

Seafood

R E C I P E S



Andre Prest, Inc.

QUALITY FOODS SINCE 1923

Basil Tomato Notta Pasta Scampi

This fresh tasting scampi has a summer flair. Mixing it with lemon juice, wine and rice pasta takes it to a new dimension of flavor.

Fettuccine with Lobster and Leeks

The sherried cream sauce of this dish is the perfect background for our Rice Pasta and lobster. It's a special occasion recipe for sure!

Clam Sauce with Tomatoes

Our thin rice pasta works well with all the classic flavors of clams and garlic. It's a quick recipe to prepare from basic pantry items.

Fresh Tomato with Pasta and Tuna

This dish has all the savory flavors of summer fresh garden tomatoes, basil and imported tuna. It makes a fresh tasting and perfect pasta entrée, or side, for any warm weather occasion.

Mussels with Linguica

Rice pasta soaks up all the varied flavors of this Portuguese style entrée. It makes a stunning presentation as a main course, or served in individual bowls for a starter course.

Picante Pasta with Salmon

This quickly prepared dish has a refreshingly Mediterranean flavor. Green olives, garlic and hot pepper flakes give the pasta and fish a spicy kick.

Smoked Salmon and Spinach Strata

This tasty pasta strata is not only pretty to look at, but it feeds a crowd with a finished weight of six pounds. The subtle taste of rice pasta complements the stronger flavors of this dramatic entrée.

Scallops & Swiss Chard Sauté

Toss Notta Pasta with sweet bay scallops and 'ruby red' or 'bright lights' Swiss chard for a deliciously healthy dinner.

Flounder with Garden Vegetables

Summer flounder and fresh garden vegetables make this pasta dish an extra special side.

Tuna Casserole

A gluten-free version of this all-American classic.

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.

Basil Tomato Notta Pasta Scampi

This fresh tasting scampi has a summer flair. Mixing it with lemon juice, wine and rice pasta takes it to a new dimension of flavor.



YIELD

Servings 4

TIME

45 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size
1 tablespoon olive oil
3 shallots, minced fine
4 large cloves garlic, minced fine
3 anchovy fillets
1 lb large shrimp, peeled and deveined
5 plum tomatoes, cut in half, sliced in 1/4" moons
1/3 cup dry vermouth
1/3 cup fresh lemon juice
1 teaspoon salt
1/2 teaspoon cracked black pepper
1/2 cup finely chopped basil
Optional: grated Parmesan cheese

DIRECTIONS

1. Put a large pot of salted water on to boil.
2. In a large nonstick skillet, heat oil over medium heat. Add shallots, garlic and anchovies. Gently sauté until almost soft and anchovies are dissolved.
3. Add shrimp, tomatoes, vermouth, lemon juice, salt, pepper and basil. Sauté until shrimp is almost opaque.
4. Meanwhile, boil Notta Pasta according to directions on box. Drain. Add to skillet and toss to combine.
5. Ladle into your favorite platter. Sprinkle with Parmesan if desired.

Fettuccine with Lobster and Leeks

The sherried cream sauce of this dish is the perfect background for our Rice Pasta and lobster. It's a special occasion recipe for sure!



YIELD

2-4 servings

TIME

25 minutes to prepare

Add extra time if steaming own lobsters

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Fettuccine
1 bunch leeks
3 tablespoons butter
1 teaspoon salt
Pepper
1 cup heavy cream
1/2 cup crumbled Gorgonzola cheese
1/4 cup medium sherry
1/4 cup chopped flat leaf parsley
12 oz lobster meat (about 2 cups) cut into bite size pieces

Note: If not using cooked and ready to eat lobster meat, it will take approximately three 1 1/2 lb cooked lobsters to get 12 oz of meat.

Tip: Crack lobsters over a bowl to catch all broth. Strain broth and reduce by half over a high heat. You can substitute 1/2 cup lobster broth for 1/2 cup of cream.

TOOLS & EQUIPMENT

Lobster crackers and picks if shelling your own lobster

DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. Prepare leeks by removing dark green tops (discard or freeze for stock) leaving about five inches of light green to white bottom parts. Slice into 1/4 inch rounds and separate rings. Soak and drain leeks in cold water 2-3 times to insure all sand is removed. A lettuce spinner makes quick work of this step.
3. Melt butter in large skillet. Add leeks (about 2 cups), salt, and pepper to taste. Cook on medium heat 2-3 minutes. Add heavy cream, Gorgonzola, and sherry. Stirring, boil about 5 minutes.
4. Meanwhile, cook Notta Pasta Fettuccine according to directions on box. Drain and quickly rinse in cool water. Set aside.
5. Add parsley and lobster to cream sauce. Stirring, simmer until just heated through. Add pasta and toss to combine. Enjoy!

Clam Sauce with Tomatoes

Our thin rice pasta works well with all the classic flavors of clams and garlic. It's a quick recipe to prepare from basic pantry items.



YIELD

4 servings

TIME

20 minutes total time

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Spaghetti
3 tablespoons and 2 teaspoons olive oil
1 medium onion, diced
4 cloves garlic, minced
2-3 anchovy fillets or 1 teaspoon salt
Pinch of crushed red pepper
2-6.5 oz cans clams with broth
1-14.5 oz can diced tomatoes (Italian or Roasted Garlic flavored)
1 teaspoon dried oregano, or 1 tablespoon fresh minced
1 teaspoon dried basil, or 1 tablespoon fresh minced
Fresh cracked pepper to taste
1/2 cup fresh grated Parmesan cheese
1/2 cup Italian flat leaf parsley, minced

DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. In a large skillet heat 3 tablespoons of the oil over a medium high heat. Add onions and cook until they begin to caramelize (brown). Add garlic, anchovies and red pepper, crushing anchovies with back of spoon. Sauté until garlic is soft (golden colored) and anchovies are dissolved.
3. Add clam broth from cans, reserving clams for later. Boil 3 minutes.
4. Add tomatoes, oregano, basil and cracked pepper to broth, (if using fresh herbs, wait to add with clams). Mix well and simmer for 2-3 minutes. Add clams and cook only until clams are heated through.
5. While broth is simmering, add Notta Pasta to boiling water stirring well. Cook pasta according to directions on box.
6. Just before draining pasta, scoop out 1/2 cup of pasta water and set aside. Drain pasta and toss with remaining 2 teaspoons of oil.
7. Add pasta to sauce along with Parmesan and parsley. Toss well to combine, adding some or all of the reserved pasta water if a thinner sauce is desired. Serve immediately.

Fresh Tomato with Pasta and Tuna

This dish has all the savory flavors of summer fresh garden tomatoes, basil and imported tuna. It makes a fresh tasting and perfect pasta entrée, or side, for any warm weather occasion.

YIELD

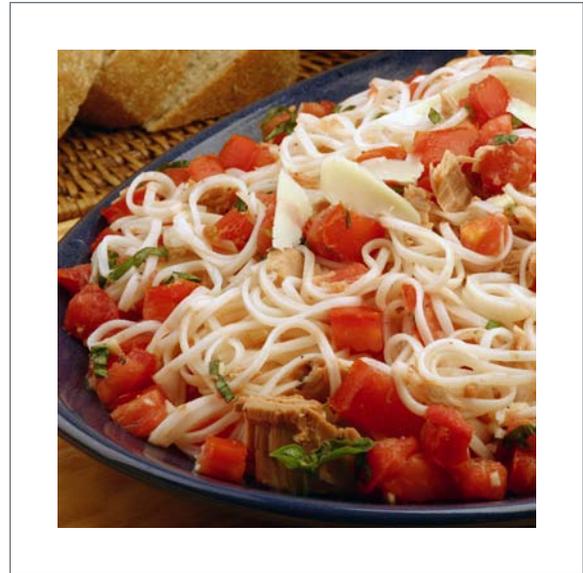
4-6 servings

TIME

30 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Spaghetti
2 lbs native tomatoes, about 4 medium
4 cloves garlic, minced
1/4 cup fresh basil, julienned or chopped
2-6.5 oz cans imported tuna, packed in olive oil, undrained
Juice from one large lemon
1 1/2 teaspoons coarse salt
1/2 teaspoon coarse black pepper
1/4 lb Asiago cheese



DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Dice tomatoes into small squares, reserving all liquid. Place in a large bowl. Add garlic, basil, one can of tuna, lemon juice, salt and pepper. Mix well and set aside to flavor a minimum of 15 minutes.
3. Meanwhile boil Notta Pasta according to directions on box, stirring often. Drain and rinse under cool water. Drain well, pour back into pot and toss with remaining can of tuna.
4. Combine pasta with fresh tomato mixture and toss to combine. Season to taste and pour onto platter. Top with shaved Asiago.

Mussels with Linguica

Rice pasta soaks up all the varied flavors of this Portuguese style entrée. It makes a stunning presentation as a main course, or served in individual bowls for a starter course.



YIELD

6 main course servings, 8 starter courses

TIME

25 minutes to assemble

15 minutes to cook

Total time: 40 minutes

INGREDIENTS

1-16 oz box Notta Pasta Spaghetti
2 tablespoons olive oil, divided
1 lb linguica or chourico (Portuguese sausage), sliced on a diagonal
1 cup chopped shallots (about 4 large)
1 tablespoon minced garlic
1-14 oz can diced tomatoes (with juice), fire roasted or Italian
1/2 cup dry vermouth
1 teaspoon salt
Fresh cracked pepper
3 dozen mussels, scrubbed and debearded*
1/2 cup chopped Italian parsley (not curly), divided

*We used already debearded (called restaurant ready) mussels. Add time to prep if mussels are not debearded. Tip: Pliers make a good tool to grip and pull out the byssus (beard).

TOOLS & EQUIPMENT

Large (high sided) skillet or pot

DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Add one tablespoon of the oil to skillet and heat over medium high heat. Add sausage and brown on both sides. Remove to bowl and cover, leaving oils in skillet.
3. Add remaining tablespoon of olive oil to skillet, along with shallots and garlic. Cook until golden. Add tomatoes, vermouth, salt, and pepper to taste. Bring to a boil.
4. Add mussels, sausage and 1/2 of the parsley. Cover and cook until mussels open, about 4-6 minutes. Discard any mussels that do not open.
5. Meanwhile cook Notta Pasta according to box directions. Rinse briefly and pour into large pasta bowl. Top with mussel mixture and sprinkle with remaining parsley. Serve immediately.

Picante Pasta with Salmon

This quickly prepared dish has a refreshingly Mediterranean flavor. Green olives, garlic and hot pepper flakes give the pasta and fish a spicy kick.



YIELD

4 servings

TIME

20 minutes to assemble

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size
1 tablespoon olive oil
1 lb salmon fillet, with skin
Salt and pepper to taste
1/2 cup pitted green olives (we prefer the herbed olives at the olive bar)
1 1/2 tablespoons finely minced garlic
1/4 to 1/2 teaspoon red pepper flakes
2-14.5 oz cans diced tomatoes, with Italian seasonings
1/2 cup grated Parmesan cheese

DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. In a large non-stick skillet heat oil over a medium-high heat. Cut 3 diagonal slits into salmon skin to prevent it from curling. Sprinkle both sides of salmon with salt and pepper. Add to skillet, skin side down.
3. Cook 5 minutes or until the skin is browned and crispy. Flip fish over. Cook 5 minutes more, or until fish is almost cooked through. Remove salmon to plate. Do not wash out skillet.
4. Add green olives, garlic and red pepper flakes to skillet. Sauté 1 to 2 minutes or until garlic starts to turn golden. Add diced tomatoes and bring to a boil, stirring occasionally. Add fish, skin side up. Simmer for 5 minutes.
5. Boil Notta Pasta according to directions on box. Drain and rinse pasta briefly. Remove fish from skillet. Add drained pasta and Parmesan to skillet. Toss until noodles and sauce are well combined. Transfer pasta to platter and top with fish, skin side up. Serve immediately.

Smoked Salmon and Spinach Strata

This tasty pasta strata is not only pretty to look at, but it feeds a crowd with a finished weight of six pounds. The subtle taste of rice pasta complements the stronger flavors of this dramatic entrée.

YIELD

8 main course servings or 16 slices for an appetizer

TIME

50 minutes to assemble

30 minutes to cook

Total time: 80 minutes

INGREDIENTS

1-16 oz box Notta Pasta Spaghetti
1 tablespoon butter
2-8 oz containers smoked salmon bits
1 tablespoon minced garlic, about 4 large cloves
2 tablespoons flour or non-gluten thickener*
1 1/2 cups milk
1 cup grated Parmesan or Asiago cheese
1 teaspoon salt
Pepper to taste
2-10 oz boxes frozen chopped spinach, thawed
1 bunch scallions, chopped (1/2 cup)
2-4 oz jars chopped sweet pimentos, drained
3 cups shredded sharp cheddar, divided
*Non-gluten thickeners, such as rice or potato flours, can be found in local health food stores.

TOOLS & EQUIPMENT

Springform pan



DIRECTIONS

1. Preheat oven to 400°F. Put a large pot of salted water on to boil. Grease inside of springform pan.
2. Add butter to a large skillet, plus 2 tablespoons of oil drained from salmon bits. Chop salmon into smaller pieces and place back into containers.
3. Heat butter and oil over a medium temperature. Add garlic and cook until golden. Add flour and mix until incorporated and bubbly. Stirring constantly, add milk and Parmesan cheese until sauce is smooth and thickened. Add salt, and pepper to taste. Remove from heat.
4. Boil Notta Pasta according to directions on box or until just al dente. Quickly rinse in cold water and drain. Add pasta back into pot and pour in cheese sauce. Toss until well mixed.
5. Squeeze spinach dry and mix well with scallions. Pressing firmly, layer: 1/3 pasta (about 3 cups) evenly in bottom of pan. Top with 1/2 of spinach mixture, 1 container salmon, top salmon with 1 jar pimentos, and top pimentos with 1 cup cheddar. Repeat layers, pressing firmly between each. End with remaining 1/3 of pasta, topped with last cup of cheddar.
6. Bake for 30 minutes or until top is lightly golden. Let rest on wire rack for 5 minutes. Run a knife around inside of pan and unmold. Serve hot or at room temperature.

Scallops and Swiss Chard Sauté

Toss Notta Pasta with sweet bay scallops and 'ruby red' or 'bright lights' Swiss chard for a deliciously healthy dinner.



YIELD

4 servings

TIME

20 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size
1 bunch 'ruby red' or 'bright lights' Swiss chard, rinsed
1 tablespoon olive oil
1 tablespoon butter
1 onion, sliced
4 cloves garlic, minced
1 teaspoon salt, fresh cracked pepper to taste
1 lb bay scallops
1 large lemon, juiced (about 1/4 cup juice)

DIRECTIONS

1. Put a large pot of salted water on to boil while preparing scallops.
2. If stems of Swiss chard are thick, trim by folding leaf in half and cutting out center stem. Chop stems into bite size pieces. Boil in salted water for 3 minutes and rinse in cold water. Set aside.
3. Place Swiss chard on top of each other and roll up. Cut into thin strips.
4. Heat oil and butter in a large skillet over a medium high heat. Add onions and sauté until they begin to brown. Add garlic and sauté until soft.
5. Add Swiss chard, chopped stems, salt and pepper. Sauté until chard wilts. Immediately add scallops and sauté until just opaque, about 2 minutes.
6. Cook Notta Pasta according to directions on box and drain.
7. Add lemon juice to skillet and toss to combine flavors. Add pasta. Mix the scallops and Swiss chard until they are evenly distributed throughout the pasta. Serve immediately.

Flounder with Garden Vegetables

Summer flounder and fresh garden vegetables make this pasta dish an extra special side.



YIELD

6 servings

TIME

30 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta, any size
3 tablespoons extra virgin olive oil, divided
1 large onion, cut into crescents
1 red bell pepper, julienned
1 green bell pepper, julienned
6 oz mushrooms, sliced
1 small summer squash, sliced
1 small zucchini, sliced
1-15 oz can diced tomatoes
1/2 cup fresh chopped basil
1 teaspoon salt
1/2 teaspoon cracked black pepper
1/4 cup Parmesan cheese
1 lb flounder fillets
1/2 cup cornmeal

DIRECTIONS

1. Put a large pot of salted water on to boil.
2. In a large skillet, heat 1 tablespoon of oil over medium heat.
3. Add onions and peppers. Sauté until almost soft.
4. Add mushrooms, summer squash and zucchini. Sauté 2 - 3 minutes more.
5. Stir in the tomatoes, basil, salt and pepper until well mixed. Remove 1 cup of vegetables and set aside for garnish.
6. Meanwhile, boil Notta Pasta according to directions on box. Drain. Add to skillet and mix well.
7. Remove from heat. Toss in Parmesan cheese.
8. Pour pasta/vegetables into a serving platter. Cover to keep warm.
9. Salt and pepper the flounder to taste. Dredge in cornmeal.
10. In frying pan, heat remaining 2 tablespoons of oil over medium high heat. Add flounder. Cook until done, turning.
11. Serve the flounder alongside the Notta Pasta. Garnish with reserved vegetables.

Tuna Casserole

A gluten-free version of this all-American classic.



YIELD

4 servings

TIME

To assemble: 25 minutes

To bake: 20 minutes

INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Fettuccine
2 tablespoons butter
1 medium onion, diced
1-10 oz package sliced mushrooms
1 teaspoon salt
Pepper to taste
2-6 oz cans solid white tuna, water packed
1 tablespoon plus 1 teaspoon cornstarch
1-3 oz package cream cheese
2 cups whole milk
1 cup frozen peas, thawed
2 cups crushed potato chips or 2 cups shredded cheese

DIRECTIONS

1. Put a large pot of salted water on to boil. Preheat oven to 400°F. Oil a shallow casserole dish.
2. Melt butter in a large skillet over medium-high heat. Add onions and sauté 2 minutes. Add mushrooms, salt and pepper. Sauté until mushrooms are lightly caramelized and soft, stirring occasionally.
3. While mushrooms are cooking, drain water from tuna into a small bowl. Whisk cornstarch into tuna water until smooth. Set aside.
4. Stir cream cheese into skillet and cook until melted into mushrooms. Add milk and reserved tuna water. Stirring, bring just to a boil and remove from heat.
5. Mix in peas and tuna, separating tuna into bite size flakes.
6. Stirring frequently, boil Notta Pasta according to box directions. Don't over cook. Drain pasta, and briefly rinse. Toss with sauce. Season to taste.
7. Pour into casserole dish. Bake 10 minutes. Top with potato chips or cheese and bake 10 minutes more, or until bubbly around edges.

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