

Margherita Potatoes

Parmesan-crusted potato planks topped with marinara sauce, fresh mozzarella cheese and basil

Margherita Potatoes

SERVES 24

INGREDIENTS

16 each Idaho russet potatoes

potatoes

8 tablespoons Parmesan cheese,

grated

3 cups Angela Mia®

No Salt Added Marinara Sauce.

warmed

1½ pounds Buffalo mozzarella, cut

into ¼-inch slices

5 tablespoons Fresh basil, chiffonade

CHEF'S NOTE

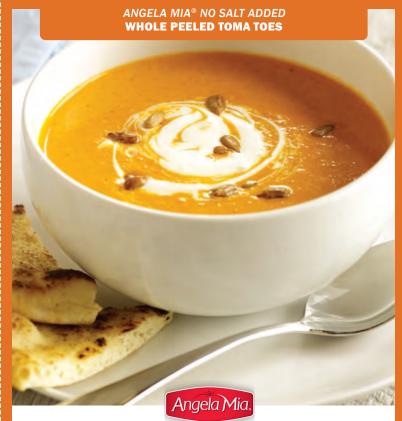
An extra 6 cups (24 2-ounce portions) of Angela Mia® No Salt Added Marinara Sauce can be served on the side as a dipping sauce.

DIRECTIONS

- 1. Preheat oven to 375°F.
- Place potatoes on baking sheet and bake until tender, about 45 minutes.
- 3. Remove potatoes from oven and cool to room temperature, leaving oven on.
- 4. Slice potatoes into ½-inch planks (4 planks per potato).
- 5. Dredge potato planks in Parmesan cheese and place on baking sheet. Bake for 5-8 minutes in a 375°F oven until cheese is crispy and golden brown. Remove from oven.
- On each potato plank, carefully spread ½ tablespoon warmed marinara sauce and cover with 2 slices buffalo mozzarella.
- 7. Place back in oven for 1 minute or until cheese is melted.

To Make One Portion

Garnish potatoes with fresh basil, and plate 2 planks per serving.



Carrot & Tomato Curry Soup

Creamy carrot-tomato soup scented with coriander and curry, garnished with crème fraîche and toasted sunfl wer seeds

Carrot & Tomato Curry Soup SERVES 24

INGREDIENTS

3¾ pounds Carrots, peeled, diced

3¾ cups Yellow onions,

peeled, diced

6 tablespoons Butter, cubed

6 tablespoons Garlic, minced

5 tablespoons Curry powder

4 tablespoons Cumin, ground

4 tablespoons Coriander, ground

4 tablespoons Ginger, ground

3¾ pounds Angela Mia®
No Salt Added

Whole Peeled Tomatoes

3 quarts Low-sodium vegetable stock

2 pints Heavy cream

1½ cups Hunt's® No Salt Added
Tomato Sauce

½ cup Crème fraîche

2 tablespoons Sunflower seeds, toasted

CHEF'S NOTE

Preparing the soup ahead of time and resting it overnight will allow the flavors to fully develop. This soup is gluten free and can be turned into a heartier dish by adding grilled chicken or pan-seared scallops.

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DIRECTIONS

- 1. In large stockpot over medium heat, sauté carrots and onions in butter until they begin to turn golden brown, about 8-10 minutes.
- 2. Reduce heat to low and add garlic, curry powder, cumin, coriander and ginger. Cook for 1 minute or until seasonings are toasted and fragrant.
- 3. Add tomatoes and stock. Bring to simmer over medium-high heat, and cook until vegetables are tender, about 20 minutes.
- 4. Using blender, purée soup until smooth.
- Return soup to stockpot, and stir in heavy cream and tomato sauce. Cook over medium-low heat until soup is heated through.

To Make One Portion

Serve 1 cup (8 ounces) of soup, garnished with 1 teaspoon crème fraîche and ¼ teaspoon toasted sunflower seeds.

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