

# Vegetarian

R E C I P E S



*Andre Prest, Inc.*

QUALITY FOODS SINCE 1923

### Garlic Alfredo Pasta

We replaced heavy cream with evaporated milk to make this classic dish more calorie conscious. The sautéed and simmered garlic brings out the fullness of flavors, which combines so sublimely with Parmesan cheese and Rice Pasta.

### Gluten Free ‘Mac & Cheese’

Now comfort food can be gluten free!

### Pasta with Broccoli Raab and Beans

Broccoli Raab (also called Rabe) is a staple of Italian cooking. It has a pungent, slightly bitter taste.

### Caribbean Black Beans Notta Pasta

The sweet and savory Caribbean spices of ginger, garlic, thyme and allspice enhance black beans. Notta Pasta makes the perfect base to absorb the essence of these flavors.

### Pantry Pasta Fagioli

Rice pasta and beans pack this classic dish with goodness and flavor. Canned beans makes it an extra fast meal to prepare.

### Gorgonzola Notta Pasta with Broccoli

The creamy texture of melted Gorgonzola, mixed with sautéed garlic, makes the perfect match for rice noodles.

### Spicy Spinach Notta Pasta

A vegetarian spinach dish with Indian inspirations. It is delicious by itself, or as an accompaniment to a main meal.

### Rice Pasta with Mushroom Sauce

This recipe uses not only common ‘baby bella’ mushrooms, but also shitake mushrooms for a more earthy flavor.

### Lemony Artichoke Pesto Notta Pasta

A light and lemony taste of spring that will go with any entrée. For a tasty and dramatic presentation; use as a bed, topped with your favorite chicken or shrimp.

### Notta Pasta with Vodka Sauce

When fresh tomatoes aren’t available, we found canned seasoned tomatoes a tasty alternative.

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.

# Garlic Alfredo Pasta

*We replaced heavy cream with evaporated milk to make this classic dish more calorie conscious. The sautéed and simmered garlic brings out the fullness of flavors, which combines so sublimely with Parmesan cheese and Rice Pasta.*

## YIELD

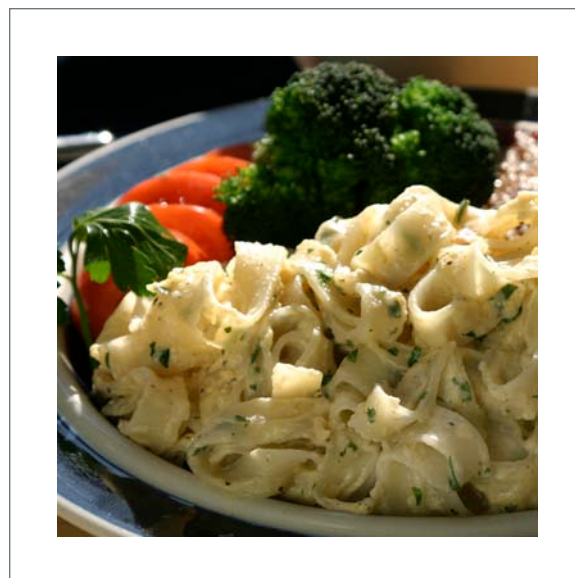
4 main course servings or 8 sides

## TIME

15 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta Fettuccine  
3 tablespoons butter  
1 tablespoon minced garlic  
1-12 oz can evaporated milk  
1 cup grated Parmesan cheese  
Salt and pepper  
1/2 cup fresh chopped Italian parsley (flat leaf)



## DIRECTIONS

1. Bring a large pot of salted water to boil.
2. Add butter to a large skillet and melt. Add garlic and sauté until just golden.
3. Pour in evaporated milk and bring to a boil. Boil 2-3 minutes.
4. Add cheese and stir until melted and smooth. Salt and pepper to taste.
5. Meanwhile boil Notta Pasta according to box directions and drain, reserving 1/2 cup pasta water. Toss pasta with sauce and parsley. Serve immediately.

## NOTE:

Add a bit of milk or pasta water if a thinner sauce is desired.

# Gluten Free 'Mac & Cheese'

*Now comfort food can be gluten free!*



## YIELD

Serves 8

## TIME

30 minutes

## INGREDIENTS

1-16 oz box Notta Pasta Fettuccine  
4 tablespoons butter  
1 small onion, minced  
3 tablespoons potato starch\*  
3 cups whole milk  
1 teaspoon salt  
1/2 teaspoon fresh ground pepper  
1/2 teaspoon dried thyme leaves  
1 bay leaf  
2 1/2 cups shredded sharp (yellow) Cheddar cheese  
1/2 cup shredded Parmesan  
\*Potato starch is found in the baking aisle or  
Kosher food section of the grocery store.

## DIRECTIONS

1. Put a large pot of salted water on to boil. Butter a 9"x13" baking dish.
2. Melt butter in a medium sized saucepan over a low heat. Add onion and cook until soft. Add potato starch and whisk until incorporated.
3. Add milk, salt, pepper, thyme and bay leaf. Whisk constantly until thickened and smooth. Bring sauce just to a boil and add Cheddar and Parmesan. Stir until cheeses are melted.
4. Remove bay leaf and keep cheese sauce on lowest simmer, stirring occasionally.
5. Preheat broiler to high. Boil Notta Pasta according to directions on box. Time carefully. Drain and rinse briefly.
6. Pour Notta Pasta back into pot and mix in cheese sauce. Combine well.
7. Pour 'Mac & Cheese' into prepared baking dish. Broil for 3 to 5 minutes or until top is lightly browned. Serve.

# Pasta with Broccoli Raab and Beans

*Broccoli Raab (also called Rabe) is a staple of Italian cooking. It has a pungent, slightly bitter taste.*



## YIELD

Serves 4

## TIME

25 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta  
1 lb broccoli raab  
3 tablespoons extra virgin olive oil, divided  
1 large onion, medium dice  
4 large cloves garlic, minced  
4 anchovy fillets  
1/4 teaspoon crushed red pepper  
1 can (14 oz) diced tomatoes  
1 can (15 oz) cannellini beans, drained  
1 teaspoon salt  
1/2 teaspoon fresh cracked pepper  
1 rounded teaspoon oregano  
2 tablespoons grated Parmesan cheese

## DIRECTIONS

1. Bring large pot of water to boil while preparing sauce.
2. Trim ends of broccoli raab and cut into 1" pieces (leaves and all). Rinse and set aside to drain.
3. Heat 2 tablespoons of the oil in skillet until hot. Add onions, garlic, anchovies and crushed red pepper. Sauté, crushing anchovies with back of a spoon until dissolved, and onions are soft.
4. Add the tomatoes, beans, salt, black pepper and oregano. Bring to a gentle simmer and cook 2 to 3 minutes.
5. Add broccoli raab to the boiling water and cook for two minutes. Strain out raab with a large slotted spoon or wok sieve. Rinse under cold water and set aside to drain.
6. Add the Notta Pasta to the same water the broccoli raab was cooked in and boil according to directions on box, stirring occasionally. Drain, reserving one cup of pasta water. Return pasta to pot and toss with remaining tablespoon of oil. Pour into a large serving bowl.
7. Add broccoli raab to sauce and stir until heated through. If a more liquid sauce is desired, add some of the reserved pasta water. Salt and pepper to taste and pour over pasta. Sprinkle with Parmesan and enjoy!

# Caribbean Black Beans Notta Pasta

*The sweet and savory Caribbean spices of ginger, garlic, thyme and allspice enhance black beans. Notta Pasta makes the perfect base to absorb the essence of these flavors.*

## YIELD

4-6 servings

## TIME

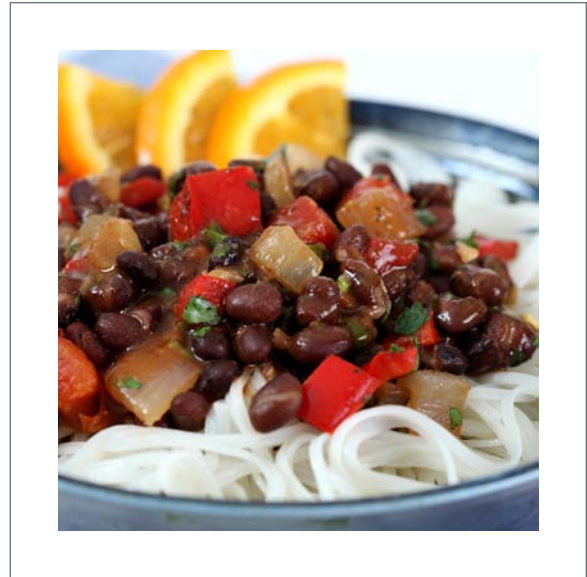
30 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta  
1 tablespoon extra virgin olive oil  
1 large onion, diced  
1 large red bell pepper, diced  
4 cloves garlic, finely minced  
1 tablespoon finely minced ginger  
1 teaspoon thyme  
1/2 teaspoon allspice  
1 teaspoon salt  
1 tablespoon A Taste of Thai Garlic Chili Pepper Sauce, or hot sauce to taste  
1-15 oz can canned diced tomatoes  
2 -15 oz cans black beans, drained and rinsed  
1/2 cup orange juice  
2 tablespoons fresh chopped cilantro

## OPTIONAL

Orange slices



## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. In a large deep nonstick skillet, heat oil over medium heat. Add onion and sauté until almost soft.
3. Add red bell pepper, garlic, ginger, thyme, allspice, salt, Garlic Chili Pepper Sauce and tomatoes. Sauté until the onion is soft and everything is well mixed.
4. Add black beans, orange juice and fresh cilantro. Mix well. Simmer until the beans are heated through.
5. Boil Notta Pasta according to directions on box. Drain and rinse briefly.
6. Pour the prepared pasta into a serving bowl. Make a well in the center. Pour Caribbean Black Beans into the center. Garnish with a fresh sprig of cilantro and orange slices!

# Pantry Pasta Fagioli

*Rice pasta and beans pack this classic dish with goodness and flavor. Canned beans makes it an extra fast meal to prepare.*



## YIELD

4 servings

## TIME

15 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta  
1/4 cup oil  
4 large cloves garlic, minced  
2-15 oz cans Cannellini beans  
2 teaspoons oregano  
Salt and fresh cracked pepper to taste  
1-14 oz can diced tomatoes, Italian flavorings  
1/2 cup chopped flat leaf parsley  
1/2 cup grated Parmesan cheese

## DIRECTIONS

1. Bring a large pot of salted water to a boil.
2. In a large skillet heat oil over a medium high heat. Add garlic and sauté until soft. Roughly purée one can of beans with liquid and add to garlic. Drain second can of beans and add to skillet along with oregano, salt and pepper. Stirring frequently, cook until just heated through.
3. Add diced tomatoes to beans and stir to combine. Simmer on low heat for 5 minutes.
4. Boil Notta Pasta according to box directions. Reserve 1 cup of pasta water and drain pasta. Rinse briefly with cold water. Add pasta to skillet with parsley and Parmesan. Stir briefly to combine. If a thinner sauce is preferred, stir in one half or all of the reserved pasta water. Divide Pasta Fagioli between 4 bowls and serve immediately.



# Gorgonzola Notta Pasta with Broccoli

*The creamy texture of melted Gorgonzola, mixed with sautéed garlic, makes the perfect match for rice noodles.*



## **YIELD**

4 servings

## **TIME**

20 minutes

## **INGREDIENTS**

1/2-16 oz box (8oz) Notta Pasta Linguine  
1 cup heavy cream  
4 large cloves garlic, finely minced  
1 small onion or large shallot, minced  
1/2 teaspoon salt  
1 cup crumbled Gorgonzola cheese  
5 cups broccoli crowns, broken into bite size pieces

## **DIRECTIONS**

1. Bring a large pot of salted water to a boil while making sauce.
2. Pour cream into a medium size skillet with garlic, onions and salt. Bring to a boil and reduce heat. Simmer for 5 minutes or until garlic and onions are tender.
3. Add the crumbled Gorgonzola to sauce. Stir to melt.
4. Meanwhile, boil Notta Pasta according to directions, adding broccoli during last two minutes of cooking time.
5. Drain the pasta and broccoli. Toss with the sauce. Enjoy.

# Spicy Spinach Notta Pasta

*A vegetarian spinach dish with Indian inspirations. It is delicious by itself, or as an accompaniment to a main meal.*



## YIELD

4 servings

## TIME

20 minutes to assemble

## INGREDIENTS

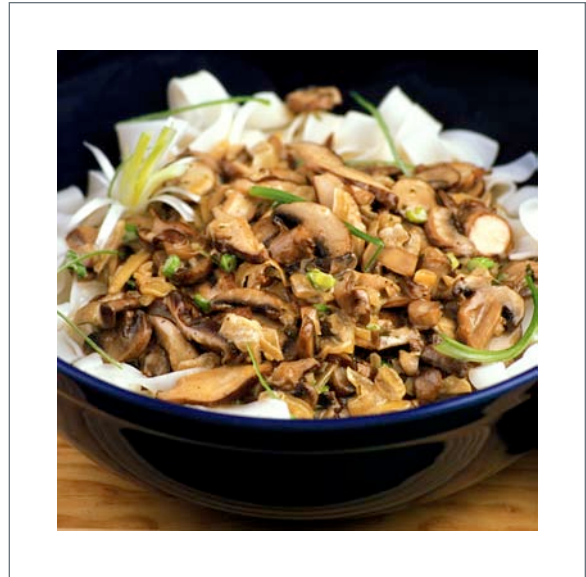
1/2-16 oz box (8 oz) Notta Pasta  
2 tablespoons oil  
1 large onion, diced (about 2 cups)  
1 tablespoon ginger, minced  
4 cloves garlic, minced  
1 teaspoon cumin seeds  
1/2 teaspoon ground coriander  
1/2 teaspoon turmeric  
1/2 teaspoon salt  
1/8-1/4 teaspoon crushed red pepper flakes  
1-10 oz package fresh spinach, chopped and rinsed  
1-14.5 oz can diced tomatoes

## DIRECTIONS

1. Put a large pot of salted water on to boil while preparing spinach.
2. Heat oil in a large skillet and add onions. Sauté until onions start to brown (caramelize).
3. Add ginger and garlic. Cook for 1-2 minutes. Add cumin seeds, coriander, turmeric, salt and red pepper flakes. Cook 1-2 minutes or until fragrant.
4. Add tomatoes and combine. Bring to a simmer, stirring frequently.
5. Add spinach and sauté until wilted, mixing well with ingredients.
6. Meanwhile, cook Notta Pasta according to box directions and drain. Toss with spinach mixture and serve.

# Rice Pasta with Mushroom Sauce

*This recipe uses not only common 'baby bella' mushrooms, but also shitake mushrooms for a more earthy flavor.*



## YIELD

Serves 4

## TIME

Total time: 30 minutes

## INGREDIENTS

1/2-16 oz box (8 oz) Notta Pasta  
4 tablespoons butter  
1 medium onion, minced  
4 cloves garlic, minced  
1 package (10 oz) sliced "baby bella" mushrooms  
1/4 lb shitake mushrooms, stems removed and tops sliced  
1 teaspoon salt  
1/2 teaspoon fresh cracked pepper  
1/2 teaspoon dried tarragon  
1/2 cup marsala wine, sweet or dry  
1 cup heavy cream  
1 cup grated Parmesan cheese  
Optional: chopped parsley

## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. In a large non-stick skillet melt the butter over medium heat. Add onions and garlic. Sauté for 3 minutes or until onion is soft and translucent. Be careful not to burn the garlic.
3. Add mushrooms, salt, pepper and tarragon. Sauté for 2 minutes.
4. Add the wine. Simmer uncovered until the liquid is reduced by half, about 5 minutes.
5. Add the heavy cream. Simmer for 3 minutes.
6. Add the Notta Pasta to boiling water and cook according to directions on box. Drain, rinse briefly and add to sauce and toss.
7. Serve with grated Parmesan cheese, garnished with parsley.

# Lemony Artichoke Pesto Notta Pasta

*A light and lemony taste of spring that will go with any entrée. For a tasty and dramatic presentation; use as a bed, topped with your favorite chicken or shrimp.*

## YIELD

2 ¾ cups pesto, 8 servings

## TIME

15 minutes to assemble

5 minutes to cook

Total Time: 20 minutes

## INGREDIENTS

1-16 oz box Notta Pasta Spaghetti  
1/2 cup firmly packed basil leaves  
1/2 cup firmly packed Italian parsley (flat leaf)  
1/2 cup grated Parmesan cheese  
1/4 cup, plus 2 tablespoons pine nuts, lightly  
toasted  
2 cloves garlic  
1 teaspoon salt  
1-12 oz jar marinated artichokes, in oil  
1/2 cup ricotta cheese  
2 tablespoons lemon juice  
1 tablespoon olive oil

## TOOLS & EQUIPMENT

Food Processor



## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Add to a food processor fitted with a metal blade the basil leaves, parsley, Parmesan, 1/4 cup of pine nuts, garlic and salt. Process until finely minced.
3. Add undrained artichokes, ricotta and lemon juice. Process until a smooth and creamy consistency.
4. Boil Notta Pasta according to directions on box and drain, reserving 1/2 cup of pasta water. Rinse pasta quickly under cold water and drain again. Add pasta to a large bowl and add oil. Toss until pasta is lightly coated.
5. Add 1-1 1/2 cups of pesto and toss well. Add pasta water if a thinner pesto is desired. Sprinkle with remaining pine nuts and serve immediately.

## NOTE:

Remaining pesto will keep refrigerated for one week in an airtight container. It can also be frozen in ice cubes trays, and later whisked (1 or 2 cubes) into cream sauces.

# Notta Pasta with Vodka Sauce

*When fresh tomatoes aren't available, we found canned seasoned tomatoes a tasty alternative.*



## YIELD

6-8 servings

## TIME

25 minutes

## INGREDIENTS

1-16 oz box Notta Pasta  
2 tablespoons olive oil  
1 small onion, diced  
3 large cloves garlic, minced  
Pinch of crushed red pepper  
1-28 oz can diced tomatoes, with Italian seasonings  
1/2 cup vodka  
1/2 teaspoon salt  
Pepper to taste  
1 cup heavy cream  
1 tablespoon dried basil or 1/4 cup chopped fresh  
1/2 cup fresh grated Parmesan cheese

## DIRECTIONS

1. Put a large pot of salted water on to boil.
2. Put olive oil, onion, garlic and red pepper in large skillet. Over medium-high heat, sauté 1 to 2 minutes or until soft and fragrant but not browned.
3. Stir in tomatoes, vodka, salt and black pepper. Bring to a boil and cook for 10 minutes or until sauce starts to thicken.
4. Add cream and basil. Boil for 5 minutes.
5. Process sauce in a blender or food processor until a coarse purée. Return to skillet and simmer 5 minutes.
6. Meanwhile, boil Notta Pasta according to box directions. Drain and quickly rinse.
7. Remove skillet from heat. Add pasta and Parmesan. Toss and serve.

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