

scarpetta[®]

Indeed, pasta never had it so good, but... Sauces'n Love Fresh Sauces go... **BEYOND PASTA**

In Italy, scarpetta is the way to show appreciation for a meal. This tradition is performed at the end of a meal when there is still a bit left on the plate. Do Scarpetta by dragging a piece of bread across the plate to scoop up the last bite! It's a way to compliment the chef and they will love you for it!

Convenient meal solutions for many savory recipes. Ready in 10 minutes! Use Sauces'n Love & Scarpetta fresh sauces, pestos and

bruschetta toppings sauces for all of your favorite and new recipes – over fish, poultry or meat – as a condiment, sauté sauce, quick & easy meal or easy appetizers for entertaining.

Many of our recipes are the creations of our extended family; our customers! We welcome your creative input.

Email us today:
paolo@saucesnlove.com

**No sugar or preservatives added ever.
Be my guest and enjoy the passion.
From my table to yours.
With love.**

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Sauces'n Love

ARRABBIATA

Spicy Tomato Sauce: The spicy flavor of this sauce immediately evokes madness amidst the habanero pepper and parsley juxtapositions on the palate.

Ingredients: Tomatoes, garlic, extra virgin olive oil, habanero pepper, fresh parsley, fresh organic marjoram, salt

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Instead of tomatoes – use the madness of this spicy tomato blend for all of your recipes! The spicy flavor of this sauce immediately evokes the madness amidst the habanero pepper and fresh parsley juxtapositions on the palate. The perfect spice to add to Lentil Stew, Ratatouille or your favorite Mexican meal. Excellent as a dip for shrimp cocktail or chips; spicy and delicious over just about anything – baked chicken or fish, grilled vegetables au gratin or sautéed portabella mushroom! We've also added it to a seafood bouillabaisse for a fantastic dinner party idea. Livens up bouillabaisse or any soup... Get crazy!

Poached Eggs with Arrabbiata Sauce

Ingredients:

- One Jar Scarpetta or Scarpetta Arrabbiata Sauce
- 1 teaspoon distilled white vinegar
- 1 tablespoon e.v. olive oil
- 1/4 cup chopped fresh marjoram for sprinkling
- 8 (1/2-inch-thick) slices of baguette
- 8 large eggs

Preparation:

1. Put oven rack in middle position and preheat oven to 350°F.
2. Fill a deep 12-inch skillet with 1 1/2 inches cold water. Add vinegar and bring to a simmer.
3. While the water and vinegar simmers, put baguette slices in a shallow baking pan and brush with 1 tablespoon oil and season lightly with salt and pepper. Bake until just crisp on top, about 10 minutes. Keep toasts warm in turned-off oven.
4. Meanwhile, break eggs, 2 at a time, into a cup, then slide eggs into simmering water, spacing them in skillet, and poach at a bare simmer until whites are firm but yolks are still runny, 4 to 5 minutes.
5. Follow heating instructions on your Scarpetta or Scarpetta Arrabbiata jar
6. Gently transfer eggs with a slotted spoon to soup bowls and season with salt.
7. Spoon Arrabbiata sauce generously over eggs and sprinkle with marjoram
8. Serve with toast.



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Eggplant Rolls with Arrabbiata Sauce

Ingredients:

- One Jar Scarpetta or Scarpetta Arrabbiata Sauce
- One (1 1/4-lb) eggplant
- 12 1/2 oz fresh ricotta (1 1/2 cups)
- 1 1/2 oz finely grated Parmigiano-Reggiano (1/2 cup)
- 3 tablespoons finely chopped fresh basil
- 1/4 teaspoon black pepper

Cook s' note:

Don't forget to spray your grill with cooking spray or brush with e.v. Olive Oil

Preparation:

1. Fire up the Grill! Cut eggplant lengthwise into 8 (1/3-inch-thick) slices.
2. Brush both sides of slices with 3 tablespoons oil (total), then season with salt and pepper.
3. Grill slices in batches, turning over once and brushing grilled sides with some of remaining oil, until golden brown and tender, about 4 minutes, then transfer to a tray.
4. Follow heating instructions on your Jar Scarpetta or Scarpetta Arrabbiata Sauce Assemble eggplant rolls: Stir together cheeses, 2 tablespoons basil, pepper, and remaining salt.
5. Divide cheese mixture among slices (3 to 4 tablespoons per slice), leaving an 1/8-inch border along edge.
6. Roll up each slice, beginning with a short end, and serve rolls topped with Arrabbiata Sauce and sprinkled with remaining basil.



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Goat Cheese and Mushroom Stuffed Chicken Breast with Arrabbiata Sauce

Ingredients:

- One Jar Scarpetta or Scarpetta Arrabbiata Sauce
- 1 cup sautéed shitake mushrooms
- 2 ounces soft goat cheese
- 1/2 teaspoon chopped fresh thyme leaves
- 2 boneless chicken breast halves with skin
- 1 teaspoon vegetable oil

Preparation:

1. Preheat oven to 300°F.
2. In a small bowl stir together mushrooms, goat cheese, thyme, and salt and pepper to taste until combined well.
3. Pat chicken dry and season with salt and pepper. To form a pocket in chicken for filling: Put a chicken breast half on a cutting board and, beginning in middle of 1 side of breast half, horizontally insert a sharp thin knife three fourths of the way through center, moving knife in a fanning motion to create a pocket. Form pocket in remaining breast half in same manner. Divide mushroom and goat cheese filling between pockets and spread evenly with a finger. Pat chicken dry and season with salt and pepper. In a small heavy ovenproof skillet heat oil over moderately high heat until hot but not smoking and brown chicken, skin sides down, about 2 minutes. Turn chicken over and brown about 2 minutes more. Transfer skillet to middle of oven and bake chicken until cooked through, about 15 minutes. Meanwhile follow the heating instruction on the Jar Scarpetta or Scarpetta Arrabbiata Sauce.
4. Transfer chicken to a plate and evening divide and pour Arrabbiata Sauce over the chicken.



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