6, 6 inch submarine rolls
- 1 jar (24 oz.) marinara sauce
- grated parmesan cheese

Cooking Directions

Preheat oven to 350°F. Partially thaw meatballs in microwave oven for 30 seconds. In a large pot, combine meatballs and spaghetti sauce. Cook on medium heat for 10-12 minutes until meatballs are heated through. After meatballs are heated through spoon meatballs onto bottom half of the submarine roll and sprinkle with parmesan cheese, cover with top half of roll. Place on a foil-lined baking sheet and bake for 5 minutes.

4 Cheese Ravioli with Spicy Arrabbiata Sauce

Servings: 4 | Preparation: 20 Mins

Ingredients

- 1 package (19 oz.) Celentano
- 4 Cheese Ravioli
- 1 tablespoon olive oil
- 1 lb. hot Italian sausage, casings removed
- 1 yellow bell pepper, thinly sliced
- 1 red onion, thinly sliced
- 3 garlic cloves, minced
- 1 can (28oz.) crushed tomatoes
- 8 basil leaves, chopped
- salt and black pepper, to taste

Cooking Directions

Heat a large skillet over medium heat. Add the olive oil and sausage and cook for 5-6 minutes breaking up the sausage into small pieces until completely cooked. Transfer the cooked sausage to a plate and discard all but 1 tablespoon of the cooking fat. Add the peppers and onions to the pan, season them with salt and black pepper and cook for 6 minutes stirring occasionally. Add the garlic and continue to cook for 6 additional minutes. Add the crushed tomatoes and sausage back to the pan and bring to a simmer. Meanwhile, cook the ravioli according to the package instructions, drain and add to the sauce. Toss to combine all ingredients. Divide ravioli among bowls and top with basil leaves. Serve immediately.





Polenta with Italian Style Meatballs

Servings: 4 | Preparation: 60 Mins

Ingredients

1 package (26 oz.) Rosina Italian Style Meatballs
 1 jar (16 oz.) fra diavolo sauce
 2 tablespoons olive oil
 1 cup diced white onion
 2 tablespoons minced garlic

4 cups vegetable stock
 1½ cups cornmeal polenta
 ¼ cup grated romano cheese
 ¼ cup grated parmesan cheese
 2 tablespoons ricotta cheese
 salt and black pepper to taste

Cooking Directions

In a large saucepan with lid, heat the meatballs in the fra diavolo sauce over medium heat for 20-25 minutes stirring occasionally. Using a second large saucepan heat olive oil over medium heat, add the onions and garlic and cook until translucent and soft (about 3-4 minutes.) Pour in the vegetable stock and bring to a boil. Reduce the heat to a simmer and then while stirring constantly with a whisk, slowly pour in the polenta. Continuing to whisk and cook for 5 minutes. Whisk in the ricotta, romano and parmesan cheeses and season with salt and black pepper to taste. To plate, divide the polenta into bowls and spoon the meatballs and sauce over top. Serve garnished with additional parmesan or romano cheese.

Cheese Stuffed Shells with Bolognese Sauce

Servings: 4 | Preparation: 90 Mins

Ingredients

1 package Celentano Stuffed Shells
 1 white onion, diced
 4 celery ribs, thinly sliced
 2 carrots, peeled and diced small
 5 garlic cloves, thinly sliced
 ¼ cup olive oil
 ¼ lb. pancetta, finely chopped
 1 lb. ground veal (optional)

1 lb. ground pork
 1 can (6 oz.) tomato paste
 1 cup milk
 1 cup white wine
 1 cup water
 1 teaspoon chopped, fresh thyme
 salt and black pepper to taste
 parmesan cheese, if desired

Cooking Directions

In a heavy bottom pot over medium heat, cook the onion, celery, carrot, and garlic in the olive oil. Cook stirring occasionally for 5-7 minutes until vegetables are softened and season with salt and black pepper. Add the pancetta, veal and pork and cook over high heat, stirring to break up the lumps. Cook until the meat is fully cooked (about 6-8 minutes.) Stir in the tomato paste, milk, wine, water, and thyme and gently simmer covered until sauce begins to thicken (about 1 hour.) Adjust seasoning with salt and black pepper. Preheat oven to 350°F. In a casserole dish, cover the bottom of the baking dish with some of the Bolognese sauce. Add the stuffed shells to the baking dish and cover the top of the stuffed shells with additional Bolognese sauce. Cover the baking dish with foil and bake for 30-35 minutes. Divide among serving plates and sprinkle with parmesan cheese if desired. Serve immediately.



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Italian Style Meatballs with Marsala Sauce

Servings: 4 | Preparation: 30 Mins

Ingredients

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| 1 package (26 oz.) Rosina Italian Style Meatballs | ½ cup Marsala cooking wine |
| 2 tablespoons unsalted butter | 2 cups beef stock |
| 1 package (10 oz.) cremini mushrooms, cleaned and thinly sliced | ⅓ cup heavy cream |
| 1 shallot, peeled and minced | salt and black pepper to taste |
| 3 garlic cloves, minced | 1 lb. fettuccine pasta |
| 3 tablespoons all-purpose flour | 4 tablespoons chopped fresh parsley |
| | 4 tablespoons grated parmesan cheese |

Cooking Directions

Preheat oven to 350°F and cook meatballs according to the package instructions and set aside for later use. To make the sauce, set a large saucepan over medium heat, add the butter and mushrooms and cook for 7 minutes until they begin to brown stirring often. Stir in the shallots and garlic and continue to cook for an additional 2 minutes. Sprinkle in the flour and stir well. Add the Marsala wine and bring to a boil, stir in the beef stock and heavy cream and return to a simmer. Add the cooked meatballs to the sauce and return to a simmer. Season the sauce with salt and black pepper to taste. Hold mixture covered on low until the pasta is ready. Bring a large pot of water to a boil and cook the fettuccine according to the package instructions. Drain and return to the pasta pot. To serve, divide the pasta among bowls and top with meatballs in marsala sauce. Garnish with parsley and parmesan cheese.

Mini Rounds® Cheese Ravioli Soup with Italian Sausage and Baby Arugula

Servings: 4 | Preparation: 25 Mins

Ingredients

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| 1 package (13 oz.) Celentano Mini Rounds® Cheese Ravioli | ½ cup frozen carrots and peas |
| ½ lb. mild (or hot) Italian sausage, casing removed | 2 cups marinara or tomato sauce |
| ¼ cup diced onion | 4 cups unsalted chicken broth |
| 2 stalks celery, diced | ¼ cup sun-dried tomatoes |
| | 4 cups baby arugula, rough chopped |
| | 4 tablespoons ricotta cheese |

Cooking Directions

Bring a large pot of water to a boil and cook the ravioli according to the package directions. Drain and set aside. Preheat a large saucepan over medium-high heat. Brown sausage for 5-7 minutes, stirring to crumble sausage assuring sausage is completely cooked. Stir in onion, celery, carrots and peas into the sausage and cook for 4 minutes, stirring often. Reduce heat to medium-low. Stir in pasta sauce, broth and sun-dried tomatoes. Simmer for 8-10 minutes, stirring occasionally. To serve, divide ravioli into bottom of soup bowls. Divide soup into bowls, top each bowl with a handful of rough chopped baby arugula, then finish with 1 tablespoon of ricotta cheese for each bowl.



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Italian Style Meatball Stuffed Eggplant

Servings: 4 | Preparation: 45 Mins

Ingredients

1 package (12 oz.) Rosina Italian Style Meatballs thawed and crumbled
 2 fresh whole eggplants
 2 tablespoons olive oil
 1 white onion, chopped
 2 carrots, chopped

2 garlic cloves, minced
 1 tablespoon dried Italian herbs
 1 cup marinara sauce
 ¼ cup shredded parmesan cheese
 salt and black pepper to taste

Cooking Directions

Preheat oven to 350°F. Cut the eggplant in half lengthwise and scoop out some of the flesh to create a hollow boat. Dice the scooped-out flesh of the eggplant and set aside. Place the eggplant halves in a baking dish. In a large skillet, heat olive oil over medium heat. Add the onion and carrots to the pan and cook for 2 minutes. Next, add the garlic and reserved chopped eggplant and cook for 5 minutes, stirring occasionally. Add the crumbled meatballs to the vegetables and stir to combine; season with the dried Italian herbs, salt and black pepper. Add the marinara sauce and stir to combine all ingredients. Continue to cook for 5 minutes over low heat. Turn off the heat and using a spoon scoop the vegetable mix into the eggplant halves. Cover the baking dish with aluminum foil and bake for 30-35 minutes. Remove the aluminum foil after 30 minutes and top each eggplant with shredded Parmesan cheese. Place the uncovered dish back into the oven for 5 minutes to melt the cheese. Remove from the oven and serve with additional warmed marinara sauce.

Lasagna Soup

Servings: 4 | Preparation: 40 Mins

Ingredients

1 package (26 oz.) Rosina Homestyle Meatballs
 1 package (19 oz.) Celentano 4 Cheese Ravioli
 2 tablespoons olive oil
 ½ small yellow onion, chopped
 2 garlic cloves, minced
 4 cups chicken broth

1 can (14.5 oz.) diced tomatoes
 2 tablespoons tomato paste
 1 cup whole-milk ricotta
 ½ cup shredded mozzarella
 6 fresh basil leaves, chopped
 salt and black pepper, to taste

Cooking Directions

In a heavy saucepan over medium heat, warm the olive oil. Add the onion and sauté until translucent, about 4 minutes. Add the garlic and sauté until softened, about 2 minutes. Stir in the chicken broth, tomatoes with their juices, and tomato paste. Raise the heat to medium-high and bring to a boil. Reduce the heat to low and simmer until the broth thickens, about 15 minutes. Season with salt and pepper to taste. Add the meatballs and cook just until warmed through, about 15 minutes. Bring a large pot of water to a boil and cook the ravioli according to the package directions. Drain and set aside. In a small bowl, stir together the ricotta, mozzarella, and the remaining 3 tablespoons of Parmesan cheese. Stir in the basil and season with salt and black pepper to taste. To serve, divide ravioli into bottom of soup bowls, ladle soup into shallow bowls and top with a generous dollop of the ricotta mixture. Serve immediately.





YOUR CREATIVE INSPIRATION



ABOUT OUR FEATURED BRANDS



When it comes to the meals we make, we all want to create a memorable experience. The premium ingredients in Rosina meatballs are the inspiration that home chefs can always count on to help them get creative in the kitchen. We'll show them that thanks to the variety, delicious flavor and consistency of our products, Rosina has mastered the art of the meatball so that they can master the moment and be inspired to make each of their meals a masterpiece.



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OLD WORLD MEETS YOUR WORLD

Usually having deliciously authentic Italian cuisine means either a visit to the old country or having a Nonna to bequeath her secret recipes. Whipping up some Italian "ish" dish at home simply doesn't meet discriminating tastes. That's where Celentano® comes in... there's an undeniably authentic quality to our products that make it possible for home cooks to create, serve and enjoy fresh, traditional Italian cuisine in their homes any time. And they can stock up on these farm-to-table fresh products so that a true taste of old world flavor is always close to home.

ENJOY PRODUCTS FROM OUR ENTIRE BRAND PORTFOLIO



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