

ANGELA MIA® NO SALT ADDED
MARINARA SAUCE



Margherita Potatoes

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

ANGELA MIA® NO SALT ADDED
WHOLE PEELED TOMA TOES



Carrot & Tomato Curry Soup

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

Margherita Potatoes

SERVES 24

INGREDIENTS

16 each	Idaho russet 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.
2. 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.
6. 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

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.

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.
5. 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.