Meatballs, pasta and enjoying Italian meals with friends and family has been at the heart of Rosina and Celentano for over 55 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

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Italian Style Meatball Pizza</td>
<td>2</td>
</tr>
<tr>
<td>- Baked Manicotti with Italian Style Meatballs and Smoked Mozzarella</td>
<td></td>
</tr>
<tr>
<td>- Risotto with Italian Style Meatballs</td>
<td>3</td>
</tr>
<tr>
<td>- Cheese Tortellini Carbonara</td>
<td></td>
</tr>
<tr>
<td>- Meatball Calzone</td>
<td>4</td>
</tr>
<tr>
<td>- Cavatelli Vegetable Soup with Parmesan Broth</td>
<td></td>
</tr>
<tr>
<td>- Orecchiette with Italian Style Meatballs</td>
<td>5</td>
</tr>
<tr>
<td>- Cheese Ravioli Muffuletta Salad</td>
<td></td>
</tr>
<tr>
<td>- Classic Meatball Sub</td>
<td>6</td>
</tr>
<tr>
<td>- 4 Cheese Ravioli with Arrabbiata Sauce</td>
<td></td>
</tr>
<tr>
<td>- Polenta with Italian Style Meatballs</td>
<td>7</td>
</tr>
<tr>
<td>- Cheese Stuffed Shells with Bolognese Sauce</td>
<td></td>
</tr>
<tr>
<td>- Italian Style Meatballs with Marsala Sauce</td>
<td>8</td>
</tr>
<tr>
<td>- Gnocchi with Cannellini Beans and Arugula</td>
<td></td>
</tr>
<tr>
<td>- Italian Style Meatball Stuffed Eggplant</td>
<td>9</td>
</tr>
<tr>
<td>- Spinach Ravioli with Pomodoro and Meatless Meatballs</td>
<td></td>
</tr>
</tbody>
</table>
**Italian Style Meatball Pizza**

Servings: 4  |  Preparation: 30 Mins

**Ingredients**
- ½ package (12 oz.) Rosina Italian Style Meatballs
- 1 package (16 oz.) prepared pizza dough
- ½ cup prepared tomato sauce
- 1 red and yellow bell pepper, sliced
- 1 mozzarella cheese log, sliced ¼” 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.

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**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
- 1 cup grated Parmesan cheese
- 8 bacon slices, diced
- 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
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

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.
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.

Cheese Ravioli Muffuletta Salad
Servings: 4 | Preparation: 20 Mins

Ingredients
1 package (44 oz.) Celentano Large Round Cheese Ravioli
½ lb. salami, cut into ¼ inch cubes
1 lb. provolone cheese, cut into ¼ inch cubes
½ lb. ham, cut into ¼ inch cubes
20 jumbo black olives, pitted and sliced
20 jumbo green olives stuffed with pimientos, sliced
½ cup diced red onion
1 tablespoon minced garlic
½ cup chopped celery
½ cup chopped fresh parsley
1 cup Italian salad dressing
3 tablespoons apple cider vinegar
1 teaspoon Worcestershire sauce
½ teaspoon hot sauce
salt and black pepper to taste

Cooking Directions
Bring a large pot of water to a boil and cook the ravioli according to package instructions. Drain, rinse thoroughly with cold water and set aside. In a large mixing bowl, combine the pasta, salami, provolone cheese, ham, black and green olives, onion, garlic, celery and parsley. In a small bowl, whisk together the Italian dressing, apple cider vinegar, Worcestershire sauce, hot sauce, salt and black pepper. Pour over the salad mixture. Toss to mix well. Chill until ready to serve.
Classic Meatball Sub
Servings: 6 | Preparation: 25 Mins

Ingredients
1 package (12 oz.) Rosina Italian Style Meatballs
6, 6 inch submarine rolls
1 jar (24 oz.) spaghetti sauce
1 package cream cheese, softened

½ cup mayonnaise or light mayo
¼ teaspoon black pepper
1 tablespoon Italian seasoning
½ teaspoon garlic powder
12 slices mozzarella 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. In a separate bowl, mix cream cheese, mayonnaise, pepper, Italian seasoning and garlic powder. Set aside. After meatballs are heated through, remove 4 tablespoons of spaghetti sauce from pot and mix into cream cheese mixture. Spread cream cheese mixture on the inside of each sub roll, top and bottom. Spoon meatballs onto bottom half of submarine rolls and top each with two slices of cheese. Cover with top half of roll. Place on a foil-lined baking sheet and bake for 5 minutes or until the cheese is melted.

4 Cheese Ravioli with Spicy Arrabbiata Sauce
Servings: 4 | Preparation: 20 Mins

Ingredients
1 package (19 oz.) Celentano 4 Cheese Ravioli
1 red onion, thinly sliced
3 garlic cloves, minced
1 can (28 oz.) crushed tomatoes
8 basil leaves, chopped
salt and black pepper, to taste

1 tablespoon olive oil
1 lb. hot Italian sausage, casings removed
1 yellow bell pepper, thinly sliced
3 garlic cloves, minced
1 can (28 oz.) 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
- 1¼ 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.
Italian Style Meatballs with Marsala Sauce
Servings: 4 | Preparation: 30 Mins

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

Gnocchi with Cannellini Beans and Arugula
Servings: 4 | Preparation: 20 Mins

Ingredients
- 1 package (20 oz.) Celentano Gnocchi
- 3 tablespoons olive oil
- ½ cup sliced shallots
- 1 can cannellini beans, drained and rinsed
- ¼ cup dry white wine
- Salt and black pepper to taste
- ½ cup grated Parmesan cheese
- 2 cups fresh arugula or spinach leaves

Cooking Directions
Heat the olive oil in a large pan over medium heat. Add the shallots and cook stirring often for 5-6 minutes or until soft. Add the beans and wine; cook over medium-high heat for 4-5 minutes until the liquid reduces by half. Season to taste with salt and black pepper. Cook the gnocchi according to package instructions and drain, reserving ½ cup of the pasta water. Add the gnocchi and the Parmesan cheese to the pan and gently toss; add the arugula or spinach and gently toss again, adding the reserved pasta water a little at a time to thin the sauce if needed. Divide among serving plates and sprinkle with extra Parmesan cheese.
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
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 over medium heat, add olive oil and cook mushrooms until softened about 5-7 minutes, drain any excess liquid. Remove cooked eggplant from oven and let cool slightly, then scrape the eggplant flesh into a large bowl and let cool completely. Drain off excess liquid and then cut any large pieces into smaller bite size pieces. Meanwhile prepare the pomodoro sauce: Heat olive oil in a skillet over medium-low heat. Add onion and cook about 10 minutes, stirring often. Add the garlic and crushed red pepper flakes and cook for 3 additional minutes. Increase heat to medium, add the pureed tomatoes, season with salt and black pepper. Add basil sprigs and cook until sauce thickens (about 20 minutes), stirring occasionally. Remove basil sprigs and turn heat to low. Taking the large bowl with the cooled eggplant add the chopped mushrooms, breadcrumbs, eggs, cheese, basil and parsley, season with salt and black pepper and mix well to combine all ingredients. Form mixture into small meatballs scooping 2 tablespoons per meatball, pressing and rolling tightly. In a large non-stick skillet heat vegetable oil over medium heat. Working in batches add the meatballs and cook, turning occasionally to brown all over, about 8 minutes. Drain on paper towels. Add meatballs to remaining sauce. Prepare the ravioli according to packaging instructions. Divide the ravioli among plates add the meatballs and sauce, sprinkle Parmesan cheese if desired. Serve immediately.
Meet the Chef
Chef Herb Stockschlaeder II, CRC, DTR
Director – R&D and Strategic Channels

Chef Herb Stockschlaeder is the Director of Research and Development and Culinary for Rosina Food Products, Inc. and is a classically trained chef graduated from the New England Culinary Institute in 1989. Before entering the food manufacturing business, Herb honed his culinary skills in hotels and restaurants in Seattle, WA; Vail, CO; Montpelier, VT and Buffalo, NY. Herb also earned undergraduate degrees in Dietetics and Business Management.

Chef Herb is also a Dietetic Technician – Registered with the Commission on Dietetic Registration, the certifying arm of the Academy of Nutrition and Dietetics since 1992 and also a Certified Research Chef, certified by the Research Chef’s Association Certification Commission since 2004. He is a contributing author to the reference text Culinology – Wiley 2016 and has been featured in RCA publications, QA Magazine, Prepared Foods and others.

Since joining Rosina in 2003, Chef Herb has been working hard to bring you Rosina’s Real Italian Goodness with authentic, easy to prepare meals for you and your family to enjoy!