

Beef and Pork

R E C I P E S



Andre Prest, Inc.

QUALITY FOODS SINCE 1923

Steak with Mushrooms and Madeira

This rich dish is fancy enough for any special occasion or holiday. The blend of two mushrooms and Madeira gives this entrée a deliciously intense flavor.

Crock Pot Bolognese

This classic ‘ragu alla Bolognese’ is served over our wide Rice Pasta rather than its usual rigatoni. A rich beef broth with cream takes the place of a traditional tomato sauce.

Pasta Salad with Grilled Steak and Peppers

We based this recipe on the classic steak and pepper combo. Only we grilled the steak and peppers and tossed them with a lively lemon vinaigrette. It makes a great summer dinner or picnic packer!

Garlic Carbonara

A classic recipe redressed with rice pasta, garlic and lemon juice.

Pigeon Peas and Pasta

This Spanish style pasta is modeled from a common rice and bean dish. Pigeon peas are tiny legumes which are popular in the south and Latin America. Combined with rice pasta they create a complex and satisfying flavor.

Asparagus, Ham and Pasta Bake

Rice pasta, meat and vegetables are nicely cradled in this savory egg and cheese filling. It’s easy to assemble and feeds a crowd. It’s perfect for brunch or a light supper.

Sugar Snap Peas with Prosciutto and Mint

This is a classic combination tossed with rice pasta. Prosciutto replaces ham for a deeper flavor combination.

Pasta Muffuletta

We took the filling, with all its wonderful Italian flavors, from the famous New Orleans sandwich and made it into a gluten free pasta entrée. It’s like a baked antipasto. Serve it as a hearty main meal or a side.

I N T R O D U C T I O N

NOTTA PASTA These delicious noodles, made from rice, better absorb the flavors of the sauces and seasonings used in your favorite dishes! And, they're gluten free.

Thank you.



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A Taste of Thai All A Taste Of Thai products are Gluten Free and those marked Reduced Sodium have been reformulated and improved so that they now contain at least 25% less sodium than before and at least 50% less sodium than the average similar product.



Odense Quality baking ingredients imported from Denmark. Odense Almond Paste adds rich flavor to some of your favorite recipes. Odense Marzipan taps your creative side and lets you decorate for all occasions.

Steak with Mushrooms and Madeira

This rich dish is fancy enough for any special occasion or holiday. The blend of two mushrooms and Madeira gives this entrée a deliciously intense flavor.

YIELD

4 servings

TIME

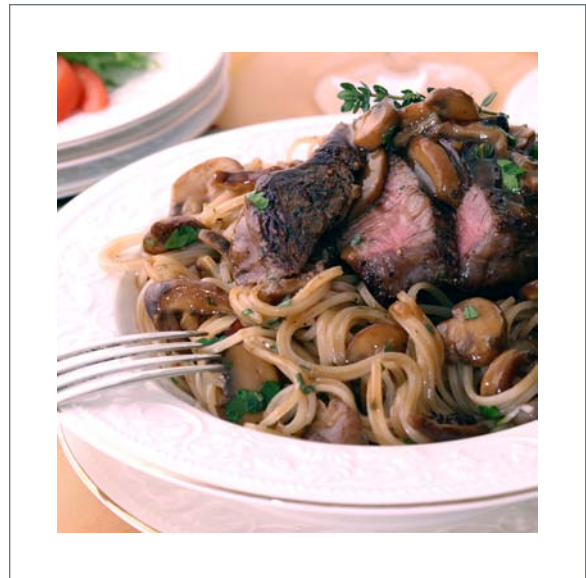
15 minutes to assemble

25-30 minutes to cook

Total time: 45 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Spaghetti or Linguine
4 (6 oz) tenderloins (filet mignons), 1 1/2 inches thick
Kosher salt & fresh cracked pepper
2 tablespoons butter, divided
1 tablespoon olive oil
3 tablespoons minced shallots
10 oz mixed shitake and baby bella mushrooms, thinly sliced
1 1/2 cups Madeira wine
1/4 teaspoon fresh chopped thyme
1/4 cup beef consommé
1 teaspoon potato starch
1/2 cup fresh chopped Italian parsley (flat leaf)



DIRECTIONS

1. Put a large pot of salted water on to boil. Pat tenderloins dry and season both sides generously with salt and pepper. Set aside.
2. Melt one tablespoon of the butter and oil in skillet over high heat. Add beef and cook 5 minutes (for medium rare) on each side. Transfer steak to a warm platter and cover.
3. Add shallots to drippings in skillet and cook until slightly browned. Add mushrooms. Salt and pepper to taste. Cook until browned and juices have evaporated.
4. Pour Madeira into mushrooms, stirring up any bits stuck to pan. Add thyme and bring to a boil. Boil until Madeira is reduced by half.
5. Whisk consommé with potato starch. Add consommé mixture and remaining butter to skillet. Stirring, boil until thickened.
6. Meanwhile, cook Notta Pasta according to box directions. Drain, rinsing briefly. Add 1/2 mushroom mixture and most of parsley to pasta. Toss to combine.
7. Make a pasta nest on each plate and top with tenderloin. Top each tenderloin with remaining mushroom sauce and sprinkle with remaining parsley. Enjoy!

Crock Pot Bolognese

This classic 'ragu alla Bolognese' is served over our wide Rice Pasta rather than its usual rigatoni. A rich beef broth with cream takes the place of a traditional tomato sauce.



YIELD

6 cups

TIME

35 minutes to assemble

4 hours to cook

Total time: 4 hours and 35 minutes

INGREDIENTS

2 1/2 tablespoons olive oil, divided

1 large onion (1 cup), minced

1 large carrot, minced

1 large stalk celery, minced

1 tablespoon minced garlic (4-5 cloves)

8 oz prosciutto, minced

2 lbs stew meat

1 tablespoon tomato paste

Salt and fresh cracked pepper to taste

1 can (14.5 oz) beef broth

1/2 cup red wine, dry sherry or vermouth

1/2 cup diced tomatoes

2/3 cup heavy cream

1 box (16 oz) Notta Pasta Fettuccine

DIRECTIONS

1. Set crock pot on high. In a large heavy bottomed pan heat 2 tablespoons of the olive oil over a medium high heat.
2. Add onions, carrots, and celery to oil. Cook until they start to soften. Add garlic and cook (stirring occasionally) until the vegetables are nicely browned (10-15 minutes). Add prosciutto and mix, cooking 2 to 4 minutes.
3. While vegetables are cooking cut beef into small pieces. Add to vegetables and cook until meat is browned. Add tomato paste, salt and pepper. Mix in and cook 2-3 minutes. Pour beef broth, wine and tomatoes into pan. Stir until all browned bits in pan are mixed into sauce (deglazed).
4. Pour contents of pan into crock pot and cover. Cook for 4 hours, stirring occasionally. The last 15 minutes before serving; add cream to sauce.
5. Boil Notta Pasta according to directions on box. Drain and rinse quickly. Toss with remaining oil. Ladle sauce on top of pasta and enjoy!

Pasta Salad with Grilled Steak & Peppers

We based this recipe on the classic steak and pepper combo. Only we grilled the steak and peppers and tossed them with a lively lemon vinaigrette. It makes a great summer dinner or picnic packer!

YIELD

4-6 servings

TIME

55 minutes to assemble

1-2 hours marinating time

INGREDIENTS

1-16 oz box Notta Pasta Fettuccine

3/4 cup olive oil, plus 1 tablespoon

1/2 cup fresh lemon juice

1/2 cup aged white wine vinegar*

1/2 cup chopped fresh basil

1 bunch scallions

2 tablespoons minced garlic

2 tablespoons Dijon mustard

2 teaspoons coarse salt & fresh cracked pepper to taste

2 lbs boneless sirloin steak or strips

4 large bell peppers (2 red & 2 yellow)

* Don't substitute red wine vinegar for the white.

It makes the green of the basil turn an ugly brown.

Rice vinegar could be substituted if needed.

DIRECTIONS

1. Add to food processor or blender, 3/4 cup of the olive oil, lemon juice, vinegar, basil, bottom (1-2 inches) white pieces of scallions (reserving green parts), garlic, mustard, salt



- and pepper. Mix until smooth.
2. Place steak in a size appropriate dish so it fits snugly, but does not overlap. Pour one cup of dressing over steak making sure steak is coated well. Cover and refrigerate for 1-2 hours, turning steak once or twice during marinating time. Reserve remaining dressing for salad.
3. While steak is marinating heat grill to high, and oil grill grates. Rub peppers with remaining oil and grill until blackened (or blistered) on all sides. Transfer to a heat proof bowl and cover.
4. Chop remaining scallions and add to a large bowl. When peppers are cool enough to handle: peel and seed. Cut peppers into bite size strips and add to bowl.
5. Meanwhile, put a large pot of salted water on to boil. Cook Notta Pasta according to directions on box and drain. Rinse in cold water until cool, and drain again. Add to peppers and onions. Toss ingredients with just enough dressing to coat, reserving remaining dressing.
6. Grill meat on high (3-4 minutes per side for medium rare). Transfer meat to cutting board and let rest 5 minutes. Cut steak into thin strips (across the grain) and add to noodles. Toss salad with remaining dressing. Season to taste and serve immediately or slightly chilled.

Garlic Carbonara

A classic recipe redressed with rice pasta, garlic and lemon juice.



YIELD

4 servings as a main course
8 servings as a side

TIME

25 minutes to assemble

INGREDIENTS

1-16 oz box Notta Pasta, any size
2 eggs
1 cup fresh grated Parmesan cheese
1 tablespoon extra virgin olive oil
4 oz pancetta*, minced
1 tablespoon minced garlic
1/2 cup flat leaf parsley, minced
Juice of one lemon
Salt and fresh cracked pepper to taste
* Italian bacon found in the deli section of the grocery store

DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. In a bowl beat eggs with cheese and set aside.
3. In a large skillet heat oil over a medium high heat. Add pancetta and cook until crispy. Stir occasionally to prevent burning. Drain on paper towel.
4. Reduce heat to low. Add garlic and cook until golden, being careful not to brown. Turn off heat.
5. Boil Notta Pasta according to box directions. Remove one half cup pasta water and set aside. Drain pasta and immediately return to pot.
6. Quickly add egg mixture, pancetta and parsley to hot pot. Toss well, heat from pot and pasta will cook egg. Add lemon juice, salt and pepper to taste. If desired, thin sauce with some of reserved pasta water. A liberal grinding of fresh cracked pepper is especially good in this dish. Serve immediately.

Pigeon Peas and Pasta

This Spanish style pasta is modeled from a common rice and bean dish. Pigeon peas are tiny legumes which are popular in the south and Latin America. Combined with rice pasta they create a complex and satisfying flavor.



YIELD

4 servings

TIME

35 minutes total time

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta
8 slices bacon
2 large onions, medium dice (2 cups)
2 medium bell peppers, (1 red, 1 green), medium dice (total 2 cups)
2 tablespoons garlic, minced
1 teaspoon dried thyme
1/2 teaspoon salt
Pepper to taste
1/4 teaspoon crushed red pepper
1 tablespoon tomato paste
1-15 oz can Pigeon Peas*
1-14.5 oz can diced tomatoes, (plain or roasted garlic)
2 tablespoons chopped cilantro
* Found in the Spanish section of the supermarket

DIRECTIONS

1. Put a large pot of salted water on to boil.
2. In a large skillet over a medium high heat fry bacon until crisp. Drain bacon on paper towel, crumble and set aside. Drain all but 3 tablespoons of grease from skillet.
3. Add onions and peppers to skillet. Cook until lightly browned. Add garlic, thyme, salt, pepper and red pepper. Sauté until garlic is soft. Add tomato paste and cook 1-2 minutes until combined and lightly cooked.
4. Drain pigeon peas, reserving 1/4 cup broth. Add peas, tomatoes, and bacon to skillet. Turn heat down to low and stir to combine. Simmer until slightly thickened. Add 1-4 tablespoons of reserved pea broth if a thinner sauce is desired.
5. Meanwhile, boil Notta Pasta according to box directions. Drain and add to skillet along with cilantro. Toss to combine and serve immediately.

Asparagus, Ham and Notta Pasta Bake

Rice pasta, meat and vegetables are nicely cradled in this savory egg and cheese filling. It's easy to assemble and feeds a crowd. It's perfect for brunch or a light supper.

YIELD

10 servings

TIME

25 minutes to assemble

45 minutes to bake

Total time: 70 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Linguine
1 tablespoon olive oil
3/4 lb ham or Canadian bacon, cubed into bite size pieces
1 bunch scallions, chopped (reserving 1/2 cup darkest green pieces)
6 eggs
2 cups grated sharp cheddar cheese (or a good Swiss), divided
16 oz (2 cups) ricotta
1/2 cup milk
1 tablespoon Dijon mustard
1 teaspoon salt
1/2 teaspoon fresh cracked pepper
1 lb asparagus, cut into 1/2 inch pieces

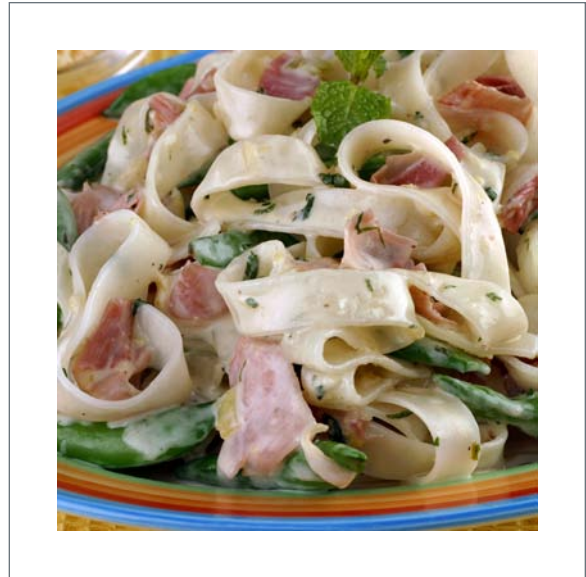


DIRECTIONS

1. Preheat oven to 350°F. Put a large pot of salted water on to boil. Grease a 9" x 13" baking dish.
2. In a large skillet heat oil over a medium heat. Add ham and scallions to skillet, setting aside reserved green parts for topping. Sauté until onion begins to soften. Set aside.
3. In a mixing bowl or food processor, combine eggs, 1 1/2 cups of the grated cheese, ricotta, milk, mustard, salt and pepper. Beat until very smooth.
4. Boil Notta Pasta according to directions on box, adding asparagus during last minute of cooking. Rinse under cold water until cooled, and drain.
5. Add drained noodles back to pot. Add ham and egg mixtures to noodles. Mix until well combined and pour into prepared dish.
6. Bake for 30 minutes. Remove from oven and top evenly with remaining 1/2 cup cheese and reserved scallions. Bake 15 minutes more. Let rest for 5 minutes and serve.

Sugar Snap Peas with Prosciutto and Mint

This is a classic combination tossed with rice pasta. Prosciutto replaces ham for a deeper flavor combination.



YIELD

4 servings

TIME

15-20 minutes to assemble

5 minutes to cook

20-25 minutes total time

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size
2 tablespoons butter
1/3 cup diced shallots (1 large shallot)
1 cup heavy cream
2 teaspoons lemon zest, no pith (white of rind)
Fresh ground pepper to taste
6 oz prosciutto, thinly sliced, cut into strips
1/4 cup finely chopped fresh mint
12 oz sugar snap peas, trimmed
1/2 cup grated Parmesan
Salt*

Note: *Since Parmesan and prosciutto can be very salty by themselves, salt to taste carefully.

DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Melt butter in a skillet over a medium-high heat. Add shallots and cook until soft and starting to brown.
3. Add heavy cream, zest, and pepper. Simmer 2-3 minutes. Add prosciutto and mint. Stir to combine and remove from heat.
4. Meanwhile, boil Notta Pasta according to box directions. Add sugar snap peas during last minute of cooking. Drain well and return to pot.
5. Add Parmesan and salt to taste to cream mixture and combine. Pour over pasta and peas. Toss well and serve immediately.

Pasta Muffuletta

We took the filling, with all its wonderful Italian flavors, from the famous New Orleans sandwich and made it into a gluten free pasta entrée. It's like a baked antipasto. Serve it as a hearty main meal or a side.



YIELD

8-10 slices

TIME

35 minutes to assemble

30 minutes to bake

15 minutes to rest

INGREDIENTS

1-16 oz box Notta Pasta Spaghetti

1-24 oz jar Giardeniera* (marinated vegetables), drained

2 cups pitted, mixed picante green and kalamata olives

2 tablespoons olive oil

1/2 lb Genoa salami, thinly sliced

1/2 lb capicollo or ham, thinly sliced

1-12 oz jar roasted red peppers, drained and sliced

1 lb sliced provolone cheese

*If spicy heat is not desired, remove pepperoncini from Giardeniera

TOOLS & EQUIPMENT

1-9 inch springform pan

DIRECTIONS

1. Put a large pot of salted water on to boil. Preheat oven to 350°F. Grease springform pan with oil.
2. Dice Giardeniera and olives with a knife or food processor. Pour into medium bowl. Add olive oil and mix well.
3. Boil Notta Pasta according to box directions. Drain (do not rinse) and immediately pour into olive mixture. Mix until olive mixture is incorporated into pasta.
4. Evenly press 1/3 of pasta (about 3 cups) into bottom of springform pan. Top pasta with 1/2 of salami. Layer salami with 1/2 of ham. Top ham with 1/2 of peppers and layer peppers with 1/3 of cheese.
5. Repeat layers, pressing down firmly between each layer. End with final layer of pasta and top with remaining cheese. Bake for 30 minutes. Rest 15 minutes before unmolding. Serve.

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