







Easy & Delicious Recipe Ideas From Freezer to Your Table



Frozen Fresh Ingredients - So Many Meal Possibilities!



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Our table is your table™



Recipe Ideas – From Freezer to Your Table

Southwest Turkey Chili

Servings: 4 | Total Time: 40 Min



Ingredients

1 package (12 oz.) Rosina Turkey Meatballs

½ yellow onion, diced

1 carrot, diced

1 celery stalk, diced

½ red bell pepper, diced

1 ¾ teaspoons chili powder

1 teaspoon cumin

½ teaspoon dried oregano

⅛ teaspoon cayenne pepper

½ teaspoon salt

½ can (28 oz.) diced tomatoes

1 ¾ cups chicken stock

½ can red kidney beans, drained and rinsed

1 cup frozen corn

½ can cannellini beans, drained and rinsed

Optional toppings: cheddar cheese, avocado, cilantro, sour cream

Directions

Cook turkey meatballs according to package directions. Allow to cool, crumble the meatballs and set aside. Place oil in a large sauce pan over medium heat, add the onion, carrot, celery and red bell pepper and saute for 7 minutes stirring frequently. Add the crumble meatballs to the vegetables. Mix in the chili powder, cumin, oregano, cayenne, and salt while stirring to evenly mix in all the spices. Add the diced tomatoes, chicken stock, kidney beans, corn, and cannellini beans. Bring to a boil and reduce heat to low. Simmer for 30 minutes until thick. To serve, spoon into bowls and top with desired toppings.

Ingredients

1 package (19 oz.) Celentano Cheese Tortellini

1 package (12 oz.) frozen broccoli florets

1 jar alfredo sauce

grated parmesan cheese (optional)

Directions

Bring a large pot of water to a boil and cook the tortellini according to package directions. Drain and set aside in large serving bowl. Prepare broccoli as directed on the package, drain and add to the serving bowl. Meanwhile, heat the alfredo sauce in a saucepan. Pour sauce over broccoli and tortellini, toss to coat. Sprinkle with Parmesan cheese and serve.

Cheese Tortellini with Broccoli Alfredo Sauce

Servings: 4 | Total Time: 10 Min



CELENTANO.



Recipe Ideas – From Freezer to Your Table

Swiss Crock Pot Meatballs

Servings: 4 | Total Time: 4 Hours



Ingredients

- 1 package (12 oz.) Rosina Swedish Meatballs
- 1 cup uncooked brown rice
- 1 onion, chopped
- 2 ½ cups water
- 1 can cream of mushroom soup
- 1 cup frozen spinach, thawed and squeezed dry
- 2 cups shredded Swiss cheese

Directions

Place rice and onion in bottom of 3-4 quart crock-pot. Stir in water and soup until combined. Add the frozen meatballs, cover, and cook on low for 4 hours. Add the spinach and stir to mix, cook on low for an additional 20 minutes. Stir in the cheese and cook covered for 10-15 minutes. Serve as a main dish with a tossed salad.

Ingredients

- 1 package (13 oz.) Celentano Gluten-Free Ravioli
- ½ tablespoon olive oil
- 3 garlic cloves, minced
- 1 tablespoon jalapeño pepper, diced
- ⅓ cup frozen corn
- ⅛ teaspoon salt
- ⅛ teaspoon black pepper
- ¼ cup canned black beans, drained and rinsed
- 1 jar (8 oz.) salsa
- ½ cup sour cream
- 2 tablespoons chopped fresh cilantro
- 1 cup shredded sharp cheddar cheese

Directions

Bring a large pot of water to a boil and cook the ravioli according to package instructions. Drain ravioli and set aside. In a large skillet, heat the olive oil over medium heat and add the garlic. Sauté the garlic for 2 minutes until soft and caramelized. Add the jalapeño pepper and corn to the garlic; sauté for 5 minutes. Add the salt, black pepper and black beans; sauté stirring for another 3-5 minutes until the vegetables are soft. Stir in the salsa and bring to a simmer; add the ravioli to the skillet and toss until combined. Divide the ravioli into bowls and top with sour cream, cilantro, and cheddar cheese.

Mexican Gluten-Free Cheese Ravioli Bowl

Servings: 4 | Total Time: 20 Min





Recipe Ideas – From Freezer to Your Table

Sheet Pan Spinach and Cheese Ravioli with Chicken and Veggies

Servings: 6 | Total Time: 20 Min



Ingredients

1 package (20 oz.) **Celentano Spinach and Cheese Ravioli**

1 zucchini, cut in half and into half moons

1 medium red onion, sliced

1 red bell pepper, seeds removed and sliced

1 broccoli crown, cut into florets

4 garlic cloves, minced

¼ cup olive oil

½ bag frozen, grilled and ready chicken breast strips

1 jar (16 oz.) marinara sauce

salt and black pepper, to taste

Directions

Preheat oven to 350°F. Using half of an 18 x 13 inch sheet pan, spread a ½ cup of the sauce across the bottom of one section of the pan. Arrange ravioli over the sauce, using an additional ½ cup of sauce cover the top portion of ravioli with sauce. Heat additional sauce in small saucepan for serving. In a large bowl combine the vegetables and toss with the olive oil and season with salt and black pepper. Pour the seasoned vegetables onto the other half of the tray and add the chicken breast strips. Cover the entire tray with aluminum foil and bake for 20-25 minutes. Remove the foil and cook for 5 more minutes. Divide the ravioli among plates top with the vegetables and chicken and serve with additional warmed sauce. Serve immediately.

Ingredients

1 package (26 oz.) **Rosina Homestyle Meatballs**

1 jar (12 oz.) beef gravy

1 bag frozen mixed vegetables (thawed enough to break apart)

1 box sour cream & chives mashed potatoes (containing 2 pouches)

½ cup grated parmesan cheese

Directions

Preheat oven to 350°F. Thaw meatballs in microwave for 1 minute. Cut each meatball in half. In a large bowl, mix together the halved meatballs, gravy and frozen mixed vegetables. Pour mixture into a greased 9"x13" baking dish. Prepare both pouches of the potatoes, adding milk, hot water & butter according to package directions. Spread the prepared potatoes over the meatball mixture. If the potatoes are too thick, add a little milk to help them spread easier. Sprinkle with parmesan cheese and bake for 20-25 minutes.

Shepherd's Pie

Servings: 6 | Total Time: 45 Min

