



# comfort foods

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# ARANCINI

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**PREP TIME** 20 min   **COOK TIME** 10 min   **MAKES** 6 servings

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## INGREDIENTS

- 3 Cups cooked risotto, cooled
- 2 Cups grated mozzarella
- 1 Cup frozen peas
- 1/2 Cup pepperoni, roughly chopped
- 3 TBSP Racconto Sun Dried Tomato Bruschetta
- 3 Eggs, beaten
- 2 TBSP Milk
- 3 Cups Racconto Breadcrumbs

## DIRECTIONS

In a large saucepan over medium heat, cook pepperoni until just crisp, 4-5 minutes. Remove from pan and let cool.

Divide cooked risotto (we cook this later in the book) in half. Lay one half onto a baking sheet in an even layer 1/2" thick. Top with pepperoni, cheese, bruschetta spread, and peas. Top that layer with rest of risotto.\* Using an ice cream scoop, make 1 1/2" balls from the mixture, rolling them in your hands to ensure they are tight. \**This is far easier than trying to fold in the filling, which will overwork everything. This does not have to be even or exact.*

Preheat air fryer to 375 degrees.

Combine eggs and milk, and roll balls into egg mixture, then into panko (laid into a shallow bowl works best). Air fry in batches for 8-10 minutes or until deeply golden brown; these hold in a warm oven for over an hour. Serve along side warm tomato sauce.

# SOUTHERN CHICKEN SOUP



**PREP TIME** 10 min    **COOK TIME** 50 min    **MAKES** 6 servings

## INGREDIENTS

2 lbs boneless skinless chicken thighs  
2 lbs chicken wings  
1 Onion, diced  
1 Clove garlic, minced  
2 TBPS butter  
3 Quarts water  
2 Bay leaves  
4 Sprigs fresh thyme  
1 TBS black peppercorns  
1 TBPS kosher salt  
¼ Cup corn starch  
1 lb Frozen mixed vegetables  
1 TBS dried oregano  
1 lb Racconto Orrechiette, cooked  
½ Cup Racconto Pesto

## DIRECTIONS

Set your cast iron pan on high heat. Once hot, add butter and brown chicken in batches, starting with the wings. Once chicken is browned, deglaze cast iron with one cup of water. Add chicken, deglazed liquid, peppercorns, salt, thyme, garlic, onion, bay leaves and the rest of the water to your instant pot/pressure cooker. Pressure cook for 40 minutes.

Once chicken broth is done pressure cooking, release pressure per instructions\*. Remove chicken and onion from broth, pull meat, and return the good stuff to the broth. Stir in the mixed vegetables, dried oregano, and ¼ corn starch (slurried with a few TBPS of water). Simmer just to heat through vegetables and serve over the cooked pasta, garnished with the pesto.

\*In a hurry? Use 3 quarts of premade stock, substituting cooked chicken for the wings/thighs, continuing on from this point.

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# BRACIOLE

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**PREP TIME** 30 min    **COOK TIME** 90 min    **MAKES** 6 servings

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## INGREDIENTS

2-3 pound flank steak, butterflied  
1 Cup Racconto Italian Style Breadcrumbs  
1/2 cup italian parsley, chopped  
1/4 cup walnuts, chopped  
3 Cloves garlic, minced  
1 Lemon  
2 Cups provolone  
1/2 Cup Racconto Parmesan  
3 Cups tomato sauce  
2 TBPS Racconto Extra Virgin Olive Oil  
Salt  
Pepper  
Butcher's Twine  
Aluminum Foil

## DIRECTIONS

In bowl or other suitable containment, combine chopped parsley, chopped walnuts, minced garlic, breadcrumbs, Racconto Parmesan, and the zest of that lemon.

Preheat oven to 450 degrees. Place 12" cast iron pan into oven (omit if using a 13x9 glass baking dish)

Lay out steak and liberally season both sides with salt and pepper. Place filling on steak, leaving 1" border all around. Top filling with cheese. Carefully roll steak up tightly (I suggest rolling towards you) and tie 6-7 times with the twine. It may take a few tries, and some filling will come out, that is okay.

Place olive oil, then braciole into the cast iron pan (or 13x9 baking dish). Place into oven and turn heat down to 350 degrees. After 10 minutes, remove meat from pan, place the sauce into the pan, and reinsert meat. Cover loosely with foil and cook for one hour.

After one hour, remove foil and cook until tender, about 90-105 minutes total. Remove braciole from the sauce, cut off twine, and slice into large pinwheels.

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# CARAWAY BROCCOLI RABE

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**PREP TIME** *5 min*

**COOK TIME** *10 min*

**MAKES** *4 servings*

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## INGREDIENTS

1 Pound broccoli rabe, trimmed  
2 TBPS Racconto Extra Virgin Olive Oil  
1 TBS garlic  
1 TBS caraway seeds  
½ TBS salt  
½ TBS black pepper  
¼ cup Racconto Grated Racconto Parmesan Cheese

## DIRECTIONS

In a large bowl, toss broccoli rabe with oil, garlic powder, caraway seeds, salt, and pepper.

Set oven to 400 degrees and roast for 10 minutes or until crisp. Garnish with Parmesan and serve.

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# CARBONARA

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**PREP TIME** 10 min    **COOK TIME** 20 min    **MAKES** 4 servings

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## INGREDIENTS

1 pound Racconto Fettuccine or similar pasta  
1/3-pound pancetta  
6 large egg yolks  
1 cup Racconto Romano cheese, grated  
A handful fresh parsley leaves, finely chopped  
A few grinds black pepper

## DIRECTIONS

Place a large pot of water on the stove to boil. When water is rolling, add salt and pasta and cook to al dente, about 8 minutes, reserving 1/2 cup pasta water.

While pasta cooks, heat large skillet over moderate heat. Saute pancetta in a drizzle of oil until it browns, 3 to 5 minutes. Add extra-virgin olive oil, garlic, and crushed pepper flake. Saute garlic 2 minutes. Add wine to the pan and reduce liquid by half, 2 minutes.

Beat together egg yolks, cheese, and while whisking vigorously, stir in the boiling pasta water. Beat in parsley and pepper and set aside.

Drain pasta. Add pasta to pan with sauce. Toss pasta with pancetta, then add egg mixture and toss 1 minute, then remove from heat. Continue to toss until sauce is absorbed by and thickly coating the pasta.

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# CHICKEN GNOCCHI SOUP

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**PREP TIME** 10 min    **COOK TIME** 25 min    **MAKES** 6 servings

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## INGREDIENTS

2 lbs boneless skinless chicken thighs  
1 Onion  
1 lb frozen mixed vegetables  
2 Cloves garlic  
2 TBPS butter  
1 Quart low sodium chicken stock  
2 Cups Milk  
2 Bay leaves  
4 Sprigs fresh thyme  
1/3 Cup all purpose flour  
3 TBPS corn starch  
1 Pound Racconto Gnocchi

## DIRECTIONS

Put large dutch oven over medium high heat. Add olive oil and brown chicken thighs (seasoned with salt and pepper) in batches, 10 minutes total. As chicken cooks, dice onion and garlic. Once chicken is browned, remove and set aside, and add in butter and onion to sweat.

Add in garlic to sweat for 1 minute. Slowly add in flour to make roux, stir and cook over medium heat for 2-3 minutes. Add in chicken stock and milk, bring to simmer.

Stir in corn starch, slurred with a splash of water.

Once simmering, add in chicken, mixed vegetables, bay leaves, thyme, and a heavy pinch of salt and pepper. Simmer for at least 15 minutes, or set in slow cooker for up to 6 hours.

As soup simmers, prepare gnocchi according to the package. Serve soup over gnocchi with an extra grind of black pepper.

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# CHICKEN PARMESAN

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**PREP TIME** 15 min    **COOK TIME** 20 min    **MAKES** 4 servings

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## INGREDIENTS

2 Cups Tomato Sauce  
2 Pounds, chicken breasts (thin sliced best)  
1.5 TBS salt  
1/2 TBS black pepper  
1 TBPS garlic powder  
1 Cup flour (GF flours work well here)  
1 TBPS Racconto Parmesan with Basil & Oregano  
3 Eggs  
2 Cups Racconto Italian Style Breadcrumbs  
1/2 Cup grated Racconto Racconto Parmesan (plus more for garnish)  
1 Cup, mozzarella  
Non Stick Spray

## DIRECTIONS

Preheat oven to 375° F. Place the Sunday gravy in small saucepan over medium heat uncovered. Simmer and reduce by 1/3 (or however much it goes down while you cook the chicken).

In three separate bowls/plates, combine: flour, black pepper, garlic powder, cheese seasoning || eggs, beaten with 1/4 of water || panko, Racconto Parmesan. Season chicken with the salt and dredge; flour, eggs, breadcrumbs. Set on a non-stick sprayed cookie sheet and let coating set for 10 minutes.

Bake chicken for 15 minutes or until very crispy. Remove chicken from oven, set oven on broil. Top each with few spoons of tomato sauce, followed by mozzarella, and broil for 3-4 minutes or until cheese is browned. Serve immediately over Racconto pasta or with a side salad.

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# CHICKEN STRIPS

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**PREP TIME** 10 min    **COOK TIME** 25 min    **MAKES** 6 servings

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## INGREDIENTS

1 Pound chicken tenders  
1 TBS salt  
½ TBS black pepper  
1 TBS Racconto cheese-Racconto Parmesan  
with Red Pepper seasoning  
1 Cup flour  
3 Eggs, beaten  
2 TBPS milk  
3 Cups Racconto Italian Style Bread Crumbs

## DIRECTIONS

Set air fryer to 350° or oven to 400°.

In shallow dish, combine salt, pepper, garlic powder, and flour. In a separate dish, combine beaten eggs and milk. Roll tenders into seasoned flour, then into egg mixture, then into bread crumbs. Air fry for 12 minutes/bake for 18 minutes or until 165 deg F.

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# CHOPPED WALDORF

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**PREP TIME** 10 min    **COOK TIME** 0 min    **MAKES** 4 servings

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## INGREDIENTS

4 Cups chopped Romaine  
2 Cups baby arugula  
2 Apples, cored and diced  
1 Cup toasted walnuts  
1 Cup sharp cheddar cheese, crumbled  
1/2 Cup crumbled bacon  
2 TBPS Racconto Red Wine Vinegar  
1/2 Cup Racconto sliced artichokes  
2 TBPS Dijon mustard  
2 TBPS honey  
1/4 Cup Racconto Extra Virgin Olive Oil  
1/2 TBS salt  
Black pepper

## DIRECTIONS

In a bowl, combine juice of the lemons, mustard, honey, salt, and a few grinds of pepper. Whisk in the olive oil to make a dressing.

In a large salad bowl... combine everything else. I like to serve my salads by dressing the service bowl, with the salad on top, but the world is your salad.

# CIOPINNO



**PREP TIME** 15 min    **COOK TIME** 20 min    **MAKES** 6 servings

## INGREDIENTS

1/4 Cup Racconto Extra Virgin Olive Oil  
1 TBS anchovy paste  
1/2 TBS crushed red pepper flakes  
2 TBSs salt, divided  
2 Celery ribs, chopped  
1 Medium onion, chopped  
1 Small bulb fennel, quartered, cored and thinly sliced  
1/2 Cup Racconto Roasted Red Peppers  
6 Cloves garlic, crushed  
1.5 Cups dry white wine  
2 Cups low sodium chicken stock  
3/2 Ounces Racconto Crushed Tomatoes  
1 Bay leaf  
2 TBSs fresh thyme leaves  
1 Cup italian parsley, chopped  
1 1/2 pounds cod, cut into 1-2" chunks  
1 Pound raw shrimp, peeled and deveined  
10-14 sea scallops  
1 Pound mussels, cleaned  
1 Lemon  
1 Loaf, french bread

## DIRECTIONS

In a dutch oven over medium heat, combine oil, pepper flakes, anchovy paste, garlic, and 1/2 TBS of salt. Cook for one minute, then add in chopped celery, red peppers, fennel, and onion and cook until soft, 3-4 minutes.

Deglaze pan with wine and stir for a minute. Add in stock, tomatoes, bay, and thyme and bring to a simmer.

Add in cod (seasoned with 1 TBS of salt) and let poach for 5 minutes covered. Then, add in shrimp, scallops, and mussels, cover, and simmer for an additional 10 minutes.

De-lid and remove any mussels that do not open. Serve stew garnished with parsley, served along with a wedge of lemon and bread.

# WEEKNIGHT ITALIAN MEATBALLS



**PREP TIME** 10 min    **COOK TIME** 20 min    **MAKES** 6 servings

## INGREDIENTS

2 Lbs ground meat  
1 Cup Racconto Italian Style Bread Crumbs  
1/3 Cup chopped parsley  
2 Cloves garlic, minced  
1/3 Cup Racconto Parmesan Cheese  
1 Egg  
1 TBS salt

## DIRECTIONS

Preheat oven to 400 degrees. Spray cookie sheet with non stick spray.

Combine all ingredients in a very large bowl. Gently mix until just together, taking care to not squeeze the meat. Using a 1/4 cup measuring cup, form balls; they don't have to be perfect.

Bake on the cookie sheet, turning them once at 10 minute mark. At 15 minutes, check the temp (I like 165 for all meats), usually 15 does it for me. Serve as soon as you can physically eat them.

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# ITALIAN BEEF LINGUINI

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**PREP TIME** 10 min    **COOK TIME** 15 min    **MAKES** 4 servings

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## INGREDIENTS

8 Ounces Racconto Linguini or other long ribbon pasta  
3 Garlic cloves, peeled and minced  
3 TBPS Racconto Capers  
1/2 Cup Racconto Mild Giardiniera, chopped  
1 Cup low sodium beef stock  
1 TBS dried oregano  
1 TBS red pepper flakes (optional but encouraged)  
1/4 Cup Caper brine  
Racconto Parmesan Cheese for finishing

## DIRECTIONS

In a large pot, bring 6 quarts of water to a rolling boil. Season the water with a pinch of salt. Cook the pasta to just short of al dente, reserving a 1/3 cup of pasta water.

As the pasta cooks, heat a TBPS of olive oil over medium-low heat in a large saucepan (big enough for the pasta to soon enter). Add the garlic and pepper flakes and cook for one minute, stirring as to not burn. Add in beef stock and oregano, bring to a simmer.

When the pasta is just shy of al dente, drain and add to the saucepan along with the pasta water. Simmer for 1-2 minutes, tossing the pasta with the sauce. Turn off the heat, and gently stir in the capers, brine, and a heavy grind of pepper. Serve immediately, garnished with the chopped giardiniera, drizzle of olive oil, and (optional but recommended) Racconto Parmesan cheese.

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# LASAGNA

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**PREP TIME** 30 min   **COOK TIME** 60 min   **MAKES** 8 servings

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## INGREDIENTS

4 Cups tomato sauce  
1 lb ground sirloin  
1 lb hot italian sausage  
1 TBPS Racconto Extra Virgin Olive Oil  
4 Cups mozzarella  
1 Cup Racconto Grated Racconto Parmesan  
1 lb ricotta  
1 Cup chopped fresh Italian parsley  
1 Egg  
1 lb Racconto Lasagna Noodles  
2 Cups beef broth  
2 Cloves garlic, obliterated  
1 TBS salt  
½ TBS black pepper  
Non stick spray

## DIRECTIONS

Fill your largest pot (or whatever can fit the noodles without breaking) with enough water to cover the noodles by an inch, salting accordingly. Bring this to a boil.

Set a large saute pan over medium heat. Add in olive oil and brown the sirloin, 7-8 minutes, along with the salt and pepper. Remove beef from pan and repeat with the sausage (minus the seasoning). Combine meats with the tomato sauce (reserving 1 cup of sauce without meat), set aside.

Once mega pot is boiling, add noodles and cook for 3-4 minutes, or until pliable. Drain and lay out individually on a non-stick sprayed cookie sheet (so they don't stick together). They will not be fully cooked.

Reserve half of each of the mozzarella/parmesan. Combine rest of cheese along with the chopped parsley, ricotta, egg, and garlic. Preheat oven to 375 degrees. Fetch a 13x9 glass baking dish, and spray heavily with that non-stick.

Assemble lasagna like so\*:

*Noodles (double layer, try and overlap noodles), Cheese mixture, Noodles, Meat/sauce Noodles, Cheese mixture, Meat/sauce, Noodles, Reserve Sauce Only.*

Once layered, pour ¼ cup of beef broth in each corner of the lasagna, does not have to be exact. Bake 375 covered in foil for 30 minutes. Uncover, top with rest of reserved shredded cheese. Bake until bubbly, about another 15-20 minutes. Let cool for 10 minutes, slice and enjoy.

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# TOMATO MINESTRONE SOUP

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**PREP TIME** 10 min    **COOK TIME** 20 min    **MAKES** 6 servings

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## INGREDIENTS

2 TBPS Racconto Extra Virgin Olive Oil  
1 Cup diced zucchini (about 1 small one)  
1/2 cup diced carrot (about 1 carrot)  
1 Onion, diced  
3 Cloves minced garlic  
1 Bay leaf  
4 Cups chicken or vegetable stock  
15 Ounces Racconto Cannellini Beans  
2 Cups Racconto Crushed Tomatoes  
10 Fresh basil leaves  
Racconto Grated Racconto Parmesan Cheese (optional)  
Italian bread (for sopping)  
Black pepper

## DIRECTIONS

In a dutch oven over medium heat, add in olive oil, then sweat onion/carrot for 6 minutes along with a heavy pinch of salt. Add in zucchini and garlic for another minute, then add in bay leaf, stock, drained beans, and tomatoes. Bring to a simmer.

Simmer the soup for 10 minutes, then served, garnished with the basil, cheese, bread, and grinds of black pepper. Yeah, its really that easy.

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# PANZANELLA

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**PREP TIME** 15 min    **COOK TIME** 0 min    **MAKES** 4 servings

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## INGREDIENTS

4 Cups stale bread, torn into 1-inch cubes  
2 Cups cherry tomatoes, halved  
1 Racconto Roasted red bell pepper, sliced  
1 Orange bell pepper, diced  
1 Shallot, thinly sliced  
1 TBPS mustard seeds  
2 TBPS Racconto Capers, drained  
1/3 Cup Racconto Red-Wine Vinegar  
1/3 Cup Racconto Extra Virgin Olive Oil

## DIRECTIONS

Combine everything in a bowl, toss, and let sit for 5 minutes. Serve over a bed of greens.

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# PRESSURE COOKER RISOTTO

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**PREP TIME** 10 min    **COOK TIME** 20 min    **MAKES** 6 servings

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## INGREDIENTS

2 TBPS Racconto Extra Virgin Olive Oil  
1 Onion, diced  
2 Cloves garlic, minced  
2 TBS kosher salt  
1/2 TBS black pepper  
1 Cup dry white wine  
4.5 Cups low sodium chicken or vegetable stock  
2 Cups Arborio rice  
1/2 Cup italian parsley, chopped  
1 Cup Racconto Grated Racconto Parmesan  
1 Lemon

## DIRECTIONS

Preheat your pressure cooking device on medium for 2 minutes. Add in oil, onion, and salt, and sweat for 3-4 minutes. Add in garlic and cook for another minute.

Stir rice into pot and cook for 1-2 minutes. Pour in wine and deglaze, followed by stock and pepper. Apply lid and apply appropriate heat to bring pot to pressure. Cook under pressure for 6 minutes, then turn off heat and let pressure naturally dissipate, 8-10 minutes depending on your model.

Once risotto is off pressure, stir in grated Racconto Parmesan and 1/3 of the parsley. Move to serving dish, garnished with remainder of parsley and a squeeze of lemon.

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# CHICAGO PUB PIZZA

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**PREP TIME** 20 min   **COOK TIME** 20 min   **MAKES** 4 servings

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## INGREDIENTS

4 Cups AP flour  
1 Cup warm water  
3/4 Cup beer (neutral lagers work best)  
1 Tablespoon sugar  
3/4 Teaspoon salt  
2 Tablespoons olive oil  
2 Envelopes rapid rise yeast  
3 Cups Racconto Crushed Tomatoes  
1/2 Cup tomato paste  
2 Teaspoons Italian seasoning  
3 Ounces pepperoni  
Non-stick cooking spray  
4 Cups mozzarella cheese  
1 Cup Racconto Grated Parmesan

## DIRECTIONS

In your stand mixer or large bowl, combine water, sugar, yeast, and one cup of flour. Gently combine and let stand for 3 minutes.

Following the rest period, pour in beer and begin to mix (use the hook attachment on your stand mixer) on low. Gently pour in flour, salt, and oil. Let mix for 5 minutes on medium low speed (scraping the bowl as needed to keep the dough in the bowl).

Once mixed, form into ball and cover with a clean towel to rise for 2 hours, punching down the dough every hour.

Once risen, form dough onto your favorite pizza pan. Top with sauce / cheese / pepperoni, then bake at 450 for 12-15 minutes (depending on final shape and quantity of cheese and toppings).

### Notes

\*Why beer? Three reasons. First, beer reinforces those yeasty flavors we love in homemade bread. Second, the carbonation will help lighten the dough (allowing the yeast to really proof). Third, the beer is slightly acidic, which will give that slightly tangy flavor we love.

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# POMODORO SOUP

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**PREP TIME** 10 min    **COOK TIME** 20 min    **MAKES** 6 servings

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## INGREDIENTS

2 TBPS Racconto Extra Virgin Olive Oil  
1 Onion, diced (reserve a few TBPS)  
4 Cloves garlic, minced  
28 Ounces Racconto Crushed Tomatoes  
28 Ounces Racconto Diced Tomatoes  
1 Quart vegetable broth  
1/2 Loaf day old bread, divided  
1 Cup Racconto Grated Racconto Parmesan Cheese  
1 TBS salt  
1/2 Cup fresh basil leaves, divided  
Black Pepper

## DIRECTIONS

In your large dutch oven or soup pot, place over medium heat. Add olive oil, most of the onion, and salt. Sweat for 5 minutes, then add in the garlic and cook for another 2 minutes.

In your favorite blender (countertop or stick), add in the stock and 1 cup of the stale bread, torn. Blend for one minute. Add bread stock, along with tomatoes and a few basil leaves to soup and bring to a simmer for 10 minutes.

As soup simmers, tear remaining bread into 1" chunks (no need to be precise) and lightly salt remaining onion. Once simmer time is through, serve soup, garnished with the Racconto Parmesan, basil, bread, reserve onion, and grinds of black pepper.

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# RED PESTO

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**PREP TIME** 10 min    **COOK TIME** 0 min    **MAKES** 4 servings

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## INGREDIENTS

1/3 Cup Racconto Grated Pecorino Romano Cheese  
1/4 Cup ricotta cheese  
1/4 Cup toasted almonds  
2 Cloves garlic  
10 Leaves basil  
1/3 Cup Racconto Sun Dried Tomato spread  
1/3 Cup Racconto Extra Virgin Olive Oil  
Black pepper

## DIRECTIONS

To a food processor, pulse garlic until chopped. Add in romano, almonds, basil, and tomatoes, and pulse a few times to mix. While running, stream in olive oil. Season with a heavy grind of pepper.

Remove pesto from bowl, and fold into ricotta cheese to lighten. Serve on charred bread, white fish, chicken, or anything you want to taste amazing.

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# SHRIMP SCAMPI

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**PREP TIME** 10 min    **COOK TIME** 15 min    **MAKES** 4 servings

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## INGREDIENTS

2 Pounds raw shrimp, peeled and deveined  
3 Cloves garlic, minced  
3 TBPS butter  
2 TBPS Racconto Extra Virgin Olive Oil  
1 1/2 TBSs salt, divided  
1/2 TBS black pepper  
1 Cup fresh italian parsley, roughly chopped  
1 Lemon  
1/2 Cup dry white wine  
1/2 TBS red pepper flake  
2 Crowns broccoli, about 1-1.5 pounds, cut into florets  
1 Pound Racconto pasta of your choice

## DIRECTIONS

Preheat oven to 425 deg F. Toss the broccoli with the oil along with 1/2 TBS of salt. Roast in the oven until brown and crispy, about 20 minutes.

Cook pasta according to package directions; set aside.

As broccoli cooks, place large sauce pan over medium heat. Melt butter into pan, and add in garlic and chili flake. Cook for one minute, then add in shrimp. Cook over medium heat for 5-6 minutes or until cooked. After 5 minutes, remove shrimp from pan and set aside. Boost heat to high and add in wine and juice of the lemon. Cook down for 2-3 minutes. Turn off heat and add shrimp back into pan, along with parsley and black pepper.

Serve shrimp along with the pasta and broccoli, with extra sauce drizzled on top. Try not to eat it all.

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# ITALIAN SAUSAGE STUFFED PEPPERS

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**PREP TIME** 20 min    **COOK TIME** 40 min    **MAKES** 4 servings

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## INGREDIENTS

- 4 Bell peppers
- 3 Cups Cooked Rice (use frozen brown rice for a weeknight shortcut)
- 1 Pound cooked Italian sausage
- 1 Cup Racconto Pizza Sauce with Sausage
- 4 Cups Fresh Spinach
- 2 Cloves Garlic
- 4 Ounces Mushrooms
- 1/4 Cup Fresh Parsley
- 1 Cup Racconto Grated Racconto Parmesan Cheese
- 1 Cup Racconto Giardiniera (hot or mild)

## DIRECTIONS

As rice cooks, preheat oven to 400 degrees / grill to medium high heat. Cut tops off of peppers and remove seeds and ribs. Generously salt and roast in oven or top rack of the grill (cut side down) for 15-20 minutes or until soft. (This is your opportunity to cook sausage if needed).

As peppers roast and rice cooks, heat large saute pan over medium high heat. Saute mushrooms for 3-4 minutes, or until just brown. Add in crushed garlic and cook for another 1-2 minutes.

As you wait for everything to finish, chop parsley. Once rice/peppers are cooked, in large bowl combine rice, spinach, mushrooms, sausage, cheese, and pizza sauce. Stir to combine, then add mixture into cooked peppers, topping with a bit more cheese and Giardiniera.

# SHRIMP & GRITS WITH CHIMICHURRI & BLISTERED TOMATOES



**PREP TIME** 10 min    **COOK TIME** 25 min    **MAKES** 4 servings

## INGREDIENTS

1 pound, raw 21-30 shrimp, peeled & deveined\*  
3 cups chicken stock, low sodium  
1 cup milk (cow, almond, soy, etc)  
1 cup quick grits  
1/2 cup grated parmesan cheese  
1 tablespoon butter  
1 Pint cherry tomatoes  
Chimichurri (Recipe below)  
Racconto Extra Virgin Olive Oil  
Salt & Pepper

## CHIMICHURRI RECIPE

1 tablespoon olive oil	1/3 cup Red wine or Sherry vinegar
1 cup Italian parsley	1 teaspoon red pepper flake
1/3 cup green onion (about 4 of them)	1 teaspoon dried oregano
2 cloves garlic	1/4 teaspoon salt
1/4 cup olive oil	1/4 teaspoon pepper

## DIRECTIONS

In a large saucepan, combine stock, milk, butter, salt, and pepper and bring to a boil. Slowly whisk in the grits and simmer, whisking often, until thick and completely smooth, in about 10 minutes.

Place cast iron pan over medium heat.

Slice cherry tomatoes in half. Sauté tomatoes in cast iron over medium heat with 2 tablespoons olive oil for 5 minutes or until soft. Season with salt and pepper, remove from pan and set aside.

Prepare chimichurri. Place garlic into blender or food processor. Mince. Add in vinegar, parsley, and scallion. Process and slowly add in 1/4 cup of olive oil. Once oil is added, add in pepper flake, oregano, salt and pepper to combine. Set aside.

Once grits are finished, slowly stir in Parmesan cheese. Serve topped with shrimp, tomatoes, and chimichurri.

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# SUNDAY GRAVY BEEF ROAST WITH BEER BRAISED BARLEY

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**PREP TIME** 25 min    **COOK TIME** 240 min    **MAKES** 6 servings

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## INGREDIENTS

3 Pounds chuck roast  
28 Ounces Racconto Crushed Tomatoes  
4 Cups low sodium beef stock  
1 Onion (Half for beef, half for barley)  
1 Cup celery  
1 Cup carrot  
3 Cloves garlic  
¼ Cup Racconto Peppercornini with brine  
1 TBPS Worcestershire Sauce  
16oz Stout beer  
1 Bay leaf  
2 Cups barley  
2 TBPS Butter

## DIRECTIONS

Cube beef roast into 1" chunks. Place cast iron pan on high heat and sear (using your favorite saute oil and a pinch of salt) until very brown. Set aside into slow cooker set on high.

Dice onion (setting aside half), celery, and carrot. Sweat in same cast iron pan with a pinch of salt and heavy grind of pepper for 4-5 minutes. Add in garlic (crushed) and cook for another minute, then add in the tomatoes and 2 cups of beef stock. Pour everything into slow cooker, along with the bay leaf, peppercornini, and Worcestershire sauce and cook on high for 3-4 hours, or until tender.

One hour before dinner, preheat oven to 375 deg F. In oven safe dutch oven, sweat the remaining onion in butter, 4-5 minutes. Add in 2 cups of barley (along with a heavy pinch of salt) and toast for another 2 minutes. Add in beer, and remaining 2 cups of stock. Cover and bake for 50-60 minutes, or until barley is tender. Gently fluff with a fork and serve immediately, topped with braised beef.

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# SUNDAY GRAVY BOLOGNESE

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**PREP TIME** 10 min    **COOK TIME** 20 min    **MAKES** 6 servings

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## INGREDIENTS

1 Pound Racconto Pasta  
1 Pound ground meat (Turkey Sausage great here)  
28 Ounces Racconto Crushed Tomato  
4 Cloves garlic  
1 Onion  
1 Cup White wine (Pinot Grigio, Sauvignon Blanc)  
1 TBS Red Pepper flake  
1 TBPS Italian Seasoning (Equal parts basil/oregano/parsley)  
2 TBPS Tacconto Extra Virgin Olive Oil  
Racconto Grated Parmesan Cheese

## DIRECTIONS

Heat 2 TBPS of oil in dutch oven over medium-high heat. Add in ground meat, season with salt and pepper, and brown, ~8-10 minutes.

As meat browns, bring a large pot of salted water to boil. As it heats, dice onion and mince garlic.

When meat has browned, remove from dutch oven. Add in onion and sauté for 3-4 minutes, then add in garlic to dutch oven. Stir for 1 minute, then add in wine, tomatoes, herbs, pepper, and meat. Bring to simmer.

As sauce simmers, drop pasta into boiling water; cook for 8-10 minutes or per package, drain pasta once al dente, put back in pot with 2 TBPS oil to prevent sticking.

Check seasoning on sauce\*\* and serve over the pasta, garnished with Racconto Parmesan cheese.

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# SUNDAY GRAVY

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**PREP TIME** 20 min   **COOK TIME** 20 min   **MAKES** 6 servings

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## INGREDIENTS

56 Oz Racconto Crushed Tomatoes  
6 Cloves of garlic  
1 Onion  
1 Pint cherry/grape tomatoes  
¼ Cup Racconto Sun Dried Tomatoes, chopped  
½ lb pancetta\*  
1 Cup white wine (the drier the better)  
4-6 Whole Basil leaves  
1 Parmesan rind  
¼ TBS red pepper flakes  
2 TBS kosher salt  
2 TBPS Racconto Extra Virgin Olive Oil  
½ TBS black pepper  
Racconto Romano cheese (for garnish)

## DIRECTIONS

Set oven to 400 degrees. Toss cherry tomatoes in 1 teaspoon of the salt and all of the olive oil. Roast whole in a small baking dish for 10 minutes or until they just start to burst.

As tomatoes roast, heat a large dutch oven over low heat. Add pancetta and render for 5 minutes, then boost heat to medium for another 5 minutes.

As everything else cooks, dice onion and mince garlic. Once pancetta is rendered, remove from pan with a slotted spoon and add in onion with the remainder of salt and black/red pepper.

Fry onion for 3-4 minutes, then add in garlic, stirring constantly for another minute. Deglaze pan with the wine, followed by the crushed and sun dried tomatoes. Return to a simmer.

Once sauce is simmering, add in the roasted tomatoes, the basil leaves, and the Racconto Parmesan rind. Simmer for at least 10 minutes or set in a slow cooker for up to 8 hours on low, adjusting for taste as described prior. Serve on literally anything you want to taste good.

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# TOASTED RAVIOLI

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**PREP TIME** 15 min    **COOK TIME** 15 min    **MAKES** 6 servings

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## INGREDIENTS

20 Frozen cheese ravioli  
1 Cup flour  
1 TBPS Cheese-Racconto Parmesan with Roasted Garlic  
3 eggs, beaten  
2 TBPS milk  
3 Cups Racconto Italian Style Bread Crumbs  
Non stick spray  
Racconto Marinara Sauce for dipping

## DIRECTIONS

Set air fryer or oven at 375 degrees.

In shallow dish, combine Italian seasoning and flour. In a separate dish, combine beaten eggs and milk. Roll ravioli into seasoned flour, then into egg mixture, then into breadcrumbs. Spray fryer basket with non-stick spray and air fry in basket for 8 minutes/bake for 14 minutes or until deeply brown. Serve alongside warm tomato sauce for dipping.

# TAPENADE BEAN BURGER



**PREP TIME** 15 min    **COOK TIME** 15 min    **MAKES** 4 servings

## INGREDIENTS

1 15 Oz can Racconto Kidney Beans, drained and rinsed  
1/2 Red onion, roughly chopped  
1/3 Cup walnuts  
1 Cup shredded carrot  
1 Cup rolled oats  
2 Scallions  
1 Egg  
1/2 TBS Kosher salt  
1/2 TBS black pepper  
3 TBPS Racconto Extra Virgin Olive Oil  
1/2 Pound olives, pitted  
1 Clove garlic, minced  
2 TBPS Racconto Capers  
2 TBPS dried basil  
1/2 Lemon, juiced  
2 TBPS Racconto Extra-Virgin Olive Oil  
1 Cup feta cheese  
1 Tomato, sliced  
8 Potato rolls  
Non stick spray

## DIRECTIONS

Preheat oven or air fryer to 400 degrees.

Place the olives, garlic, capers, basil, lemon juice, and oil in a food processor. Pulse until it becomes a paste. Transfer to bowl and set aside.

In your food processor (yes it can be the same one) or favorite way to make things really small, combine onion, carrots, scallions, and oats. Pulse until like wet sand. Add this to a large workbowl, along with the beans, walnuts, egg, salt, and pepper. Mix with your hands to just come together. Form balls, try and get about 8 (an ice cream scoop works great here).

Liberally spray a baking sheet/basket with non-stick spray, then lay out the balls. Bake for 15 minutes or air fry for 10, or until browned. Serve on potato rolls with plenty of tapenade, feta, and tomato.

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# UMAMI BRUSSEL SPROUTS

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**PREP TIME** 15 min    **COOK TIME** 10 min    **MAKES** 4 servings

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## INGREDIENTS

1 pound brussel sprouts, trimmed and halved  
2 TBPS Racconto Extra Virgin Olive Oil  
¼ cup Racconto Grated Romano Cheese  
1 TBPS fish sauce  
½ TBS salt  
½ TBS black pepper

## DIRECTIONS

In a large bowl, toss brussel sprouts with oil, salt, and pepper.

Set air fryer or oven to 375 degrees. Cook for 8 minutes.

Open lid and sprinkle on romano cheese; cook for another 6 minutes or until very crispy and cheese is just brown. Once cooked, remove from basket into large bowl and toss with the fish sauce.

# VEGAN MAC N CHEESE



**PREP TIME** 20 min   **COOK TIME** 20 min   **MAKES** 6 servings

## INGREDIENTS

1 Lb Racconto Mezzi Rigatoni  
2 TBPS Racconto Extra Virgin Olive Oil  
2 cups frozen riced cauliflower  
4 cups frozen butternut squash  
1 onion, diced  
4 cloves garlic, minced  
3 cups dairy free milk  
1 cup lager  
2 TBPS dijon mustard  
1 TBPS hot sauce  
2 TBPS corn starch, loosened with a bit of water  
1 TBS salt, divided  
1/2 TBS black pepper  
6.5 Oz Racconto Artichokes  
Non stick Spray  
Optional: Racconto Parmesan Cheese (real or vegan)

## DIRECTIONS

Preheat oven to 425 degrees. Lay cauliflower and squash on non stick spray adored baking sheet, tossed with 1/2 TBS of salt. Roast for 15 minutes or until brown and dried.

Cook pasta to very al dente in salted water, reserving 1/3 cup of pasta water prior to draining. \*

Set an oven safe pan (like your cast iron or dutch oven, needs to be big enough to hold the pasta later) over medium heat. Add in oil, onion, black pepper, and 1/2 TBS of salt, and sweat for 4 minutes. Add in garlic and cook for another minute. Deglaze pan with lager and whisk in the dijon mustard.

Place roasted veggies and dairy free milk in blender and pulse until smooth, 2 minutes. Pour puree into dutch oven, along with the cornstarch slurry and hot sauce. Stir to combine and bring to a simmer.

Once sauce is simmering, fold in pasta and artichokes, and let warm through for 2 minutes. Serve with an extra grind of black pepper and optional Racconto Parmesan.

\*Read: undercook the pasta by about 2 minutes

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# ZEPPOLI

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**PREP TIME** *5 min*

**COOK TIME** *10 min*

**MAKES** *6 servings*

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## INGREDIENTS

1 Tube refrigerator biscuits  
1 Cup powdered sugar  
2 TBPS milk  
1 Lemon, zested  
½ TBS lemon extract  
1 TBPS Racconto Extra Virgin Olive Oil  
3 TBPS Butter, melted

## DIRECTIONS

Set air fryer to 330°. Combine powdered sugar, milk, lemon zest, and lemon extract, and set aside.

Pop tube of biscuits and quarter each one, rolling into balls. Dip each into butter and olive oil then deposit into air fryer basket. Air fry for 5-6 minutes or until brown. Remove when warm and serve along side lemon icing.