



Buffalo Chicken Salad

Yield- 4 portions

Ingredients

- 1 lb. Rotisserie Chicken, pulled, small diced
- 1 1/2 cups Celery, small diced
- 1 1/2 cups Onion, small diced
- 1/2 cup Marzetti Mild Buffalo Wing Sauce #88122
- 1/2 cup Marzetti Buttermilk Ranch Dressing #80060
- 1 T Parsley, chopped

Preparation

1. Combine chicken, celery, onion, Marzetti® Mild Buffalo Wing Sauce and Marzetti® Buttermilk Ranch Dressing and mix thoroughly.
2. Allow to sit for 30 minutes before serving.
3. Serve with a main component to a salad or as a sandwich.



Roasted Garlic Carbonara

Yield- 5 portions

Ingredients

3 lb. Marzetti Frozen Pasta Cavatappi
2 cups Alfredo Sauce
2/3 cup Marzetti Roasted Garlic
Parmesan Wing Sauce
1 cup Bacon, cooked, diced
2 cups Peas

Preparation

1. Drop Marzetti Frozen Pasta® Cavatappi in hot water to bring up to temperature.
2. Sauté peas and bacon over medium heat.
3. Add both sauces and bring up to temperature.
4. Add pasta and mix thoroughly.
5. Divide pasta into 5 bowls.



Bruschetta Salad

Yield- 4 portions

Ingredients

1/4 bag Marzetti Garlic & Butter Croutons,
(40 oz bag) #130075

1/2 cup Marzetti Balsamic Vinaigrette #83791

1 cup Roma Tomatoes cut in 64's (~2 each)

1/4 lb. Fresh Mozzarella, diced

1/2 cup Red Onion, sliced and cut 1/3s

1 1/2 oz. Arugula

1/2 T Basil

1/4 cup Marzetti Balsamic Vinaigrette #83791

Preparation

1. Combine croutons and 1/2 cup of Marzetti® Balsamic Vinaigrette thoroughly and allow to sit for 10 – 20 minutes to soften.
2. Meanwhile prep remaining ingredients.
3. Add the remaining ingredients including the additional Marzetti® Balsamic Vinaigrette and combine thoroughly.
4. Serve immediately.



Honey Sesame Chicken Pasta

Yield- 5 portions

Ingredients

3 lb. Marzetti Frozen Pasta Rotini
2 cups Marzetti Honey Sesame Wing Sauce
2 cups Chicken, grilled, diced
1/2 cup Carrots, julienned
1/4 cup Cilantro leaves, cleaned
1/4 cup Scallions, bias cut
1/4 cup Jalapeno, sliced
2 tsp Sesame Seeds, toasted

Preparation

1. Drop Marzetti Frozen Pasta® Rotini in hot water to bring up to temperature.
2. Sauté chicken, carrots and jalapenos over medium heat.
3. Add Marzetti® Honey Sesame Wing Sauce and bring up to temperature.
4. Add pasta, scallions, cilantro leaves, and mix thoroughly.
5. Divide pasta into 5 bowls.
6. Top each with sesame seeds.



Caesar Pasta Salad

Yield- 12 portions

Ingredients

- 3 lb. Marzetti Frozen Pasta Cavatappi, thawed and chilled
- 2 cups Chicken, grilled, sliced
- 9 oz bag Romaine, chopped
- 8 TBSP Parmesan, grated, (divided 4T in, 4T on top)
- 3 cups Marzetti Royal Caesar dressing
- 1 cup Marzetti Garlic & Butter Croutons Crumbs, on top

Preparation

1. Take 1 cup of Marzetti® Garlic & Butter Croutons and gently break up with a mallet to create smaller pieces, set aside.
2. Combine pasta, chicken, romaine, dressing and half the parmesan and mix thoroughly.
3. Divide salad in 12 bowls.
4. Finish each with a parmesan cheese and crouton crumbs on top.



Italian Sausage Dip

Yield- 10 portions

Ingredients

- 2 lb. Mozzarella Cheese, grated
- 1/2 lb. Sausage, cooked, crumbled
- 1/4 cup Parmesan, grated
- 1 cup Marzetti Roasted Garlic Parmesan Wing Sauce
- 2 tsp Italian Seasoning, dry

Preparation

1. Combine all ingredients thoroughly.
2. Pour mixture into a greased baking dish.
3. Bake at 350°F for 7-10 minutes until bubbly and golden brown.
4. Serve with a crackers.