

Side Recipes



Broccoli Rabe and White Beans

Ingredients

ITEM#	ITEM	AMT
98453	Broccoli Rabe, cleaned and trimmed	4 bunch
31891	Olive Oil	4 oz
99785	Sun Dried Tomatoes	½ cup
99355	Fresh Basil, chopped	1 cup
37880	Cannellini Beans, cooked	1 lb
18390	Roasted Garlic Base	1 tbl
66215	Aged Provolone, shredded	8 oz
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Blanch broccoli rabe in rapidly boiling salted water, drain and chill quickly.
2. In heavy bottom pan heat over high heat and add olive oil, add broccoli rabe, beans, sundried tomatoes, garlic base and basil.
3. Season with salt and pepper.
4. Lay out on sheet pan to chill.
5. Place onto serving platter and top with shredded cheese.



Broccolini with Roasted Peppers

Ingredients

ITEM#	ITEM	AMT
99945	Broccolini	4 bunch
97326	Red Pepper	1 each
99813	Yellow Pepper	1 each
97301	Green Pepper	1 each
31891	Extra Virgin Olive oil	4 oz
62255	Asiago Cheese, shredded	8 oz
18390	Roasted Garlic Base	1 tbl
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Trim broccolini and blanch in rapid boiling salted water, drain immediately and chill rapidly.
2. Clean peppers and grill on char grill until skin is blistered, remove from grill, peel burnt parts of skin and then cut peppers into ¼" strips, set aside.
3. Heat heavy bottom pan over high heat and add olive oil.
4. Add broccolini, peppers and garlic base, stir fry for one minute, adjust seasoning with salt and pepper.
5. Remove from heat and set aside to cool
6. Place onto serving platter and top with shredded cheese.



Side Recipes



Grilled Asparagus

Ingredients

ITEM#	ITEM	AMT
98560	Green Asparagus	3 bunch
99870	White Asparagus	3 bunch
31891	Extra Virgin Olive Oil	½ cup
98928	Cipollini Onions, peeled	1 lb
97631	Italian Parsley, chopped	2 tbl
71353	Grilled Red Pepper Strips	2 c
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Trim asparagus and baste with olive oil, salt and pepper.
2. Grill on char grill until tender and lightly browned, turning frequently.
3. Grill onions until tender and lightly browned, set aside to cool and then cut in half.
4. Remove from grill and set aside to cool.
5. Place asparagus on serving platter and sprinkle with chopped onions and chopped parsley.
7. Serve immediately.



Grilled Eggplant and Roasted Tomatoes

Ingredients

ITEM#	ITEM	AMT
98956	Japanese Eggplant	6 each
31891	Extra Virgin Olive Oil	1 cup
79645	Roasted Tomatoes	2 cup
97631	Italian Parsley, chopped	¼ cup
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Cut eggplants in ½ lengthwise and baste with olive oil, salt and pepper.
2. Grill on char grill until tender, set aside on sheet pan to cool.
3. Cut into ¾" cube and combine with roasted tomatoes and chopped parsley, mix well.
4. Place on serving platter and top with chopped parsley.



Side Recipes



Roasted Sweet Potatoes

Ingredients

ITEM#	ITEM	AMT
98935	Sweet Potato, diced ¾"	5 lb
31891	Olive Oil	4 oz
99681	Fresh Thyme, chopped	¼ cup
99355	Fresh Basil, chopped	¼ cup
97631	Italian Parsley, chopped	¼ cup
68210	Brown Sugar	2 oz

Method

1. In large stainless steel bowl combine all ingredients and mix well.
2. Spray baking sheet pan with non stick spray and lay out potatoes in single layer.
3. Roast in 400° oven for 12-15 minutes, until potatoes are tender and lightly browned.
4. Set aside to cool, label, date and refrigerate until needed.

Sicilian Cauliflower

Ingredients

ITEM#	ITEM	AMT
97451	Cauliflower, cut into florets	3 head
97631	Italian Parsley, chopped	½ cup
31891	Extra Virgin Olive Oil	¼ cup
22011	Whole Grain Mustard	¼ cup
46356	Red Wine Vinegar	¼ cup
32281	Crushed Red Pepper	1 tsp
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Place cauliflower florets into stainless steel bowl and add olive oil and season with salt and pepper.
2. Place in single layer onto greased baking sheet and roast at 400° for 15 minutes, or until tender and lightly browned.
3. Set aside to cool, place into bowl and add mustard, parsley, vinegar and gently mix, adjust seasoning.
4. Place onto serving platter and sprinkle top with crushed red pepper and a little parsley.

Side Recipes



Four Cheese Macaroni

Ingredients

ITEM#	ITEM	AMT
56921	Butter	4+2+1 tbs
25880	Flour	4 tbl
56651	Half & Half	2 cup
30011	Salt	3/4 tsp
32206	White Pepper	1/4 tsp
69970	Hot Sauce	1/4 tsp
54011	Grated Parmesan	8 oz
10555	Elbow Macaroni	1 lb
99711	Garlic Minced	1/2 tsp
52136	Cheddar, grated	4 oz
55320	Fontina, grated	4 oz
55065	Greyere, grated	4 oz
25320	Bread Crumbs	1/4 cup
38696	Cajun Spice	1/2 tsp

Method

1. In a saucepan melt 4 tablespoons of the butter, add the flour, cook the roux 5 minutes.
2. Whisk in the half & half, cook 5 minutes then season with salt, pepper hot sauce, and 4oz of the parmesan cheese, set aside.
3. Cook the pasta in lightly salted water until al dente, drain and add the butter and the garlic, mix well.
4. Add the béchamel and stir, set aside.
5. Grease the baking dish with the remaining butter.
6. Mix the rest of the cheeses together, hold.
7. Layer the dish 1/3 pasta 1/3 cheese all the way up.
8. In a small bowl combine the crumbs and 1oz parmesan cheese and sprinkle over the top.
9. bake at 350° until bubbly on top 35-45 minutes.

