

ANGELA MIA® NO SALT ADDED
CRUSHED TOMATOES



Angela Mia.

Adobo Pork Tacos

Pork shoulder braised in a Spanish-inspired adobo sauce, made with crushed tomatoes, paprika, oregano and red wine vinegar

ANGELA MIA® NO SALT ADDED
DICED TOMATOES & MARINARA SAUCE



Angela Mia.

Garden Frittata

Zucchini, squash and tomato frittata with thyme and white cheddar cheese, served with a smoky marinara sauce

Adobo Pork Tacos

SERVES 10

INGREDIENTS

- 1 tablespoon Olive oil
- 1 tablespoon Ancho chili powder
- 1 tablespoon Mexican oregano, dried
- 1½ pounds Pork shoulder, boneless
- 1 cup Green bell peppers, diced
- 1 cup Yellow bell peppers, diced
- 1 cup Yellow onions, peeled, diced
- 1½ cups Low-sodium chicken stock
- 3 cups **Angela Mia® No Salt Added Crushed Tomatoes**
- 1 tablespoon Red wine vinegar
- 1 tablespoon Paprika
- 1 tablespoon Cayenne pepper
- 20 each Corn tortillas, 6-inch
- 1 cup Low-fat sour cream
- 2 teaspoons Red wine vinegar
- 3 cups Coleslaw vegetables

DIRECTIONS

1. Preheat oven to 325°F.
2. Heat oil over medium heat in large stockpot.
3. In bowl, mix ancho chili powder and Mexican oregano; rub on pork shoulder. Sear seasoned pork shoulder for 2 minutes on each side; remove from pot.
4. Add bell peppers, onions, chicken stock, **Angela Mia® No Salt Added Crushed Tomatoes**, red wine vinegar, paprika and cayenne to stockpot. Let mixture simmer for 3 minutes. Place pork shoulder back into stockpot; cover and place in oven for 1½ hours. When finished, shred cooked pork and place back into stockpot.
5. Meanwhile, mix sour cream with red wine vinegar; toss with coleslaw vegetables. Chill in refrigerator for 1 hour.

To Make One Portion

Place shredded pork on corn tortilla and top with coleslaw.

Garden Frittata

SERVES 24

INGREDIENTS

- 3½ cups Zucchini, cut in half horizontally, sliced into half-moons
- 3½ cups Yellow squash, cut in half horizontally, sliced into half-moons
- 3 cups Yellow onions, peeled, sliced
- 9 cups **Angela Mia® No Salt Added Diced Tomatoes**, drained
- 4 tablespoons Garlic, minced
- 5 tablespoons Fresh thyme, chopped
- 24 each Eggs
- 4 teaspoons Black pepper, ground
- 1½ cups White cheddar cheese, shredded, divided
- 3 cups **Angela Mia® No Salt Added Marinara Sauce**
- 3 tablespoons Smoked paprika

DIRECTIONS

1. Preheat oven to 350°F.
2. Place zucchini, squash, onions and tomatoes on baking sheet. Roast vegetables until lightly caramelized, about 10-12 minutes. Leave oven on.
3. In bowl, whisk garlic, thyme, eggs and black pepper.
4. Grease 2 18-inch sauté pans or skillets and add roasted vegetables.
5. Pour egg mixture over vegetables and sprinkle 1 cup white cheddar cheese on top.
6. Bake in 350°F oven until golden brown and center is slightly firm, about 15-20 minutes.
7. While frittata is baking, mix together marinara sauce and smoked paprika in saucepan and heat.

To Make One Portion

1. Cut each frittata into 12 pie-shaped slices.
2. Place 1 slice of frittata on plate and drizzle with warmed marinara sauce. Garnish with remaining shredded white cheddar cheese. ©

CHEF'S NOTE

Frittatas can be made in large batches in baking dishes or individually in small omelet pans.