



On-trend sauces packed with real, flavorful ingredients



Made for wings, perfect for a gazillion things.

When standby proteins and flavor carriers are unavailable it's time to get creative. **Marzetti®** is happy to help get your culinary juices flowing with mouthwatering ideas featuring our new on-trend wing sauces.



Appetizers



Make your first impression a flavor-packed tastebud pleaser. Here are some ideas!

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Hot Italian Sausage Dip

Try our **Marzetti™ Roasted Garlic Parmesan Sauce** mixed with mozzarella and provolone cheese and hot Italian sausage. Bake until golden brown, top with pepperoncini peppers and tomatoes and serve with garlic bread or breadsticks. YUM.



Kimchi Fries

This popular menu item combines many familiar favorites: crispy fresh-cut fries, kimchi slaw, **Marzetti Sweet Chili Sauce**, green onion, cilantro, Sriracha mayo and sesame seeds. You could even add popcorn chicken tossed in Sweet Chili Sauce!

Other thoughts:

Wing Dip • Spicy Buffalo Chickpea Nachos • Sweet 'n' Hot Salsa • Sweet Chili Cauliflower Wings • Crab Rangoon Dip • Smoky Honey Pulled Pork Sliders



Grab-and-Go



The takeout trend is here to stay. Satisfy with flavorful favorites that hold up in to-go boxes.

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BBQ Brisket Quesadilla

Marzetti™ Honey Barbecue Sauce, slow-roasted brisket, cheddar cheese, pickles, red onion and jalapeño come together in a grilled flour tortilla that makes it easy to eat on the go.



Santa Fe Smoked Turkey Club

Sourdough bread with smoked turkey, bacon, avocado slices, smoked gouda cheese, lettuce, tomato and a smoky honey chile + extra heavy mayo spread take this traditional sandwich up 5 flavor notches.



More inspiration from our chefs:

The Italian Wrap with Roasted Garlic Parmesan Sauce • Grilled Jerk Chicken Sandwich • Southern Bourbon BBQ Burger • Honey Sesame Ramen Salad • Hot Honey Barbecue Meatball Sub

Pizzas

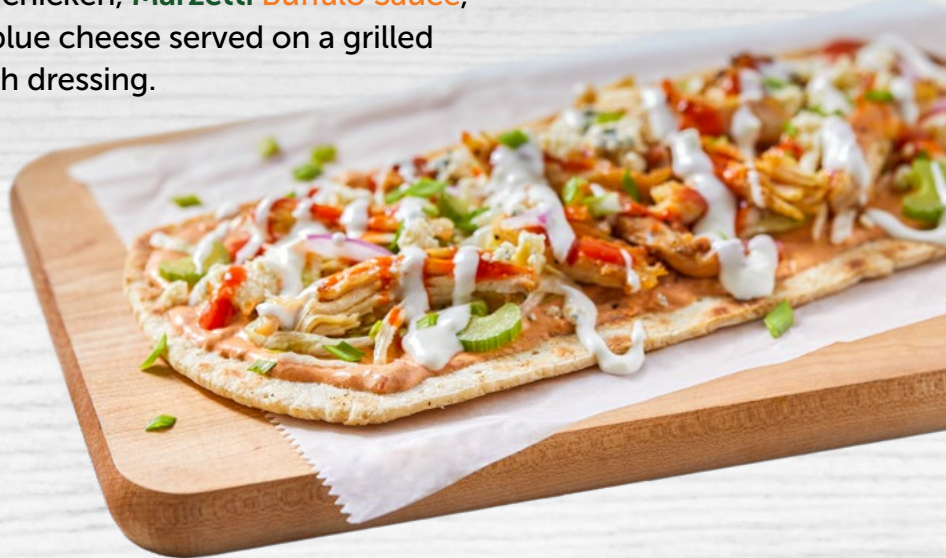


Try these updates to the classic favorite to make them your own! Get creative using Marzetti™ wing sauces as unique bases and drizzles on pizzas.

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Grilled Pizza with Buffalo Chicken Salad

A unique take on pizza & salad! Pulled chicken, **Marzetti Buffalo Sauce**, celery, red onion, shaved lettuce and blue cheese served on a grilled **Flatout® Flatbread**, drizzled with ranch dressing.



Honey Sesame Chicken Pizza

Honey sesame glazed chicken, mushrooms, pineapple, bell peppers and provolone cheese deliver delicious surprises in every sweet, savory, crisp, melty bite.



Even more inspiration:

Forager Mushroom & Onion Roasted Garlic Pizza • Thai Shrimp Pizza • Honey BBQ Chicken Pizza • Spicy Hawaiian Pizza • Honey BBQ & Smoked Gouda Pizza

Chicken & Beyond



Amp up any protein with carefully curated Marzetti™ sauces to achieve rich, flavorful, center-plate perfection.

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Spicy Grilled Prawns

Skewered prawns in **Marzetti Hot Honey Barbecue Sauce**, soy sauce, cilantro and lime juice deliver tantalizing flavor in every bite.



Poke Bowl

Raw, sushi-grade yellowfin tuna, avocado, cucumber and green onion drizzled with **Marzetti Mango Habanero Sauce** and a curry kick for poke perfection.



Don't stop there:

Parmesan Spinach Artichoke Chicken • Honey BBQ Shrimp Salad • Honey Sesame Sea Scallops • Hot Honey Glazed Salmon • Sweet Chili Grilled Shrimp Kabobs

Are you feeling inspired?

Visit **MarzettiFoodservice.com/Wings-and-Things** to order today!

Full Recipes



Hot Italian Sausage Dip

Ingredients	Yield: 50 Servings	1 Serving
cream cheese (softened)	9 ½ lbs.	3 oz.
pizza cheese blend (mozzarella/ provolone blend)	25 lbs.	1 cup
hot Italian sausage	9 ½ lbs.	3 oz.
Marzetti™ Roasted Garlic Parmesan Wing Sauce	6 ¼ cups	1 oz.
tomatoes, diced	6 ¼ cups	1 oz.
pepperoncini peppers, diced	6 ¼ cups	1 oz.

Procedure:

1. Sauté sausage in a skillet over medium-high heat. Once the sausage is fully cooked, drain thoroughly and set aside.
2. In a large bowl mix softened cream cheese, pizza cheese and **Marzetti** Roasted Garlic Parmesan Wing Sauce.
3. Once the sausage is cool to the touch, add sausage to the cheese mixture and mix thoroughly.
4. Place dip (2 cups) into cast iron skillet or crock and place in preheated oven for 15 minutes or until an internal temperature of 165°F has been reached.
5. Place 1 oz. of each diced tomatoes and pepperoncini peppers on top in the center.
6. Serve with garlic bread or breadsticks.



Loaded Kimchi Fries

Ingredients	Yield: 50 Servings	1 Serving
fries, natural cut	19 lbs.	6 oz.
Marzetti Sweet Chile Wing Sauce	3 ¼ cups	½ oz.
kimchi (caramelized)	12 ½ cups	¼ cup
cheddar (finely shredded)	3 ¼ cups	½ oz.
Sriracha mayo	3 ¼ cups	½ oz.
white onion (thinly julienned)	3 ¼ cups	½ oz.
jalapeño (red & green, thinly sliced)	3 ¼ cups	½ oz.
cilantro leaves	3 cups	1 Tbsp.
sesame seeds (toasted)	1 cup	½ tsp.
limes (cut into 8 wedges)	13 each	2 each

Caramelized Kimchi:

sugar	6 cups	½ cup
white vinegar	3 cup	¼ cup
gochujang	1 ½ cups	2 Tbsp.
soy sauce	1 ½ cups	2 Tbsp.
kimchi	6 ¼ lbs.	1 cup

For the Caramelized Kimchi:

1. Combine sugar, vinegar, gochujang and soy sauce to a mixing bowl and stir to combine.
2. Add kimchi and stir to combine.
3. In a non-stick skillet over medium-high heat, caramelize kimchi stirring often until the liquid reduces and creates a syrup, approximately 5 minutes.
4. Remove from heat and cool until use.

Procedure:

1. Fry or bake fries according to directions on package.
2. Quickly sauté caramelized kimchi in a non-stick skillet until heated through.
3. Drizzle fries with **Marzetti** Sweet Chile Wing Sauce.
4. Top with kimchi, cheddar cheese and then drizzle with Sriracha mayo in opposite direction of **Marzetti** Sweet Chile Wing Sauce.
5. Top with white onion, red & green jalapeños, cilantro leaves and sesame seeds.
6. Garnish with two lime wedges.



Full Recipes



BBQ Brisket Quesadilla

Ingredients

	Yield: 50 Servings	1 Serving
smoked brisket	9 lbs.	3 oz.
10" flour tortilla shells	100 each	2 each
Marzetti™ Honey Barbecue Sauce (divided)	1 gal.	2 oz.
sharp cheddar cheese (shredded)	12 ½ lbs.	1 cup
red onion (juliened thin)	10 lbs.	¼ cup
dill pickle slices	8 lbs.	½ cup
jalapeño peppers (sliced thin)	10 lbs.	¼ cup

Brisket:

brisket	9 lbs.	3 oz.
Marzetti Honey Barbecue Sauce	¾ gal.	1 ½ oz.

For the Brisket:

1. Remove brisket from smoker and pull the meat apart.
2. Blend with ¾ gal. of **Marzetti** Honey Barbecue Sauce and bottle up remaining sauce.

Procedure:

1. Build the quesadillas by laying out the tortilla shells.
2. Layer the shredded cheese, brisket, red onion, pickles and jalapeños.
3. Finish with more shredded cheese and top with another tortilla shell.
4. Cook on a flat top griddled set to 350°F for 5 minutes per side, or until the shells are golden brown and the cheese has melted.
5. Cut the quesadillas into eight pieces, drizzle with ½ oz. of the remaining sauce, arrange and garnish as desired.



Santa Fe Smoked Turkey Club

Ingredients

	Yield: 50 Servings	1 Serving
sourdough bread (toasted)	100 slices	2 slices
smoked gouda cheese	100 slices	2 slices
smoked turkey, sliced (thin)	50 (3 oz. portions)	1 (3-oz. portion)
thick-sliced applewood bacon (cooked)	10 cups	2 slices
avocado (fresh, sliced)	1 ½ cups	4 slices
iceberg lettuce leaves	3 cups	2 each
beefsteak tomato	2 cups	1 slice
Smoky Honey Chile Mayo Spread	3-4 each.	1 oz.

Smoky Honey Chile Mayo Spread

Marzetti Smoky Honey Chile Sauce	1 qt.	1 part
Marzetti® Extra Heavy Mayonnaise	1 qt.	1 part
salt and black pepper	To taste	To taste

For the Smoky Honey Chile Mayo Spread:

1. Combine all ingredients and mix thoroughly.
2. Refrigerate until use.

Procedure:

1. Begin assembling the clubs by spreading ½ oz. of the Smoky Honey Chile Mayo on each side of toasted sourdough bread.
2. From the bottom slice, layer the cheese, turkey, bacon, avocado, tomato and lettuce and finish with the other piece of toast.
3. Slice as desired and serve.



Full Recipes



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Honey Sesame Chicken Pizza

Ingredients

	Yield: 50 Servings	1 Serving
pizza dough, 7 oz.	80 each	1 each
Marzetti™ Honey Sesame Wing Sauce	6 ¼ cups	1 oz.
pizza cheese (shredded)	12 ½ cups	2 oz.
honey sesame glazed chicken (grilled, sliced)	12 ½ cups	2 oz.
shiitake mushrooms, sliced thin	6 ¼ cups	1 oz.
pineapple (small chunks)	6 ¼ cups	1 oz.
red bell pepper (sliced)	3 ¼ cups	½ oz.
green onion (thinly sliced on bias)	3 cups	1 Tbsp.
sesame seeds (toasted)	2 cups	1 tsp.

Honey Sesame Glazed Chicken:

chicken breast	6 ½ lbs.	1 cup
Marzetti Honey Sesame Wing Sauce	6 ½ cup	2 Tbsp.

For the Honey Sesame Glazed Chicken:

1. Marinate chicken in 4 cups of **Marzetti** Honey Sesame Wing Sauce for at least 2 hours or overnight.
2. Grill chicken on a seasoned grill. Remove from grill once chicken has reached an internal temperature of 165°F and cool.
3. Once cool, slice chicken and toss with remaining 2 ½ cups of **Marzetti** Honey Sesame Wing Sauce.

Procedure:

1. Knead doughball with flour and stretch to desired size. With your fingers, gently dock the dough (1 inch) inside the edge to create a crust.
2. Brush entire surface with **Marzetti** Honey Sesame Wing Sauce.
3. Add pizza cheese and spread out up to the docking edge, not on the crust.
4. Top with glazed chicken, shiitake mushrooms, pineapple and red bell peppers.
5. Sprinkle crust with sesame seeds.
6. Bake in a 425°F oven for 6-8 minutes or until golden brown.
7. Remove from oven and slice into 8 pieces.
8. Top with green onion.



Grilled Pizza with Buffalo Chicken Salad

Ingredients

	Yield: 50 Servings	1 Serving
pizza dough, 7 oz.	50 each	1 each
red onion, (thinly sliced)	1 ½ lbs.	½ oz.
blue cheese, (crumbled, divided)	3 lbs.	1 oz.
Buffalo Chicken Salad	1 batch	1 ¼ cups
iceberg lettuce (shredded)	2 lbs.	½ oz.
scallion (thinly sliced)	¾ lb.	¼ oz.
Marzetti® Ranch Dressing	6 ½ cups	1 oz.

Buffalo Chicken Salad:

pulled chicken meat	8 lbs.	2 cups (~1lb.)
celery (diced)	½ gal.	½ cup
scallion (sliced)	½ gal.	½ cup
Marzetti Buffalo Wing Sauce (mild, medium or hot)	½ gal.	½ cup
Marzetti Extra Heavy Mayonnaise	1 gal.	1 cup

For the Buffalo Chicken Salad:

1. Combine the ingredients together and allow 2-4 hours before using.

Procedure:

1. Preheat grill on high.
2. Knead doughball with flour and stretch to approximately 10-in. diameter. Brush both sides of the dough with olive oil and season with salt and black pepper.
3. Spray some grill oil spray on a clean, hot grill and place the crust directly on the grate.
4. After approximately 45 seconds, turn the crust 45° and allow to grill on that side for another 30 seconds. Flip the crust over and grill for another 45 seconds turning 45° halfway through.
5. Immediately after removing from the grill, top the grilled crust with ½ oz. each of sliced red onion and crumbled blue cheese. Place in a 400°F oven for 3 minutes to finish cooking the crust and to slightly melt the blue cheese.
6. When the crust comes out the oven, top with 1 ¼ cups of Buffalo Chicken Salad and spread evenly.
7. Finish the pizza with ½ oz. shredded iceberg, ¼ oz. of sliced scallions, ½ oz. blue cheese and 1 oz. of Ranch Dressing drizzled over the top.
8. Slice into 8 pieces and serve.



Full Recipes



Spicy Curry Poke Bowl

Ingredients

	Yield: 50 Servings	1 Serving
sushi-grade tuna, diced	9 ½ lbs.	4 oz.
Green Curry Mango Habanero Sauce	1 qt.	1 Tbsp.
cooked basmati rice	3 gal.	1 cup
avocados, diced	13 each	¼ each
shiitake mushrooms, thinly sliced,	3 lbs.	2 oz.
sautéed red or green jalapeños, thinly	13 each	¼ each
sliced shelled edamame, cooked	5 lbs.	1 oz.
cucumber, diced	12 ½ cups	¼ cup
scallions, thinly sliced on the bias	½ lb.	1 ½ tsp.
sesame seeds, toasted	½ cup	¼ tsp.

Green Curry Mango Habanero Sauce

Marzetti™ Mango Habanero Sauce	3 ½ cups	½ cup
Thai green curry paste	½ cup	1 Tbsp.

For the Curry Mango Habanero Sauce:

1. In a mixing bowl, slowly mix the **Marzetti** Mango Habanero Sauce into the green curry paste while whisking to avoid lumping.
2. Let sit for at least 2 hours before using.

Procedure:

1. For each serving, place 1 cup of basmati rice in the bottom of the bowl.
2. Arrange ¼ cup of avocado, ¼ cup cucumber, 2 Tbsp. shiitake mushrooms, 1 Tbsp. sliced jalapeño and ¼ cup of edamame around the rim of the bowl.
3. Place 3 oz. of diced tuna on the rice in the center of the bowl and drizzle with 1½ Tbsp. of the Green Curry Mango Habanero Sauce.
4. Finish with a sprinkle of sesame seeds and sliced scallions on top of the sauced tuna.



Spicy Grilled Prawns

Ingredients

	Yield: 50 Servings	1 Serving
16/20 shrimp, tail on P&D, skewered, 5 per skewer	250 each	5 each
basmati rice (cooked, chilled)	25 cups	½ cup
tomatoes (diced)	20 cups	½ cup
small onions (diced small)	10 cups	¼ cup
lime juice (fresh squeezed)	1 ½ cups	1 Tbsp.
cilantro (chopped)	3 cups	2 Tbsp.
vegetable oil	2 cups	1 Tbsp.
jalapeño pepper (diced small, optional)	3-4 each	1 tsp.
salt & pepper	To taste	To taste
Grilling Sauce	½ gal.	1 ½ oz.

Grilling Sauce:

Marzetti Hot Honey Barbecue Sauce	6 cups	1 cup
light soy sauce	1 cup	2 Tbsp.
cilantro (fresh, chopped)	1 cup	2 Tbsp.
lime juice, fresh	½ cup	1 Tbsp.

For the Grilling Sauce:

1. Mix all ingredients together thoroughly.
2. Refrigerate until use.

For the Pico de Gallo Rice

1. Combine the tomatoes, onions, lime juice, cilantro, vegetable oil, jalapeños (if desired) and season to taste as if making pico de gallo.
2. Mix the pico in with the chilled basmati rice and adjust seasoning to taste.
3. Heat as necessary.

Procedure:

1. Preheat the grill to medium high.
2. Season the grill with some vegetable oil or spray pan release and cook the shrimp on both sides until almost cooked through, about 3-4 minutes each side.
3. Lightly brush with the Grilling Sauce, flip and repeat until glazed, taking care not to burn the glaze.
4. Place atop the Pico de Gallo Rice and garnish with cilantro and lime wedges as desired.

