

# PASTA LABELLA RECIPES

*GREAT RECIPES FOR THE  
WORLDS FINEST  
PASTA.*

*AVAILABLE ONLY THROUGH SYSCO*

# PASTA LABELLA

## **WARM WINTER SALAD** *with Tomato Basil Penne Rigate & Turkey*

### **INGREDIENTS**

1 -12 oz. Pkg. Pasta LaBella Tomato Basil Penne Rigate - #6329668  
1/4 Cup Extra Virgin Olive Oil  
1/4 Cup Garlic White Wine Vinegar  
1 Cup Mushrooms, Thinly Sliced  
3/4 Cup Red Onions, Halved and Sliced  
1 Cup Roma Tomatoes, Diced  
9 oz. Turkey Breast, Cut into Strps  
1/4 Cup Fresh Basil, Chopped  
1/4 Cup Parmesan Cheese, Grated  
Salt & Pepper To Taste

### **PREPARATION**

Cook pasta according to package directions. When pasta is "al dente", drain well. Add hot pasta to large mixing bowl. Toss with all remaining ingredients and serve immediately. Garnish with julienned sage leaves.

### **SERVES**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## TOMATO BASIL PENNE PRIMAVERA

### INGREDIENTS:

1 -12 oz. Pkg. **Pasta LaBella Tomato Basil Penne Rigate #6329668**  
1/4 Cup Extra Virgin Olive Oil  
1/2 Cup White Onions, Julienned  
1/2 Cup Zucchini, Seeded and Sliced  
1/2 Cup Carrots, Julienned  
1/2 Cup Yellow Bell Pepper, Julienned  
3/4 Cup Tomatoes, Diced  
3/4 Tsp. Garlic Powder  
1/4 Cup Fresh Basil, Chopped  
1/2 Cup Pasta Cooking Broth (\*\*)  
2 Tbs Sweet Cream Butter  
1/2 Tsp Ground Black Pepper  
Salt to Taste  
1/4 Cup Grated Parmesan Cheese

### PREPARATION:

Cook pasta according to package directions. Meanwhile preheat olive oil in large sauté pan or pot over medium heat. Now add onions, zucchini, carrots, bell pepper and tomatoes to skillet and sauté for 6 minutes. Season vegetables with garlic, basil, salt and pepper. Now add pasta broth and hot al dente pasta. Toss all ingredients together well. Now add butter and toss again. Sprinkle with parmesan cheese and serve.

(\*\*)Pasta Cooking Broth: Before draining pasta, reserve liquid for recipe.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## TOMATO BASIL PENNE WITH TOMATOES, GARLIC AND OLIVES

### INGREDIENTS:

1 -12 oz. Pkg Pasta LaBella Tomato Basil Penne Rigate #6329668  
2 Tbs. Extra Virgin Olive Oil  
1 1/4 Cups Roma Tomatoes, Diced  
1 Tbs. Fresh Garlic, Chopped  
1/4 Cup Green Onions, Thinly Sliced  
1/3 Cup Black Olives, Broken  
1 1/2 Tbs Fresh Basil, Chopped  
1/2 Cup Chicken Stock  
1/4 Tsp. Salt  
1/4 Tsp Black Pepper  
1/4 Cup Parmesan Cheese, Grated

### PREPARATION

Cook pasta according to directions on package. Heat olive oil in large sauté pan. Add tomatoes, garlic, green onions, and olives. Cook and stir for 3 minutes. Now add basil to skillet and cook and stir 2 more minutes. Add chicken stock and bring sauce to a simmer. Mix in hot pasta and begin to toss until heated thoroughly. Sprinkle with parmesan cheese and serve.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# **PASTA LABELLA**

## **TOMATO BASIL FETTUCCINE Pomodoro Style**

### **INGREDIENTS**

1 -12 oz. Pkg. Pasta LaBella Tomato Basil Fettuccine #6329643  
1/4 Cup Extra Virgin Olive Oil  
2 1/2 Cups Roma Tomatoes, Diced  
1/4 Cup Fresh Basil, Chopped  
1 Tsp. Garlic, Minced  
3/4 Cup Chicken Stock  
1/4 Cup Parmesan Cheese, Grated  
Salt & Pepper To Taste

### **PREPARATION**

Cook pasta according to package directions. Heat olive oil, tomatoes, basil, and garlic in large skillet, season with salt and pepper, and sauté for 5 minutes. Add chicken stock and simmer for 3 minutes. Mix with hot Tomato Basil Fettuccine, sprinkle with cheese, and serve.

This recipe also works well with PASTA LABELLA TOMATO BASIL PENNE.

### **SERVES**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## TOMATO BASIL PENNE RIGATE WITH TURKEY & PINE NUTS

### INGREDIENTS:

1 -12 oz. Pkg Pasta LaBella Tomato Basil Penne Rigate #6329668  
2 Tbs. Extra Virgin Olive Oil  
8 oz. Cooked Turkey Breast, 1" Diced  
2 Tbs. Pine Nuts  
1 Tbs. Fresh Garlic, Chopped  
1 Cup Chicken Stock  
1/2 Cup Cannellini Beans, Cooked and Drained  
1 Tbs Flour  
2 Tbs White Wine or Dry Vermouth  
1 Cup Fresh Spinach Leaves, Torn  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. In a large skillet, heat olive oil. Then add turkey and pine nuts. Cook approximately 2 minutes until pine nuts are golden brown and turkey has formed a slightly brown crust. Next add garlic and cook for 30 seconds. Add chicken stock and cannellini beans and bring the liquid to a boil. Combine flour and vermouth to make a white wash. Add the white wash to sauce and whisk in. Cook until sauce thickens slightly. Toss in hot, "al dente" pasta and spinach leaves. When spinach is slightly wilted, serve immediately.

Garnish Notes: Finely chopped tomato tossed with Parmesan and Fresh Basil

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## PLAZA STYLE TOMATO BASIL PENNE SALAD

### INGREDIENTS:

1 -12 oz. Pkg. Pasta LaBella Tomato Basil Penne Rigate #6329668  
1/4 Cup Extra Virgin Olive Oil  
6 oz. Provolone Cheese, Sliced and Julienned  
6 oz. Deli Pepperoni, Sliced and Julienned  
1/2 Cup Red Onions, Halved and Sliced  
1 Cup Ripe Tomatoes, Diced  
1/2 Cup Green Bell Pepper Strips  
1/4 Cup Scallions, Minced  
1/4 Tsp. Basil Leaves  
1/4 Tsp. Oregano Leaves  
1/4 Tsp. Onion Powder  
1/4 Tsp. Garlic Powder  
1/3 Cup Balsamic Vinegar  
1/2 Cup Romano Cheese, Shredded  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. When pasta is "al dente", drain in colander, rinse with cold water until cool. Place in large mixing bowl toss pasta with all remaining ingredients. Chill and serve.

### VARIATIONS

Use smoked goods for Provolone Cheese  
Use Italian Dressing in place of Olive Oil & Vinegar  
Reduce the amount of cheese and pepperoni, and add chicken strips.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# **PASTA LABELLA**

## **ITALIAN DELI SALAD with Tomato Basil Penne Rigate**

### **INGREDIENTS**

1 -12 oz Pkg PASTA LaBella TOMATO BASIL PENNE RIGATE - #6329668  
1/2 Cup Extra Virgin Olive Oil  
1/3 Cup Balsamic Vinegar  
1 Cup Scallions, Chopped  
1/3 Cup Fresh Basil, Chopped  
2 Cups Plum Tomatoes, Halved & Sliced  
1/2 Cup Yellow Onion, Julienned  
6-oz. Provolone Cheese, Julienned  
6-oz. Genoa Salami, Julienned  
1/3 Cup Parmesan Cheese, Grated  
Salt & Pepper To Taste

### **PREPARATION**

Cook pasta according to package directions. Whisk together olive oil, vinegar, scallions, basil, salt, and pepper in bowl and set aside. Toss pasta with all remaining ingredients in large mixing bowl, then blend with dressing. Sprinkle with cheese and serve.

### **SERVES**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions



# PASTA LABELLA

## GREEK STYLE TOMATO BASIL PENNE SALAD

### INGREDIENTS:

1 -12 oz. Pkg. Pasta LaBella Tomato Basil Penne Rigate #6329668  
1 Cup Cucumber, Peeled, Seeded and Sliced  
1 1/2 Cups Tomatoes, Diced, Large  
1/2 Cup Red Onions, Chopped  
3/4 Cup Kalamata Olives, Pitted & Chopped  
5 oz. Feta Cheese, Crumbled  
1/2 Cup Extra Virgin Olive Oil  
1/4 Cup Fresh Lemon Juice  
1/4 Cup White Wine Vinegar  
3/4 Tbs. Oregano  
1 Tsp. Garlic Powder  
1 Tbs. Fresh Parsley, Chopped  
Salt and Pepper, To Taste  
1/4 Cup Parmesan Cheese, Grated

### PREPARATION:

Cook pasta according to package directions. When pasta is "al dente" put in colander and rinse with cold water until pasta is cool to the touch. Drain well again. Now in large mixing bowl, combine pasta with cucumber, tomatoes, onions, olives and feta cheese. Next in small mixing bowl, whisk together olive oil, lemon juice, vinegar with all remaining spices. Pour dressing over pasta salad. Mix well. Sprinkle with grated parmesan cheese and serve.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## TEQUILA LIME CHICKEN WITH FARFALLE

### INGREDIENTS:

16 oz. Pasta LaBella Bow ties - #5309547  
2 Tbs. Olive Oil  
12 oz. Chicken Breast, Diced 1"  
1 Tbs. Fresh Garlic, Sliced  
3/4 Cup Yellow Onions, Julienned  
1/2 Cup Green Bell Pepper Strps  
1/2 Cup Red Bell Pepper Strps  
1 1/2 Tbs. Fresh Lime Juice  
1 oz. Tequila  
2 Cups Heavy Whipping Cream  
2 Tbs. Fresh Cilantro, Chopped  
4 Tbs. Sweet Cream Butter  
1/3 Cup Parmesan Cheese, Grated  
Salt and Pepper , To Taste

### PREPARATION:

Cook pasta according to package directions. Meanwhile, heat olive oil in large skillet over medium-high heat. Sauté chicken for 3 minutes. Add garlic, onions, bell peppers and cook and stir for 4 more minutes. Add lime juice and tequila. \*\*Be careful, pan may flame up. Simmer 1 minute. Add heavy whipping cream and cilantro. Cook and stir until sauce has reached a medium-thin consistency. Add sweet cream butter and parmesan cheese. Season with salt and pepper. When sweet cream butter and parmesan cheese have melted into sauce. Mix in bow ties and cook until thoroughly heated. Serve immediately.

### SERVES:

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer Portions

# **PASTA LABELLA**

## **PENNE RIGATE CON BROCCOLI**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Penne Rigate #5522479  
1/4 Cup Extra Virgin Olive Oil  
1/2 Cup Vadalìa Onions, Sliced  
4 Garlic Cloves, Sliced  
1 Cup Red Bell Pepper, Diced  
2 1/2 Cups Broccoli Florets  
3/4 Tbs. Basil Leaves  
1/4 Tbs. Oregano Leaves  
1 1/4 Cups Chicken Stock  
Salt and Pepper, To Taste  
1/3 Cup Parmesan Cheese, Grated

### **PREPARATIONS:**

Cook pasta according to package directions. Pour olive oil in large pre-heated skillet. Sauté onions for 2 minutes. Add garlic and red bell peppers and sauté for 2 minutes. Now add broccoli and cook 5 minutes. Add chicken stock and all spices. Simmer for 2 minutes. Add hot pasta and mix well. Sprinkle with parmesan cheese and serve

### **SERVES:**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

This recipe works well with any short good pasta product.

# **PASTA LABELLA**

## **PENNE RIGATE PEPPER STEAK SALAD**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Penne Rigate #5522479  
1/2 Cup Olive Oil  
1 Lb. Sirloin -trimmed and pounded  
1 Cup Yellow Bell Pepper Strps  
1 Cup Red Bell Pepper Strps  
1 1/4 Cups Carrots, julienned  
2 Cloves Garlic, Thinly Sliced  
1/4 Cup Fresh Basil, chopped  
1/4 Cup Fresh Chives, chopped  
1 Tbs. Fresh Tarragon, minced  
1 Cup Dijon Vinaigrette Dressing  
1/4 Cup Cracked Black Pepper  
Salt and Pepper, to taste

### **PREPARATION:**

Prepare pasta according to package directions. Meanwhile, rub steaks with olive oil and coat with pepper. Heat sauté skillet. When pasta has cooked 5 minutes, brown steaks in skillet to medium rare and remove. When pasta is "al dente", drain and place into colander. Put pot back on stove, heat on high. Add olive oil, vegetables, and spices, cook for 5 minutes. Keep vegetables cnsp. In a large mixing bowl add hot pasta and top with sautéed vegetable mixture. Cut steaks into 1 1/2" long strps and add to salad. Pour in dressing and mix well. Serve immediately.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions

This recipe also works well with Porcini Mushroom Penne Rigate, Mostaccioli or Mafalda

# PASTA LABELLA

## MANHATTAN CHICKEN AND SHELL SOUP

### INGREDIENTS:

1 lb. **Pasta LaBella Medium Shells #6271399**  
1/3 Cup Extra Virgin Olive Oil  
1 1/2 Cups Red Onions, Diced large 1/2"  
2 Cups Carrots, Diced large  
2 Cups Celery, Diced large  
2 Cups Yellow Bell Peppers, Diced large  
1 1/2 Lbs. Chicken Breast, Diced 1/2"  
1 1/2 Tbs. Garlic, Minced  
1 Tsp. White Pepper  
1 Tsp. Black Pepper  
1 Tsp. Salt  
1 Tsp. Poultry Seasoning  
2 Bay Leaves  
2 -14 1/2 oz. Cans Tomatoes, Diced with juice  
1 -12 oz. Can Tomato Paste  
6 Cups Chicken Stock  
1 Cup Parmesan Cheese, Grated

### PREPARATION:

Heat olive oil in large pot. Sauté onions, carrots, celery and bell peppers over medium heat for 10 minutes. Now add chicken breast, garlic and all spices. Cook for 15 minutes. Next add chicken broth and diced tomatoes with juice. Bring soup to a simmer. Simmer for 10 minutes. Now whisk in tomato paste until soup is smooth. Simmer soup for 20 minutes

Meanwhile, in a separate pot cook pasta according to package directions. When pasta is "al dente", drain in colander. Add hot pasta to soup and mix well. To finish, whisk in Parmesan cheese and serve immediately.

### SERVES:

8 Dinner Portions  
10 Luncheon Portions  
16 Appetizer Portions

This recipe also works well with Macaroni, Radiatore, Wide Egg Noodle or Star pasta

# **PASTA LABELLA**

## **NOODLES KIELBASA**

### **INGREDIENTS:**

1 lb. Pasta LaBella Wide Egg Noodles #5846886  
1/4 Cup Olive Oil  
1 1/2 Tbs Garlic, Minced  
1 Lb. Polish Kielbasa, Sliced  
2 Cups Bell Peppers, Strips  
1 1/2 Cups Golden Hominy, Drained  
1 Tbs Parsley, Chopped  
1 1/2 Cups Chicken Stock  
2 Tbs Butter  
Salt and Pepper to taste

### **PREPARATION:**

Prepare pasta according to package directions. Meanwhile, add olive oil to large pre-heated skillet. Sauté sausage, peppers, onions, and hominy. Add spices and cook for 5 minutes. Now add stock and simmer for 3 minutes. Mix in hot pasta, well. Add butter and melt into pasta. Serve immediately.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
12 Appetizer or Side Dish Portions

This recipe also works well with Penne Rigate, Ziti or Mostaccioli.

# **PASTA LABELLA**

## **ITALIAN VEGETABLES WITH BUTTERED NOODLES**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Wide Egg Noodles #5846886  
6 Tbs. Butter  
2 Cups Chicken Stock  
16 oz. Frozen Italian Style Vegetables  
1/4 Tsp. Salt  
1/4 Tsp. Black Pepper  
1/2 Tsp. Garlic Powder  
1/2 Tsp. Onion Powder  
1/3 Cup Grated Parmesan Cheese

### **PREPARATION:**

Cook pasta according to package directions. Meanwhile in large pot over medium high heat, add butter, stock, vegetables and all spices. Simmer for 8 minutes. Toss in hot pasta. Mix well. Sprinkle with parmesan and serve.

### **SERVES:**

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer or Side Dish Portions

This recipe also works well with Small Bow ties, Cavatelli and Medium Shell pasta

## HAVANA STYLE RIGATONI

### INGREDIENTS:

2 lbs. Pasta LaBella Rigatoni #5779467  
1/3 Cup Virgin Olive Oil  
2 Lbs. Boneless, Skinless Chicken Breast, Diced Large  
1 1/2 Cups Red Onion, Diced Large  
6 Cloves Garlic, Minced  
2 Cups Cuban Chili Peppers, Sliced  
1 Medium Green Bell Pepper, Diced large  
1 Medium Red Bell Pepper, Diced large  
1 1/2 Tbs Basil Leaves  
1 Tbs. Oregano  
1 Tbs. Milled Black Pepper  
1/2 Tsp. White Pepper, Ground  
1/2 Tsp. Red Pepper  
1 Tbs. Kosher Salt to taste  
3 Cups Diced Canned Tomatoes with juice  
2 1/2 Cups Tomato Juice  
1/2 Cup Dry White Wine  
1/2 Cup Dry Red Wine  
1 1/2 Tbs Fresh Italian Parsley, Chopped  
1 1/2 Cups Grated Romano Cheese

### PREPARATION:

Prepare pasta according to package directions. Meanwhile, in a preheated pot, add olive oil. Once olive oil is hot, add chicken and brown. Then add onions, garlic, and all bell peppers to the pot. Cook for 8 - 10 minutes over medium heat. Next add basil, oregano, black, red, and white peppers, and salt. Cook for an additional 8 - 10 minutes. Pour in diced tomatoes and tomato juice. Bring the sauce to a simmer and add red and white wine. Once sauce simmers again, cook for 15 more minutes.

When pasta is done, drain in colander and lightly toss with 1 1/2 Tbs of olive oil. Put hot, oiled pasta back in the pot and cover with the lid. Let stand.

To finish tomato sauce, add Italian parsley and mix well. Keep sauce hot.

Add hot Rigatoni to bowl and top with Cuban tomato sauce and serve. Sprinkle with Romano Cheese.

SERVES: 10 Dinner Portions 14 Luncheon Portions 20 Appetizer Portions

\*Cuban peppers can be substituted for Anaheim Chilis or Banana Pepper.

This recipe will also work well with Rigatoni #1, Ziti with Lines, Cavatappi, Rotelle or Large Shell Pasta.



# **PASTA LABELLA**

## **PENNE RIGATE GAMBERI**

### **INGREDIENTS:**

1 lb. Pasta LaBella Penne Rigate #5522479  
1/4 Cup Imported Olive Oil  
10 oz. Large Shrimp, Shelled and Cleaned  
1 1/2 Cups Yellow Bell Pepper, Diced  
1/2 Cup Mushrooms, Sliced  
3 Cloves Garlic, Thinly Sliced  
1 1/2 Tbs. Fresh Basil, Chopped  
1 1/2 Cups Crushed Tomatoes  
1/4 Cup Parmesan Cheese, Freshly grated  
Salt and Pepper to taste

### **PREPARATION:**

Heat olive oil in a large skillet. Prepare pasta according to package directions. Sauté shrimp until half-cooked, then add peppers, mushrooms, garlic and seasonings and lightly cook for 3 minutes. Add crushed tomatoes to skillet and simmer until heated throughly. Mix in hot pasta, sprinkle with Parmesan cheese and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer Portions

# PASTA LABELLA

## FARFALLE WITH NO-FAT MARINARA

### INGREDIENTS:

16 oz. Pasta LaBella Bow ties #5309547  
4 Cups Defatted Vegetable Stock  
1/2 Cup Red Onions, Diced  
3/4 Cup Bell Peppers, Diced Large  
3/4 Cup Carrots, Sliced  
1 Cup Mushrooms, Sliced  
1 1/2 Tbs. Fresh Garlic, Diced  
1 Tbs. Basil  
1 Tsp. Oregano  
1 Tsp. Onion Powder  
1/2 Tsp. Sage  
1 1/4 Cups Tomato Paste  
Salt & Pepper, To Taste  
1/4 Cup Parmesan Cheese, Grated (Optional)

### PREPARATION:

Cook pasta according to package directions. Meanwhile in large pot, combine stock, vegetables and all spices. Simmer all ingredients over medium high heat for 6 minutes. Now slowly begin to whisk in tomato paste until all is used. Cook sauce to a medium-thick consistency. Serve over hot pasta. Sprinkle with Parmesan Cheese and serve.

### SERVES:

4 Dinner Portions  
5 Luncheon Portions  
6 Appetizer or Side Dish Portions

# PASTA LABELLA

## FARFALLE AND SHRIMP SCAMPI

### INGREDIENTS:

1 - 12 oz. Pkg PASTA LABELLA FARFALLE #5868377  
2 Tbs. Olive Oil  
2 Tbs. Butter  
1 1/2 Tbs. Garlic, Chopped  
1/2 Cup Red Bell Peppers, Diced  
1/2 Cup Green Onions, Minced  
10 oz. Rock Shrimp - thawed  
1 1/4 Cups White Wine  
1 Tsp. Lemon Pepper Seasoning

### PREPARATION:

Cook pasta according to package directions. Meanwhile, heat large skillet with olive oil and butter over medium high heat. Sauté garlic, peppers and green onions for 3 minutes. Add shrimp and spices, sauté for 3 minutes, add wine to skillet and simmer. Next mix in hot pasta. Pasta sauce should very lightly coat pasta. Serve immediately.

### SERVES:

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer or Side Dish Portions

This recipe also works well with Lemon Pepper Penne Rigate or Mafalda pasta.

# **PASTA LABELLA**

## **COUNTRY STYLE PENNE**

### **INGREDIENTS:**

1 - 16 oz Pkg Pasta LaBella Penne Rigate #5522479  
1/3 Cup Olive Oil  
1 Cup New Potatoes, Halved and Sliced  
1 Cup Yellow Onions, Julienned  
2 Tbs. Fresh Garlic, Sliced  
1 Cup Green Bell Pepper Strps  
12 oz. Hot Italian Sausage Links, Cooked and Sliced  
16 oz. Tomato or Spaghetti Sauce  
1/2 Tbs Basil Leaves  
1 Tsp. Oregano Leaves  
1/4 Tsp. Sage  
Salt and Pepper, To Taste  
1/2 Cup Romano Cheese, Grated

### **PREPARATIONS:**

Cook pasta according to package directions. Meanwhile, heat olive oil in large pot. Sauté potatoes for 6 minutes. Add onions, garlic and bell peppers and sauté for 6 minutes. Add sausage, tomato (or spaghetti) sauce and all spices and simmer for 8 additional minutes. Pour hot sauce over hot, "al dente" pasta. Sprinkle with Romano cheese and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer or Side Dish Portions

This recipe also works well with Rigatoni, Mafalda, Mostaccioli or Ziti with Lines.

# **PASTA LABELLA**

## **COUNTRY NOODLES AND HAM**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Wide Egg Noodles #5846886  
1/4 Cup Olive Oil  
1/2 Cup Yellow Onions, Diced  
12 oz. Ham, Diced Large  
1 Cup Mushrooms, Sliced  
1 Cup Frozen Peas, Thawed  
1 Tbs. Garlic, Chopped  
2 Cups Chicken Stock  
Salt and Pepper, To Taste  
3 Tbs Sweet Cream Butter  
1/3 Cup Grated Parmesan Cheese

### **PREPARATIONS:**

Cook pasta according to package directions. Meanwhile, heat olive oil in large pot. Sauté onions and ham for 3 minutes on high heat. Add mushrooms, peas and garlic and cook for 6 minutes. Add chicken stock, salt, pepper and sweet cream butter. Simmer for 3 minutes. Mix in hot Egg Noodles, sprinkle with parmesan cheese and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer or Side Dish Portions

# **PASTA LABELLA**

## **CAVATAPPI POMPILIO**

### **INGREDIENTS:**

1 - 16 oz. pkg. Pasta LaBella Cavatappi #6103170  
12 oz. Capicola Ham, julienned  
3 cups heavy whipping cream  
3/4 Tbs garlic, minced  
2 cups onions, julienned  
2 1/2 cups mushrooms, sliced  
1 stick sweet cream butter  
2 Tbs fresh basil, chopped  
2 1/2 cups pea pods, julienned  
3/4 cup parmesan cheese, grated  
Salt and Pepper, To Taste

### **PREPARATION:**

Cook pasta according to package directions. Meanwhile, in large pot, heat cream and add garlic, onions, and mushrooms. Cook for 3 minutes while constantly stirring. Mix in butter, Capicola Ham and basil. Continue to stir until butter melts. Then mix in hot "al dente" pasta and season with salt and pepper. Sprinkle pea pods into pot and mix well with pasta and sauce. To finish, pour in parmesan cheese and mix well. When sauce has reached a medium-thin consistency, serve immediately.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer or Side Dish Portions

This recipe also works well with Fettuccine, Linguine, Bow ties or Extra Wide Egg Noodles

# **PASTA LABELLA**

## **BEEF DIJON WITH EGG NOODLES**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Medium Egg Noodles #5846878  
1/4 Cup Olive Oil  
1 1/2 Lbs. Beef Sirloin Tips, 1/2" cubed  
1 1/2 Cups Mushrooms, sliced  
1 1/2 Cups Tomatoes, diced  
1 1/2 Tbs. Garlic, minced  
1 Tbs. Tarragon Leaves  
1 Cup Heavy Cream  
3 Tbs. Dijon Mustard  
1 1/2 Cups Beef Stock  
1/2 Tsp. Basil Leaves  
Salt and Pepper to taste

### **PREPARATION:**

Prepare pasta according to package directions. Meanwhile, place olive oil in a large preheated skillet and add beef tips. When beef is browned, add mushrooms, tomatoes, garlic and stock. Simmer on medium heat for 5 minutes, then mix in mustard, spices and cream. Cook until sauce has reached a medium-thin consistency. When noodles are "al dente", drain in colander. Portion pasta in bowls and top with beef Dijon sauce.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer or Side Dish Portions

This recipe also works well with Wide Egg Noodles, Extra Wide Egg Noodles or Egg Fettuccine.

# PASTA LABELLA

## COUNTRY STYLE CRACKED BLACK PEPPER FETTUCCINE

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Cracked Black Pepper Fettuccine - #6271464  
3 Tbs. Sweet Cream Butter  
2 Tbs. Olive Oil  
1/2 Tbs. Fresh Garlic, Sliced  
8 oz. Cup Ham, Julienned  
3/4 Cup Broccoli Florets  
3/4 Cup Tomatoes, Diced  
3/4 cup Chicken Broth  
1/4 Cup Romano Cheese, Grated Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. Meanwhile, heat olive oil and butter in large skillet or sauté pan. Sauté garlic, ham, broccoli and tomatoes for 6 minutes. Now add chicken broth and simmer for 4 minutes. Then add pasta and toss well with ham and vegetables. Sprinkle with grated cheese and serve.

### SERVES:

3 Dinner Portions  
4 Luncheon portions  
6 Appetizer Portions



# **PASTA LABELLA**

## **TRATTORIA STYLE CRACKED BLACK PEPPER FETTUCCINE**

### **INGREDIENTS:**

1 - 12 oz. Pkg. **Pasta LaBella Cracked Black Pepper Fettuccine - #6271464**  
2 Tbs. Olive Oil  
3/4 Cup Zucchini, Julienned  
1 1/2 Cups Roma Tomatoes, Diced  
1 Tbs. Garlic Cloves, Sliced  
1/2 Cup Mushrooms, Sliced  
1 1/4 Cups Reserved Pasta Cooking Broth (\*\*)  
2 Tbs. Scallions, Minced  
1/4 Cup Parmesan Cheese, Grated  
Salt and Pepper, To Taste

### **PREPARATION:**

Cook pasta according to package directions. Meanwhile heat olive oil over medium-high flame. Sauté zucchini, tomatoes, garlic and mushrooms for 6 minutes. Pour in pasta broth and simmer for 1 minute. Immediately add hot cooked pasta and scallions. Toss pasta with all ingredients until thoroughly heated. Sprinkle with parmesan cheese and serve.

(\*\*) Pasta Cooking Broth: Before draining Pasta, reserve liquid for use in recipe.

### **SERVES:**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# **PASTA LABELLA**

## **ZORBA'S GREEK RADIATORE SALAD**

### **INGREDIENTS:**

1 - 16 oz. Pkg. **Pasta LaBella Radiatore #5016506**  
1 1/2 Cups Cucumbers, Peeled, Seeded and Diced  
1 1/2 Cups Sun Dried Tomato Strips, Softened  
1/2 Cup Scallions, Minced  
1 Cup Kalamata Olives, Pitted & Chopped  
6 oz. Feta Cheese, Crumbled  
1 Tbs. Capers, Chopped  
1/3 Cup Extra Virgin Olive Oil  
1/4 Cup Fresh Lemon Juice  
2 Tbs. White Wine Vinegar  
1 Tsp. Oregano Leaves  
1 1/2 Tsp. Garlic, Minced  
1 Tbs. Parsley, Chopped  
1/4 Cup Parmesan Cheese, Grated

### **PREPARATION:**

Cook pasta according to package directions. When pasta is "al dente", drain in colander and rinse with cold water until pasta is cool to the touch. Now in large mixing bowl, mix pasta with cucumbers, tomatoes, scallions, olives, Feta cheese and capers. Next in small mixing bowl whisk together olive oil, lemon juice, vinegar and all spices. Now pour salad dressing and grated parmesan cheese over pasta and mix together well. Chill and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer or Side Dish Portions

This recipe works with Rotini, Wagon Wheels, Small Bow ties or Orzo Pasta.

# **PASTA LABELLA**

## **MACARONI SALAD WITH BBQ DRESSING**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Elbow Macaroni #5846860  
1 Cup Yellow Onion, Diced  
1 Cup Green Bell Pepper, Diced  
1 Cup Red Bell Pepper, Diced  
12 oz. BBQ Ham, Beef or Chicken, Diced  
2 1/2 Cups Ranch Dressing  
1 Cup BBQ Sauce  
1/3 Cup Parmesan Cheese, Grated  
1/4 Cup Scallions, Minced  
Salt and Pepper, To Taste

### **PREPARATION:**

Cook pasta according to package directions. When pasta is "al dente", drain in colander. Rinse pasta with cold water until cool to the touch. Drain well. Put pasta in large mixing bowl and add onions, peppers and meat and toss well. Next mix in all remaining ingredients and blend well. Chill, sprinkle with scallions and serve.

### **SERVES:**

6 Dinner Portions  
8 Lunch Portions  
12 Appetizer Portions

This is a great way to utilize leftover BBQ or Deli Meats.

This recipe works well with Medium Shells, Cavatappi or any Rotini pasta

# **PASTA LABELLA**

## **MACARONI ITALIANO**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Elbow Macaroni #5846860  
5 Tbs. Extra Virgin Olive Oil  
1/3 Cup Italian Balsamic Vinegar  
1/2 Lb. Pepperoni, sliced  
1/2 Lb. Provolone, Cut into small cubes  
1/2 Cup Black Olives, broken  
1/4 Cup Fresh Basil, chopped  
1 1/2 Cups Roma Tomatoes, Diced  
1/4 Cup Parmesan Cheese, grated  
Salt and Pepper

### **PREPARATION:**

Prepare pasta according to cooking directions on package. When pasta is "al dente", rinse with cold water until cool to the touch. Drain well and put in large mixer bowl. Toss pasta with all remaining ingredients. Season to taste. Chill and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Side Dish Portions

This recipe also works well with Ditalini, Small Bow ties, Wagon Wheels, Cavatelli, Rotini or Ziti with Lines

# **PASTA LABELLA**

## **LOW-CAL PICNIC SALAD**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Garden Rotini #5016548  
1 1/2 Cups Roasted Red Peppers, Diced Large  
1 Cup Black Olives, Broken  
1/2 Pint Cherry Tomatoes  
8 oz. Chicken Breast, Cooked and Diced Large  
1/2 Cup Fresh Spinach, Tom  
2 Cups Fat Free Italian Dressing  
1/4 Cup Parmesan Cheese, Grated  
Salt and Pepper, To Taste

### **PREPARATIONS:**

Cook pasta according to package directions. When pasta is "al dente", drain in colander. Rinse until cool to the touch. Toss pasta with all remaining ingredients in large mixing bowl. Chill and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer or Side Dish Portions

# **PASTA LABELLA**

## **KANSAS CITY BBQ PIGTAIL PASTA SALAD**

### **INGREDIENTS:**

1 - 16 oz. Pkg. **Pasta LaBella Cavatappi #6103170**  
1 1/2 lb. **Pork Spare Rib Meat Cooked and Torn into Large Pieces**  
1 1/2 Cup **Carrots, Julienned**  
1 Cup **Green Bell Pepper Strps**  
3/4 Cup **Red Onion, Julienned**  
3 Cups **Parmesan Pepper Dressing**  
1 Cup **BBQ Sauce**  
1/3 Tsp. **Salt**

### **PREPARATION:**

Cook pasta according to package directions. When pasta is al dente, drain in colander and rinse with cold water. Until pasta is cold to the touch. Drain well again. Now put pasta in mixing bowl and toss with remaining ingredients until pasta salad is well mixed. Chill and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer or Side Dish Portions

This recipe also works well with Chili Pepper Penne Rigate, Garden Rotini or Garden Rotelle.

# **PASTA LABELLA**

## **GREEK STYLE SHELL SALAD**

### **INGREDIENTS:**

16 oz. Pasta LaBella Medium Shells #5016530  
2 Cups Cucumber, Peeled, seeded and sliced  
2 Cups Tomatoes, Diced large  
3/4 Cup Green Onions, Chopped  
3/4 Cup Black Olives, Sliced  
6 oz. Feta Cheese, Crumbled  
2 Cups Italian Dressing  
1 Tbs. Fresh Parsley, Chopped  
Salt and Pepper to taste  
1/4 Cup Parmesan Cheese, Grated

### **PREPARATION:**

Prepare pasta according to package directions. When pasta is "al dente", put in colander and rinse with cold water until pasta is cool to the touch. Drain well again. Now in a large mixing bowl, combine pasta with cucumbers, tomatoes, onions, olives and feta cheese. Pour dressing over pasta salad. Mix well. Sprinkle with parsley and grated parmesan cheese, chill and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer or Side Dish Portions

This recipe also works well with Rotelle, Cavatelli, Ziti with Lines or Mostaccioli Pasta.

# **PASTA LABELLA**

## **CAVATAPPI DUCIBELLA SALAD**

### **INGREDIENTS:**

1 lb. **Pasta LaBella Cavatappi #6040885**  
1 1/2 Cups Provolone or Smoked Gouda Cheese, Shredded  
1/4 Cup Fresh Basil, Chopped  
3 Roma Tomatoes, Diced  
3/4 Cup Kalamata Olives, Pitted & Chopped  
1/2 Lb. Cappelletti Ham, Cut into Strips  
1/3 Cup Balsamic Vinegar  
1/3 Cup Extra Virgin Olive Oil  
1/2 Cup Romano Cheese, Shredded  
1 Tbs. Fresh Garlic, Minced  
Salt and Pepper to taste

### **PREPARATION:**

Prepare pasta according to package directions. When pasta is "al dente", cool and set aside.

Toss pasta in mixing bowl with all ingredients. Salt and pepper to taste. Chill and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer or Side Dish Portions

This recipe also works well with Large Shells, Medium Shells, Ziti, Mafalda or Garden Rotini.



# **PASTA LABELLA**

## **ZESTY PESTO LINGUINE**

### **INGREDIENTS:**

1 - 12 oz. Pkg. Pasta LaBella Pesto Linguine #6271480  
2 Tbs. Olive Oil  
2 Tsp. Fresh Garlic Cloves, Sliced Thinly  
1 1/2 Cups Canned Whole Tomatoes, Crushed  
6 oz. Pepperoni, Sliced  
8 oz. Capicola Ham or Canadian Bacon, Julienned  
1 Tsp. Basil Leaves  
1 Tsp. Oregano Leaves  
1 1/2 Tsp. Crushed Red Pepper  
Salt and Pepper, To Taste  
1/4 Cup Parmesan Cheese, Grated

### **PREPARATION:**

Cook pasta according to package directions. Heat olive oil in large sauté pan. Add garlic and crushed tomatoes and sauté for 4 minutes. Next add pepperoni, ham and all spices. Let mixture simmer. If sauce becomes too thick, thin out with a splash of chicken stock. Mix in hot, "al dente" pasta. Portion in warm bowls, sprinkle with parmesan cheese and serve.

### **SERVES**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# **PASTA LABELLA**

## **CALABRIA STYLE PESTO LINGUINE**

### **INGREDIENTS:**

1 - 12 oz. Pkg. Pasta LaBella Pesto Linguine #6271480  
2 Tbs. Olive Oil  
1 Cup Vidalia Onions, Sliced  
1 1/2 Cups Artichoke Hearts, Quartered  
1 Cup Sun Dried Tomato Strips, Softened  
1/4 Cup Fresh Basil, Chopped  
1 1/4 Cups Reserved Pasta Broth (\*\*)  
1/4 Tsp. Freshly Cracked Pepper  
1/4 Tsp. Salt  
1/4 Cup Romano Cheese, Grated

### **PREPARATION:**

Cook pasta according to package directions. Meanwhile heat olive oil in large sauté pan and cook onions until slightly softened. Next add artichoke hearts and sun dried tomatoes and cook for 6 minutes, while stirring often. Next add broth and simmer for 2 minutes. Mix in hot, "al dente" pasta and chopped basil. Heat thoroughly and add more broth if needed. Sprinkle with grated cheese and serve.

(\*\*) Pasta Broth: Before draining pasta, reserve liquid for recipe.

### **SERVES**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## CALIFORNIA PESTO LINGUINE PRIMAVERA

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Pesto Linguine - #6271480  
1/4 Cup Olive Oil  
3/4 Cup Mushrooms, Sliced Thinly  
1/4 Cup Scallions, Minced  
3/4 Cup Sun Dried Tomato Strips Softened  
1 Cup Pasta Cooking Broth (\*\*)  
1 Tbs. Fresh Lemon Juice  
1 Cup Fresh Spinach Leaves, Chopped  
1 1/2 Tbs. Sweet Cream Butter  
1/4 Cup Parmesan Cheese, Grated  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. Meanwhile, heat olive oil in large skillet or sauté pan. Sauté mushrooms and scallions for 4 minutes. Add sun dried tomatoes, pasta broth and lemon juice. Simmer for 3 minutes. Next add hot linguine, spinach and butter to skillet. Toss all ingredients together well and season with salt and pepper. Sprinkle with parmesan cheese and serve.

(\*\*) Pasta Cooking Broth: Before draining pasta, reserve liquid for recipe.

### SERVES:

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## WINTER PRIMAVERA

### INGREDIENTS:

1 - 16 oz. Pkg. Pasta LaBella Capelli D'Angelo #5016423  
1/3 Cup Extra Virgin Olive Oil  
1 Cup Yellow Onions, Julienned  
1/4 Cup Fresh Garlic, Sliced Thinly  
1 Cup Yellow Squash, Julienned  
1 Cup Zucchini Squash, Julienned  
1 Cup Carrots, Julienned  
1 1/2 Cups Roma Tomatoes, Thinly Sliced  
2 Tsp. Basil Leaves  
1 Tsp. Oregano Leaves  
3 Cups Tomato Juice  
Salt and Pepper, To Taste  
1/2 Cup Parmesan Cheese, Grated

### PREPARATIONS:

Cook pasta according to package directions. Meanwhile, heat olive oil in a large pot. Sauté onions and garlic for 3 minutes. Add squash, zucchini and carrots and cook for 4 minutes. Add tomatoes and all spices and cook for 3 more minutes. Add tomato juice and simmer for 5 additional minutes. Now mix hot "al dente" pasta with hot primavera sauce. Sprinkle with parmesan cheese and serve.

### SERVES:

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer Portions

This recipe will work with any long and short good pasta product.

# PASTA LABELLA

## VERMICELLI POMADORO

### INGREDIENTS:

1 - 16 oz. Pkg. PASTA LaBella THIN SPAGHETTI #5016449  
1/3 Cup Olive Oil  
3 1/2 Cups Tomatoes, Diced  
1/4 Cup Fresh Basil Leaves, Torn  
3 Cloves Garlic, Sliced  
1 1/2 Cups Tomato Juice  
1/2 Cup Parmesan Cheese, Grated  
Salt & Pepper, To Taste

### PREPARATION:

Cook Pasta According To Package Directions. Meanwhile, Heat Olive Oil In Large Skillet. Add Tomatoes, Basil And Garlic. Cook For 4 Minutes. Add Tomato Juice And Simmer For 5 Minutes. Add Hot Pasta, Salt And Pepper. Mix Well. Blend In Parmesan Cheese And Serve Immediately.

### SERVES:

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer Portions

This Recipe Will Work With Any Long Or Short Good Shape Of Pasta

# **PASTA LABELLA**

## **THIN SPAGHETTI WITH CHICKEN MARINARA**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Thin Spaghetti #5016449  
1/4 Cup Olive Oil  
3/4 Cup Yellow Onions, 1" Diced  
3/4 Cup Red Bell Peppers, 1" Diced  
3/4 Cup Carrots, Diced 1"  
1 Lb. Chicken Breast, Cut In 1 1/2" Cubes  
4 Cloves Fresh Garlic, Sliced  
3/4 Cup Mushrooms, Quartered  
3/4 Tsp. Basil  
1 1/2 Tsp. Oregano  
1/4 Tsp. Sage  
3/4 Tsp. Ground Black Pepper  
4 1/2 Cups Chicken Stock  
1 3/4 Cups Tomato Paste

### **PREPARATION:**

Cook Pasta According To Package Directions. To Make Sauce, Heat Olive Oil In Large Pot Over Medium Heat. Sauté Onions, Pepper And Carrots For 5 Minutes. Now Add Chicken Breast And Garlic. Cook And Stir For 10 Minutes. Next Add Mushrooms And All Spices. Mix Together Well. Pour In Chicken Stock. When Sauce Begins To Boil, Stir In Tomato Paste Until Smooth. When Sauce Begins To Boil Again, Reduce Heat To A Simmer. Cook 20 Minutes Or Until Sauce Has Reached A Medium Thin Consistency. Pour Hot Sauce Over Hot Pasta. Sprinkle With Parmesan Cheese And Serve.

\*If Sauce Becomes Too Thick, Add More Chicken Stock. If It Is Too Thin, Add More Tomato Paste.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer Portions

# **PASTA LABELLA**

## **OZARK FETTUCCINE**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Spinach Fettuccine #5945563  
1/4 Cup Olive Oil  
4 Garlic Cloves, Thinly Sliced  
3/4 Cup Red Bell Pepper Cut Into Strips  
3/4 Cup Mushrooms, Sliced  
3/4 Cup Yellow Squash, Quartered and Sliced  
8 oz. Honey Ham Cut Into Strips  
1 1/2 Cups Chicken Stock  
3 Tbs. Sweet Cream Butter  
1/4 Cup Scallions, Minced  
1 1/2 Cups Grated Co-Jack Cheese  
1/4 Cup Parmesan Cheese  
Salt and Pepper, To Taste

### **PREPARATIONS:**

Cook pasta according to package directions. Meanwhile, heat olive oil in large pot. Sauté garlic, bell peppers and mushrooms for 3 minutes. Now add squash, ham, tomatoes, salt and pepper and sauté for 6 minutes. Add chicken stock and scallions and simmer for 3 minutes. Now mix in hot pasta and sweet cream butter and mix well. Portion into warm bowls, sprinkle with co-jack and parmesan cheeses and serve immediately.

### **SERVES**

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer Portions

This recipe can be used with any long good pasta such as Spaghetti or Linguine.

# **PASTA LABELLA**

## **LINGUINE SAN MARINO**

### **INGREDIENTS:**

1 lb. Pasta LaBella Linguine #5016456  
1/4 Cup Olive Oil  
1 Clove Garlic, Chopped  
2 Anchovy Fillets, Crushed  
2 Tbs. Capers  
1 -15 oz. Can Whole Tomatoes, Crushed  
1 Tsp. Red Pepper Flakes  
1 Cup Kalamata Olives, Coarsley Chopped  
1 -6 1/2 oz. Can Tuna, Flaked  
Salt and Pepper to taste

### **PREPARATION:**

Prepare pasta according to package directions. Heat olive oil in a large skillet and sauté garlic, anchovies, and capers for 2 minutes. Add tomatoes. When sauce begins to simmer add red pepper, olives, and tuna. When pasta is "al dente" drain well and blend into sauce. Season with salt and pepper. Heat thoroughly and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer Portions

This recipe will work well with Spaghetti, Vermicelli or Angel Hair.



# **PASTA LABELLA**

## **LINGUINE PRIMAVERA**

### **INGREDIENTS:**

1 -16 oz. Pkg. Pasta LaBella Linguine #5016456  
1/3 Cup Olive Oil  
3/4 Cup Red Peppers, Julienned  
3/4 Cup Broccoli Florets  
3/4 Cup Carrots, Julienned  
3/4 Cup Mushrooms, Sliced  
1/4 Cup Fresh Basil, Chopped  
1 Tbs. Garlic, Chopped  
1 Cup Chicken Stock  
1/2 Cup Parmesan Cheese, Grated  
Salt and Pepper, To Taste

### **PREPARATION:**

Cook pasta according to package directions. When pasta is half cooked, put olive oil in large pre-heated sauté pan. Sauté vegetables with basil, garlic, salt and pepper for 6 minutes. Next add chicken stock and simmer for 2 minutes. Toss in hot "al dente" pasta and mix well. Sprinkle with Parmesan Cheese and serve immediately.

### **SERVES:**

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer Portions

When making Primavera pasta dishes always use seasonal vegetables.

This recipe can be used for any shape of pasta from Penne Rigate to Spinach Fettuccine.

# **PASTA LABELLA**

## **LINGUINE RAPHAEL**

### **INGREDIENTS:**

1 -16 oz. Pkg. Pasta LaBella Linguine #5016456  
2 1/2 Cups Heavy Whipping Cream  
12 Tbs. Sweet Cream Butter  
3/4 Cup Red Bell Peppers, Diced  
1/2 Cup Scallions, Minced  
6 oz. Rock Shrimp  
6 oz. Lump Crab Meat  
1/2 Tsp. Salt  
1/2 Tsp. White Pepper  
1 Tsp. Oregano Leaves  
1 1/2 Tsp. Basil Leaves Or 1/4 Cup Fresh Basil, Chopped  
1/3 Tsp. Sage Rubbed Or 1 Tsp. Fresh Sage, Chopped  
1/3 Cup Gorgonzola Cheese (Preferably Domestic)  
1/2 Cup Parmesan Cheese, Grated

### **PREPARATION:**

Cook Pasta According To Package Directions. Meanwhile, In A Large Pot Begin To Heat Heavy Cream. Add Sweet Cream Butter, Bell Peppers And Scallions, Simmer For 2 Minutes. Add Shrimp, Crab Meat And All Spices And Simmer For 2 Additional Minutes. Add Gorgonzola Cheese And Hot Pasta To Sauce And Mix All Ingredients Together Well. Cook Sauce To A Medium-Thin Consistency. Top With Parmesan Cheese And Serve.

Serves

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer Portions

\*This Recipe Works Excellent With Fettuccine, Bow Ties, Large Shells Or Fusilli

# **PASTA LABELLA**

## **LINGUINE CARBONARA**

### **INGREDIENTS:**

16 oz. Pasta LaBella Linguine #5016456  
3 Cups Heavy Whipping Cream  
12 Tbs. Sweet Cream Butter  
1 Cup Parmesan Cheese, Grated  
3 Tbs. Chives, Minced  
2 1/2 Cups Bacon, Crumbled (Freshly Cooked)  
3 Egg Yolks  
Salt and Pepper to taste

### **PREPARATION:**

Prepare pasta according to package directions. When linguine is "al dente", rinse, drain, and set aside.

Heat large skillet. Add cream, butter, chives, salt and pepper. Cook to medium consistency. Add pasta and bacon. Mix well. To finish, blend in egg yolks and parmesan cheese, serve immediately.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Appetizer Portions

This recipe will also work well with Egg Fettuccine or Medium, Wide or Extra Wide Egg Noodles. Prosciutto Ham can also be substituted for bacon.

# **PASTA LABELLA**

## **HOME STYLE LASAGNE**

### **INGREDIENTS:**

1 - 16 oz. Pkg **PASTA LaBELLA LASAGNA #5016480**  
8 oz. Ground Italian Sausage  
8 oz. Ground Beef  
1 1/2 Tbs. Fresh Garlic, Chopped  
1/2 Cup Yellow Onion, Diced  
30 oz. Spaghetti Or Mannara Sauce  
1/2 Tsp. Salt  
1/4 Tsp. Pepper  
3 Cups Ricotta Cheese  
1 lb. Shredded Mozzarella Cheese  
1/4 Cup Grated Parmesan Cheese  
2 Large Eggs Beaten

### **PREPARATION:**

Cook Pasta According To Package Directions. Meanwhile, In Large Pot Sauté Italian Sausage, Ground Beef, Garlic And Onions. When Meat Is Cooked, Drain Off Excess Grease. Add Spaghetti Sauce, Salt And Pepper. Bring Meat Sauce To A Boil, Reduce Heat And Simmer For 15 Minutes. Meanwhile In A Large Mixing Bowl Combine Ricotta, Mozzarella And Parmesan Cheeses With Beaten Egg. Mix Until Smooth. To Build Lasagne, Layer Three Strips Of Lasagne Lengthwise In Greased 9x13 Baking Dish. Spread On 1/3 Meat Sauce And 1/3 Cheese Mixture. Repeat Layering Process Twice.

Bake Lasagne In Preheated 350 Degree Oven For 40 Minutes. Let Stand 10 Minutes. Slice And Serve.

### **SERVES:**

9 Large Portions

This Recipe Will Need To Be Tripled For A Hotel Pan Or 200 Lb. Batch. This Recipe Can Also Be Made Using Ground Chicken Or Turkey.

# **PASTA LABELLA**

## **CALIENTE SPAGHETTI**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Spaghetti #5016449  
1/4 Cup Olive Oil  
6 oz. Sandwich Pepperoni, julienned  
10 oz. Canadian Bacon, julienned  
3 Cups Canned Whole Tomatoes, crushed  
1 1/2 Tbs. Garlic, minced  
1 Tbs. Basil  
1 Tbs. Oregano  
1 1/2 Tbs. Crushed Red Pepper Flakes  
1/3 Cup Parmesan Cheese, grated  
1/2 Tsp. Salt  
1/2 Tsp. Black Pepper

### **PREPARATION:**

Prepare pasta according to package directions. Meanwhile, in a large preheated skillet, sauté pepperoni, Canadian bacon, and crushed tomatoes. Mix in garlic and spices. Simmer on low for 6 minutes. When pasta is "al dente", toss with sauce and serve. Sprinkle with parmesan cheese and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
10 Side Dish Portions

This recipe will also work well for Linguine, Angel Hair or Cavatappi.

# PASTA LABELLA

## FETTUCCINE ALFREDO

### INGREDIENTS:

1 - 16 oz. Pkg. Pasta LaBella Fettuccine #5016464  
3 Cups Heavy Whipping Cream  
12 Tbs. Sweet Cream Butter  
1 Cup Parmesan Cheese, Grated  
Salt And White Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. When pasta is "al dente", drain and set aside. Heat large skillet. Add cream, butter, salt and pepper. Cook to a medium consistency. Add Fettuccine and parmesan. Blend well and serve immediately.

\*Excellent when topped with a portion of freshly grated nutmeg.

### SERVES:

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer Portions

This recipe will work with any egg noodle product.

# **PASTA LABELLA**

## **ANGEL HAIR VERDE**

### **INGREDIENTS:**

1 - 16 oz. Pkg. Pasta LaBella Capelli D'Angelo #5016423  
1/4 Cup Olive Oil  
1 1/2 Tbs. Fresh Garlic, Chopped  
1/2 Cup White Onion, Diced  
1 Cup Frozen Green Peas, Thawed  
1 Cup Snow Peas, Julienned  
1/4 Cup Fresh Basil, Chopped  
1 Cup Fresh Spinach, Chopped  
3/4 Cup Chicken or Vegetable Stock  
1/4 Tsp. Salt  
1/4 Tsp. Pepper  
1/2 Cup Parmesan Cheese, Grated

### **PREPARATION:**

Cook pasta according to package directions. Heat olive oil in large pot. Sauté garlic and onions in large pot for 2 minutes. Add green peas, pea pods and basil. Cook 3 minutes. Add stock and simmer 1 minute. Now add hot pasta, spinach, salt and pepper and toss well. Sprinkle with Parmesan Cheese and serve.

### **SERVES:**

5 Dinner Portions  
6 Luncheon Portions  
8 Appetizer Portions

This recipe also works well with Penne Rigate, Mostaccioli, Spinach Rotini or Spinach Fettuccine.

# PASTA LABELLA

## LEMON PEPPER LINGUINE FLORENTINE WITH CRABMEAT

### INGREDIENTS:

1 - 12oz. Pkg. Pasta LaBella Lemon Pepper Linguine - #6329676  
1/4 Cup Olive Oil  
1/2 Cup Yellow Bell Pepper Strps  
1/2 Cup Yellow Onions, Julienned  
1 Tbsp. Fresh Garlic Cloves, Sliced  
1/2 Cup Shitaki Mushroom Caps, Sliced  
8 oz. Lump Crab Meat  
1/2 Cup Pasta Cooking Broth  
1/4 Cup White Wine  
2 Tbsp. Sweet Cream Butter  
1 1/2 Cups Fresh Spinach Leaves, Torn  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. Before draining hot "al dente" pasta reserve 1/2 cup of cooking broth for recipe. Meanwhile, heat olive oil in large sauté pan. Sauté bell peppers, onions and garlic for 4 minutes over medium high heat. Add Shitaki mushrooms and sauté for 3 additional minutes. Next add crab meat, pasta broth, salt, pepper, wine and sweet cream butter. Mix well and simmer for 1 minute. Now toss with hot pasta and spinach leaves. Serve immediately.

### SERVES:

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions



# PASTA LABELLA

## LEMON PEPPER PENNE RIGATE WITH CHICKEN AND DIJON TERIYAKI SAUCE

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Lemon Pepper Penne Rigate - #6294508

1/4 Cup Olive Oil

9 oz. Chicken Breast, 1" cubes

1/2 Cup Red Onion, Sliced

1 1/2 Cups Broccoli Florets

1 Cup Mushroom, Sliced

1 Tbs. Garlic, Chopped

1/2 Tbs. Powdered Ginger

1/4 Tsp. Ground Black Pepper

1/4 Tsp. Salt

1 1/2 Cups Chicken Broth

**LEMON PEPPER PENNE RIGATE  
WITH PEPPERED CHICKEN AND VEGETABLES**

**INGREDIENTS:**

1 - 12 oz. Pkg. Pasta LaBella Lemon Pepper Penne Rigate #6294508  
3 Tbs. Olive Oil  
12 oz. Chicken Breast, Cubed In 2" Pieces  
2 Tbs. Cracked Black Pepper  
1/2 Cup Red Onions or Vidalia Onions, Julienned  
1 Tbs. Fresh Garlic, Sliced  
1 Cup Fresh Green Beans, Cut Into 2" Pieces  
3/4 Cup Sun Dried Tomato Strips  
1 1/4 Cups Pasta Cooking Broth (\*\*)  
2 Tbs. Sweet Cream Butter  
1/4 Cup Grated Romano Cheese  
Salt and Pepper, To Taste

**PREPARATION:**

Cook pasta according to package directions. Next, in small mixing bowl drizzle chicken with 1 Tbs. olive oil and cracked black pepper to coat. Heat remaining olive oil in large sauté pan. Sauté peppered chicken cubes for 5 minutes or until lightly browned. Add onions, garlic, green beans and sauté and stir for an additional 5 minutes. Add dried tomatoes, spices, broth and butter and simmer for 4 minutes. Now mix in hot pasta and blend well with all ingredients. Portion and sprinkle with grated cheese.

(\*\*) Pasta Cooking Broth: Before draining pasta, reserve 1 1/4 cups of liquid for recipe

**SERVES:**

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer Portions

# PASTA LABELLA

## LEMON PEPPER PENNE WITH PICATTA SHRIMP & SCALLOPS

### INGREDIENTS:

1 - 12 oz. Pkg. **Pasta LaBella Lemon Pepper Penne Rigate - #6294508**  
2 Tbsp. Olive Oil  
2 Tbsp. Butter  
3/4 Cup Red Onion, Julienned  
3/4 Cup Carrots, Julienned  
1 Tbsp. Garlic, Chopped  
6 oz. Bay Scallops (Small)  
3 oz. Bay Shrimp (Popcorn)  
3/4 Cup Snow Peas, Julienned  
1 Cup Chablis White Wine  
2 Tbsp. Capers  
1/3 Cup Heavy Whipping Cream  
2 Tbsp. Fresh Parsley, Chopped  
1/4 Tsp. Salt  
1/4 Tsp. White Pepper

### PREPARATION:

Cook pasta according to package directions. Heat olive oil and butter in large skillet over medium-high heat. Sauté onions, carrots, garlic, shrimp and scallops for 5 minutes or until scallops are opaque. Add wine, capers, salt and pepper. Simmer for 3 minutes. Mix in hot "al dente" pasta, snow peas and cream. Mix all ingredients well. Cook sauce to a medium-thin consistency. Sprinkle with chopped parsley and serve.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## LEMON PEPPER LINGUINE WITH HAM & VEGETABLES

### INGREDIENTS:

1 - 12oz. Pkg. Pasta LaBella Lemon Pepper Linguine - #6329676  
1/4 Cup Extra Virgin Olive Oil  
1/2 Cup Bell Pepper, Julienned  
3/4 Cup Asparagus, Cut into 2" Pieces  
1/2 Cup Mushrooms, Sliced  
8 oz. Ham, Julienned  
1 Tbsp. Fresh Garlic, Chopped  
3/4 Tsp. Dill Weed  
1-1/4 Cup of Reserved Pasta Broth  
3 Tbsp. Sweet Cream Butter  
1/4 Cup Parmesan Cheese, Grated  
Salt & Pepper To Taste

### PREPARATION:

Cook pasta according to package directions. When pasta is *al dente* reserve 1 1/4 cup of cooking broth before straining, set aside. Meanwhile, heat olive oil in large sauté pan. Sauté pepper, asparagus, mushrooms, ham and garlic for 8 minutes. Add dill weed and pasta broth, simmer for 2 minutes. Mix in hot pasta and butter. Sprinkle pasta with parmesan cheese, salt and pepper. Serve immediately.

### SERVES:

3 Dinner Portions  
4 Lunch Portions  
6 Appetizer Portions

# **PASTA LABELLA**

## **SEAFOOD SALAD WITH LEMON PEPPER PENNE RIGATE**

### **INGREDIENTS:**

2 - 12 oz. Pkgs. Pasta LaBella Lemon Pepper Penne Rigate - #6294508  
1/3 cup Olive Oil  
3/4 cup White Wine Vinegar  
3/4 cup White Wine - Chablis  
1/2 cup Dijon Mustard  
2 Tbs. Capers  
1/2 tsp. Salt  
1/2 tsp. Garlic Powder  
1/2 tsp. Onion Powder  
1/2 tsp. Black Pepper  
1/2 tsp. Dill Weed  
12 oz. Bay Shrimp, thawed  
10 oz. Crabmeat, flaked  
1 1/2 cups Carrots, julienned  
1 1/2 cups Red Onions, julienned  
1 1/2 cups Celery, sliced thin on the bias  
1/2 cup Scallions, minced

### **PREPARATION:**

Cook pasta according to package directions. When pasta is al dente, drain in colander and rinse with cool water until cool to the touch. Drain well. Put pasta in mixing bowl and set aside. Next in separate mixing bowl, whisk together next 10 ingredients to make dressing. If dressing becomes too thick, thin out with more white wine. Now pour dressing over pasta and all remaining ingredients. Toss well. Chill and serve.

### **SERVES**

8 Dinner Portions  
10 Luncheon Portions  
16 Appetizer Portions

# PASTA LABELLA

## LEMON PEPPER PENNE SALAD FRESCA

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Lemon Pepper Penne Rigate - #6294508  
1/4 Cup Extra Virgin Olive Oil  
2 Tbs. White Wine Vinegar  
1/4 Cup Pasta Cooking Broth, Chilled (\*\*)  
1 Cup Cucumbers, Peeled, Seeded & Diced  
3/4 Cup Broccoli Florets, Blanched  
1/2 Cup Mushroom, Thinly Sliced  
1 Cup Feta Cheese, Crumbled  
1/4 Cup Parmesan Cheese, Grated  
1/4 Cup Scallions, Minced  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. Put chilled pasta in large mixing bowl. Add all remaining ingredients and toss well. Chill and serve.

(\*\*) Pasta Cooking Broth: Before draining cooked pasta, reserve liquid for recipe.

### SERVES:

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## LEMON PEPPER PENNE SALAD WITH CRUNCHY GARDEN VEGETABLES

### INGREDIENTS:

2 - 12 oz. Pkgs. Pasta LaBella Lemon Pepper Penne Rigate - #6294508  
1 1/2 cups Carrots, julienned  
2 cups Broccoli Florets, blanched  
2 cups Cauliflower Florets, blanched  
1/2 cup Scallions, minced  
1/2 cup Olive Oil  
1/2 cup White Wine Vinegar  
1/2 cup Reserved Pasta Broth (\*\*)  
1/4 cup White Wine - Chablis or Chardonnay  
3/4 tsp. Dill Weed  
3/4 tsp. Garlic Powder  
3/4 tsp. Onion Powder  
1/4 tsp. Black Pepper  
1/4 tsp. Salt  
1/2 cup Dijon Mustard  
1/2 cup Parmesan Cheese, grated

### PREPARATION:

Cook pasta according to package directions. Drain pasta in colander and lightly rinse with cold water until cool to the touch. Drain well. In large mixing bowl toss pasta with vegetables and set aside. Next in a separate mixing bowl combine all remaining ingredients to make salad dressing. If dressing becomes too thick, thin out with wine or pasta broth. Now pour dressing over pasta and vegetables. Toss well. Chill and serve.

(\*\*) Pasta Cooking Broth: Before draining pasta, reserve liquid for recipe.

### SERVES

6 Dinner Portions  
8 Luncheon Portions  
16 Appetizer Portions

# PASTA LABELLA

## CHINESE STYLE LEMON PEPPER PENNE

### INGREDIENTS:

1 - 12 oz. Pkg. PASTA LABELLA LEMON PEPPER PENNE RIGATE - #6294508  
2 Tbs. Olive Oil  
2 Tbs. Rice Wine Vinegar  
1/4 Cup Soy Sauce  
1/2 Tbs. Red Pepper Flakes, to Taste  
1/2 Tsp. Garlic Salt

### PREPARATION:

Cook pasta according to package directions. Mix with enough oil to coat. Add remaining ingredients. Chill and serve.

RECIPE SUGGESTIONS: Excellent when served with Teriyaki Chicken, or Stir-fry Vegetables.

### SERVES:

3 Dinner Portions  
4 Luncheon Portions  
8 Side Dish Portions



# PASTA LABELLA

## BELL PEPPER ROTELLE PRIMAVERA

### INGREDIENTS:

1 - 12oz. Pkg. PASTA LaBELLA Roasted Bell Pepper & Roasted Garlic Rotelle - #6271506  
1/4 Cup Olive Oil  
1 Cup Yellow Bell Pepper Strips  
3/4 Cup Carrots, Julienned  
3/4 Cup Mushrooms, Sliced  
1/2 Tsp. Tarragon  
1/3 Tsp. Thyme  
1/4 Tsp. Salt  
3/4 Cup Pasta Cooking Broth(\*\*)  
1 Tbs. Fresh Parsley, Chopped  
1/4 Cup Romano Cheese, Grated

### PREPARATION:

Cook pasta according to package directions. In large skillet, heat olive oil and sauté bell peppers, carrots and mushrooms. Season with tarragon, thyme, and salt and cook 6 minutes. Now add cooking broth and simmer vegetables for 1 minute. Mix in hot pasta and parsley. Blend all ingredients together well. Sprinkle with Parmesan Cheese and serve.

(\*\*)Pasta Cooking Broth: Before draining pasta, reserve liquid for recipe.

### SERVES:

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## GARLIC BELLA SCAMPI

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Roasted Bell Pepper & Roasted Garlic Rotelle - #6271506  
1 Pound Large Shrimp, Peeled and Cleaned  
1/4 Cup Olive Oil  
1/2 Cup Green Pepper, Strips  
1/2 Cup Red Onions, Strips  
1/2 Cup Carrots, Strips  
1 Tbs. Capers  
1/2 Cup White Wine  
1/2 Cup Pasta Cooking Broth  
1 Tbs. Fresh Lemon Juice  
1 Tbs. Sweet Cream Butter  
1 Tbs. Fresh Basil, Chopped  
1/4 Cup Parmesan Cheese, Grated  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. Meanwhile heat olive oil in large skillet. Sauté bell peppers, onions and carrots for 4 minutes. Now add shrimp and cook for 6 more minutes. Add capers, wine, pasta broth, lemon juice, butter and basil. Bring to a simmer. Simmer for 3 minutes. Add pasta and toss in sauce until heated thoroughly. Sprinkle with parmesan and serve immediately.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## MEXICAN EYE-OPENER WITH CHILI PEPPER LINGUINE PASTA INDIVIDUAL OMELETTE RECIPE

### INGREDIENTS:

- 1 - 12 oz. Pkg. Pasta LaBella Chili Pepper Linguine - #6329437
- 3 Large Eggs
- 1 Tbs. Water
- 1/2 - 3/4 Cup Cooked Pasta
- 2 1/2 oz. Chonzo Sausage
- 1 oz. Onions, Diced
- 1 oz. Bell Pepper, Diced
- 1 1/2 oz. Cheddar Cheese, Grated
- 1 Tbs. Olive Oil

### PREPARATION:

Heat olive oil in omelette skillet. Sauté chonzo sausage, onions and bell pepper for 1-2 minutes. Add pasta and cook until pasta begins to crackle. Now add egg mixture and cook in normal omelette fashion. When pasta is flipped over, sprinkle with cheddar cheese. Melt and serve.

\*\*Can be served with salsa and sour cream.

# PASTA LABELLA

## SANTA FE STYLE CHILI PEPPER PENNE RIGATE

### INGREDIENTS

1 - 12 oz. Pkg. PASTA LaBELLA CHILI PEPPER PENNE RIGATE - #6329536  
1/4 Cup Olive Oil  
12oz. Chicken Breast, Julienned  
1 1/2 Tsp. Cracked Black Pepper  
1 Cup Yellow Bell Pepper, Julienned  
1 Cup Leeks, Sliced  
1 Cup Jicama, Julienned  
1 Tsp. Garlic, Minced  
1/3 Cup Fresh Cilantro, Chopped  
1 Tsp. Oregano  
3/4 Cup Chicken Stock  
1/4 Romano Cheese, Grated  
Salt To Taste

### PREPARATION

Cook pasta according to package directions. Now in a small mixing bowl, drizzle chicken with 1 Tbs. olive oil and sprinkle with cracked black pepper to coat. Heat remaining olive oil in large sauté pan. Sauté peppered chicken cubes for 5 minutes or until lightly browned. Add bell peppers, leeks, jicama, garlic, and spices and cook and stir for additional 5 minutes. Add chicken stock and simmer for 3 minutes. Mix in hot Chili Pepper Penne Rigate, sprinkle with cheese and serve

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## CHILI PEPPER LINGUINE WITH JALAPENO BUTTER SAUCE

### INGREDIENTS

1 - 12 oz. Pkg. Pasta LaBella Chili Pepper Linguine #6329437  
4 1/2 Tbs. Sweet Cream Butter  
1/4 Cup Jalapeno Peppers, Seeded and Diced  
1/2 Tsp. Garlic, Minced  
1 1/2 Cups Tomatillo or Green Tomatoes, Diced  
2 Tbs. Fresh Cilantro, Chopped  
1/2 Cup White Wine  
1/4 Cup Fresh Lime Juice  
1/4 Cup Romano Cheese, Crumbled or Shredded  
Salt & Pepper To Taste

### PREPARATION

Cook pasta according to package directions. Heat butter, jalapenos, garlic, and tomatoes in large sauté pan for 4 minutes. Add cilantro, wine, lime juice, salt, and pepper and simmer for 4 minutes. Mix with hot Chili Pepper Linguine, sprinkle with cheese, and serve.

**SERVING SUGGESTION:** Excellent when served with tequila grilled chicken breast, or Mexican broiled flank steak.

This recipe is also excellent with PASTA LABELLA CHILI PEPPER PENNE #6329536.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## FAJITA STYLE CHILI PEPPER PENNE RIGATE

### INGREDIENTS:

2 - 12 oz. Pkgs. Pasta LaBella Chili Pepper Penne Rigate #6329536  
1/2 Cup Olive Oil  
2 lbs. Beef Sirloin Tips  
2 Cups Red Bell Pepper Strips  
2 Cups Green Bell Pepper Strips  
2 Cups Yellow Onions, Julienned  
1/2 Cup Scallions, Minced  
1/3 Cup Fresh Cilantro, Chopped  
1 1/4 Cups Lite Soy Sauce  
1/2 Cup Freshly Squeezed Lime Juice  
2 1/2 Tbs. McCormick Fajita Seasoning  
1/2 Tsp. Salt  
1/4 Tsp. Black Pepper

### PREPARATION:

Cook pasta according to package directions. When pasta is "al dente", drain well and rinse with cold water until cool to the touch. Drain well again. Toss pasta with a splash of olive oil and put into a large mixing bowl. Set aside. Next, in large pot or skillet, heat 1/4 cup olive oil and sauté beef tips. Season with 1 Tablespoon Fajita spice, salt and pepper. When beef is well browned, pour over the pasta. Now return skillet to heat and add 1/4 Cup olive oil and sauté onions for 2 minutes. Add bell peppers and all remaining spices and sauté for 3 more minutes. Pour the vegetables over the pasta with all remaining ingredients. Mix thoroughly and serve.

SERVES: 8 Dinner Portions  
10 Luncheon Portions  
16 Appetizer Portions

### RECIPE NOTES

- Chicken may be substituted for beef
- If you like it hotter, then add two thinly sliced jalapenos to salad.
- Black beans work well in this recipe.

# PASTA LABELLA

## BAJA STYLE CHILI PEPPER PENNE SALAD

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Chili Pepper Penne Rigate - #6329536  
3/4 Cup Carrots, Julienned  
3/4 Cup Red Onion, Julienned  
3/4 Cup Cucumber, Peeled, Seeded and Diced  
3/4 Cup Avocado, Chopped  
1/4 Cup Cilantro, Chopped  
1/2 Cup Extra Virgin Olive Oil  
1/2 Cup White Wine Vinegar  
1/2 Cup Fresh Lime Juice  
1 Tsp. Oregano Leaves  
1/2 Tsp. Onion Powder  
1/2 Tsp. Garlic Powder  
1/3 Cup Romano Cheese, Grate  
Salt and Pepper, to taste

### PREPARATION:

Cook pasta according to package directions. When pasta is al dente, put in colander and rinse with cold water until cool to touch. Drain pasta well and put in large mixing bowl. Now in large mixing bowl, mix pasta with carrots, onions, cucumbers, avocado and cilantro. In separate small mixing bowl, whisk together olive oil and vinegar, lime juice and all remaining spices. Pour dressing over pasta. Toss well. Sprinkle with grated romano cheese and serve.

### serves

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## NEW MEXICO CHILI PEPPER PENNE SALAD

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Chili Pepper Penne Rigate - #6329536  
3/4 Cup Anaheim Chili Pepper, Seeded and Sliced  
1 1/2 Cups Tomatoes, Diced, Large  
1/4 Cup Jalapeno, Chopped  
1 Cup Cucumbers, Peeled, Seeded and Sliced  
1/4 Cup Fresh Cilantro, Chopped  
4 Tbs. Chardonnay or White Wine  
4 Tbs. Red Wine Vinegar  
4 Tbs. Lemon Juice  
4 Tbs. Lite Soy Sauce  
Salt and Pepper, To Taste  
1/3 Cup Parmesan Cheese, Shredded

### PREPARATION:

Cook pasta according to package directions. When pasta is al dente put in colander and rinse with cold water until pasta is cool to the touch. Drain well again. Now in large mixing bowl, combine pasta with Anaheim chilies, tomatoes, jalapenos, cucumbers, and cilantro. In separate small mixing bowl, whisk together wine, vinegar, lemon juice and soy sauce. Pour dressing over pasta salad add salt and pepper. Toss well and serve.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions



# PASTA LABELLA

## SENORA STYLE CHILI PEPPER SALAD

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Chili Pepper Penne Rigate - #6329536  
1/4 Cup Extra Virgin Olive Oil  
1/2 Cup Red Onions, Halved and Sliced  
3/4 Cup Tomatoes, Diced  
1 Cup Anaheim Chili's, Seeded and Sliced  
1 1/2 Cups Avocado, Peeled and Diced Large  
1/4 Cup Fresh Cilantro, Chopped  
1/4 Cup Fresh Lime Juice  
1/4 Cup Kikoman Lite Teriyaki Sauce  
1/4 Cup Kikoman Lite Soy Sauce  
9 oz. Small Shrimp, Cooked, Peeled and Chilled  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. When pasta is "al dente", rinse, chill and set aside. In mixing bowl whisk together olive oil, lime juice, teriyaki and soy sauce to make dressing. Add pasta and all remaining ingredients to bowl and toss together well. Chill and serve.

### SERVES

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## MODENA STYLE ROTELLE SALAD

### INGREDIENTS:

1 - 12 oz. Pkg. Pasta LaBella Roasted Garlic & Bell Pepper Rotelle - #6271506  
4 Tbs. Balsamic Vinegar  
4 Tbs. Extra Virgin Olive Oil  
1/4 Cup Fresh Basil, Chopped  
1 1/2 Cups Roma Tomatoes, Diced  
1 Cup Cucumber, Peeled, Seeded and Diced  
1 Cup Green Bell Pepper Strips  
1/4 Cup Parmesan Cheese, Shredded  
Salt and Pepper, To Taste

### PREPARATION:

Cook pasta according to package directions. When pasta is "al dente", rinse with cold water until cool to the touch. Toss pasta with all remaining ingredients in large mixing bowl. Chill and serve.

### SERVES:

4 Dinner Portions  
5 Luncheon Portions  
8 Appetizer Portions

# **PASTA LABELLA**

## **ITALIAN DELI ROTELLE SALAD**

### **INGREDIENTS:**

1 - 12 oz. Pkg. Pasta LaBella Roasted Garlic & Bell Pepper Rotelle - #6271506  
1 Cup Lite Italian Salad Dressing  
2 Tbs. Balsamic Vinegar  
1 Cup Roma Tomatoes, Diced  
4 oz. Pepperoni, Sliced  
6 oz. Provolone Cheese, Shredded  
3/4 Cup Fresh Spinach, Chopped  
1/4 Cup Parmesan Cheese, Grated  
Salt and Pepper, To Taste

### **PREPARATION:**

Cook pasta according to package directions. When pasta is "al dente", rinse with cold water until cool to the touch. Drain pasta well. Toss pasta with all remaining ingredients in large mixing bowl. Chill and serve.

### **SERVES:**

3 Dinner Portions  
4 Luncheon Portions  
6 Appetizer Portions

# PASTA LABELLA

## SAVORY GREEK ROTELLE SALAD

### INGREDIENTS:

1 - 12 oz. Pkg. PASTA LABELLA ROASTED BELL PEPPER & GARLIC ROTELLE - #6271506  
1 1/2 Cups Broccoli, Blanched  
1 1/2 Cups Chopped Fresh Spinach  
3/4 Cup Green Onions, Thinly Sliced  
1 -7oz. Jar Roasted Red Peppers, Drained and Chopped  
3/4 Cup Garbanzo Beans, Drained  
1/2 Cup Calamata Olives, Pitted and Chopped  
1 Cup Crumbled Feta Cheese

### Dressing:

1/4 Cup Red Wine Vinegar  
1/3 Cup Extra Virgin Olive Oil  
1 Tsp. Dijon Mustard  
1/2 Tsp. Salt  
1/2 Tsp. Oregano  
Freshly Ground Pepper to Taste

### PREPARATION:

Whisk together dressing ingredients. Set aside. Cook pasta according to package directions. Add Broccoli to pasta during last 2 minutes of cooking. Pasta should be "al dente" and broccoli crisp-tender. Drain pasta and broccoli in colander and refresh with cold water. Place in large bowl. Add remaining ingredients, then toss with dressing. Chill for two hours and serve.

### SERVES:

3 Dinner Portions  
4 Luncheon Portions  
6 Side Dish Portions