



Shrimp Fra Diavolo

Ingredients

1 lb uncooked large shrimp, peeled and deveined
 1/2 tsp crushed red pepper flakes
 2 Tbsp Bertolli® Classico™ Olive Oil
 1 large onion, finely chopped

1 jar (25 oz) Bertolli® Organic Traditional Sauce
 1 cup dry white wine or chicken broth
 1 tsp dried oregano leaves, crushed
 3 Tbsp finely chopped fresh parsley
 1/2 lb linguine, cooked and drained

Recipe Summary:

Prep Time: 20 minutes
 Cook Time: 20 minutes
 Servings: 4

Directions

1. In medium bowl, toss shrimp with red pepper; set aside.
2. In 12-inch skillet, heat olive oil over medium-high heat and cook shrimp, stirring occasionally, 2 minutes or until shrimp turn pink. Remove shrimp and keep warm.
3. In same skillet, add onion and cook, stirring occasionally, 5 minutes or until tender. Stir in sauce, wine and oregano. Reduce heat to low and simmer, stirring occasionally, 10 minutes or until sauce thickens. Return shrimp to skillet and toss to coat. Remove from heat and stir in parsley. Serve over hot linguine.

Calories 560, Calories From Fat 130, Saturated Fat 2g, Trans Fat 0g, Total Fat 15g, Cholesterol 170mg, Sodium 1020mg, Total Carbohydrate 63g, Sugars 13g, Dietary Fiber 6g, Protein 34g, Vitamin A 25%, Vitamin C 35%, Calcium 10%, Iron 45%



Penne Puttanesca

Ingredients

2 Tbsp Bertolli® Classico™ Olive Oil
 1/4 tsp crushed red pepper flakes
 1 can (2 oz) anchovies, drained and finely chopped, optional
 1 jar (25 oz) Bertolli® Organic Traditional Sauce

1/2 cup pitted kalamata olives, sliced
 1/4 cup finely chopped fresh parsley
 3 Tbsp small capers, rinsed and drained
 8 oz penne pasta, cooked and drained

Recipe Summary:

Prep Time: 20 minutes
 Cook Time: 10 minutes
 Servings: 4

Directions

In 12-inch skillet, cook olive oil, red pepper flakes and anchovies over medium heat, stirring frequently, 2 minutes. Stir in sauce and bring to a boil over high heat. Reduce heat to low and simmer 8 minutes or until slightly thickened. Stir in olives, parsley and capers. Toss with hot penne and serve immediately.

Additional Information

For a complete meal, add sliced grilled chicken.



Rigatoni With Spinach, Sausage & Pine Nuts

Recipe Summary:

Prep Time: 20 minutes
Cook Time: 25 minutes
Servings: 8

Ingredients

1 lb sweet Italian sausage links, cut into bite sized pieces	8 oz rigatoni or large tube pasta, cooked and drained
1 jar (25 oz) Bertolli® Organic Traditional Sauce	1/4 cup pine nuts, toasted
	1 package (10 oz) baby spinach or arugula

Directions

In 12-inch nonstick skillet, brown sausage over medium high heat; drain if desired. Stir in sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 10 minutes or until sausage is done. Stir in spinach and cook 1 minute or until spinach is wilted. Serve over hot rigatoni and top with pine nuts. Garnish, if desired, with shaved parmesan cheese.

Chicken & Asparagus Parmesan

Recipe Summary:

Prep Time: 20 minutes
Cook Time: 10 minutes
Servings: 4

Additional Information

For a complete meal, add sliced grilled chicken.

Ingredients

4 boneless, skinless chicken breast halves (about 1-1/4 lbs), pounded thin	2 eggs, slightly beaten
1/2 cup Italian seasoned dry bread crumbs	2 Tbsp Bertolli® Classico™ Olive Oil
2 Tbsp grated Parmesan cheese	1 jar (25 oz) Bertolli® Organic Traditional Sauce
1/4 tsp salt	12 spears asparagus, partially cooked
	4 slices mozzarella stuffed with prosciutto (about 4 oz)

Directions

1. Preheat oven to 425°.
2. Season chicken, if desired, with salt and ground black pepper. In pie plate, combine bread crumbs, Parmesan cheese and salt. Dip chicken in eggs, then bread crumb mixture.
3. In 12-inch nonstick skillet, heat olive oil over medium-high heat and cook chicken, turning once, 8 minutes or until chicken is thoroughly cooked.
4. In 13 x 9-inch baking dish, evenly spread 1 cup sauce, then arrange chicken. Evenly spoon 1/2 cup sauce on chicken, then top with asparagus and mozzarella. Bake 10 minutes or until cheese is melted and sauce is bubbling. Top, if desired, with shaved Parmesan cheese. Serve with remaining sauce, heated.



Caramelized Onion Focaccia

Recipe Summary:

Prep Time: 5 minutes
Cook Time: 1 hour and 10 minutes
Servings: 20

Ingredients

4 Tbsp Bertolli® Classico™ Olive Oil
2 large onions, thinly sliced
1 Tbsp balsamic vinegar
1 cup Bertolli® Organic Traditional Sauce
1 package 1 can (13.8 oz) refrigerated pizza crust
1 cup shredded gouda or mozzarella cheese (about 4 oz)

Directions

1. Preheat oven to 425°.
2. In 12-inch skillet, heat 2 tablespoons olive oil over medium heat and cook onions, stirring occasionally, 3 minutes. Cover and cook, stirring occasionally, 15 minutes or until onions have released most of their water. Remove lid and cook an additional 10 minutes or until liquid is almost evaporated. Add vinegar and cook, stirring frequently, 1 minute. Reduce heat to low, add Sauce and cook, stirring occasionally, 30 minutes or until onions are very soft and most of the excess liquid is evaporated.
3. Meanwhile, on baking sheet brushed with 1 tablespoon olive oil, roll pizza crust into 11 x 15- inch rectangle. Pierce pizza crust with fork, then brush with remaining 1 tablespoon olive oi. Bake 7 minutes or until crust is golden. Evenly top pizza crust with onion mixture, then sprinkle with cheese. Bake an additional 5 minutes or until cheese is melted. To serve, cut into 20 squares and garnish, if desired, with fresh thyme.

Steak Pizzaiola

Recipe Summary:

Prep Time: 5 minutes
Cook Time: 10 minutes
Servings: 4

Additional Information

For a complete meal, add sliced grilled chicken.

Ingredients

4 boneless, skinless chicken breast halves (about 1-1/4 lbs), pounded thin
1/2 cup Italian seasoned dry bread crumbs
2 Tbsp grated Parmesan cheese
1/4 tsp salt
2 eggs, slightly beaten
2 Tbsp Bertolli® Classico™ Olive Oil
1 jar (25 oz) Bertolli® Organic Traditional Sauce
12 spears asparagus, partially cooked
4 slices mozzarella stuffed with prosciutto (about 4 oz)

Directions

1. Season steaks, if desired, with salt and ground black pepper.
2. In 12-inch skillet, heat 1 tablespoon olive oil over medium-high heat and cook steaks, turning once, 4 minutes or until desired doneness. Remove steaks and set aside.
3. In same skillet, add remaining olive oil and cook onion, stirring occasionally, 3 minutes. Add red pepper flakes and wine and cook 1 minute. Add sauce and oregano. Cook, stirring occasionally, 5 minutes or until slightly thickened. Return steaks and juices to skillet, then top steaks with cheese. Simmer covered 2 minutes or until cheese is melted.