

tidbits™

WINTER/SPRING '22 • COMPLIMENTARY

MAKE IT **or** TAKE IT!

**ITALIAN:
OLD-WORLD &
NEW TWISTS**

TRADITIONAL BOLOGNESE p. 9

PLUS: IRISH FOR THE DAY | PASSOVER PERFECT | EASTER BRUNCH | AND MORE!

 **Roche Bros.**

THE CHEESE LOVER
IN YOUR LIFE
DESERVES THE VERY BEST!

CHEESE IS MY
LOVE LANGUAGE



WisconsinCheese.com

© 2022 Dairy Farmers of Wisconsin



a letter from **Rick Roche**

Happy 2022! Kick off the new year with flavorful, timesaving meal solutions that are simple to prep yet still impress. We've packed this issue of *Tidbits* with new, trendy recipes using our latest, delectable

products to make your home-cooking adventures exactly what you're craving.

Need grab-and-go dinners for busy weeknights? Finger food football favorites for game day? Or festive fixings for Easter or Passover? Stop in-store to find an array of ready-to-eat options, or check out rochebros.com/catering for selections that make any occasion satisfyingly easy.

If you want to bring mouthwatering meal magic to your kitchen yourself, check out our lineup of drool-worthy recipes. Make a beautiful cheeseboard for game day or any gathering featuring Roche Bros. specialty jams and charcuterie favorites, or savor comforting Italian recipes like Traditional Bolognese. You can also find creative spins on Italian classics, from Grilled Caprese-Stuffed Portobello Mushrooms (page 11) to Raspberry Cannoli Cones (page 12).

When it comes time for spring celebrations, we've got you covered. Celebrate St. Paddy's Day with a steaming pot of Irish stew or fun, appetizing Irish nachos. Try our Easy Oven-Roasted Brisket for a stunning Passover centerpiece, or round out your Easter brunch with our tortellini salad, roasted potatoes and creamy trifle recipes on pages 22-23.

Thank you for shopping at Roche Bros. It's our pleasure to help you, our friends, enjoy your favorite foods with ease. We wish you a happy and healthy 2022 filled with family, friends and amazing food!

Enjoy!

Rick Roche



- 7**
- 8 Italian: Old-World & New Twists**
 - > Traditional Bolognese
 - > Grilled Caprese-Stuffed Portobello Mushrooms
 - > Raspberry Cannoli Cones

- 13 Irish for the Day**
 - > Irish Nachos with Crispy Brussels Sprouts
 - > Easy Slow Cooker Irish Stew

- 4 Sports Fan Favorites**
 - > Game-Day Charcuterie Board
 - > Salmon Sliders
 - > Brined & Grilled Wings with 2 Sauces



- 16 Passover Perfect**
 - > Easy Oven-Roasted Brisket
 - > Simple Roasted Fennel, Radishes & Parsnips

- 20 Easter Brunch**
 - > Tortellini Salad with Peas, Carrots and Ham
 - > Roasted Lemon-Dill Potatoes
 - > Pineapple-Coconut Cream Trifle

To view our *Tidbits* mobile & tablet-friendly digital magazine, visit us at www.RocheBros.com

© 2022 Vimax Media and Roche Bros. All rights reserved. All articles in *Tidbits* are written and edited by professionals. Vimax Media makes no representation as to the accuracy or efficacy of information provided. Reproduction in whole or part is prohibited without permission of the publisher. Published by Vimax Media • 1-800-940-4944 vimaxmedia.com

SPORTS FAN FAVORITES



Watch this beautiful
board come together
at: bit.ly/RocheBrosYT



No matter what you're craving on game day, you can always rely on Roche Bros. to score big with your hungry fans. Make entertaining easy by picking up our products or trying our catering's tasty tailgating selections. Pair Roche Bros. specialty jams with local cheeses on our Game-Day Charcuterie Board, elevate Salmon Sliders with fan-favorite Brothers Marketplace Everything Bagel Bonanza seasoning, or pick up Roche Bros. marinades and sauces to make winning wings!



Game-Day Charcuterie Board

Prep: 25 minutes • Serves: 14

- 1/2 (10.5-ounce) French baguette, sliced 1/2-inch thick crosswise
- 1/4 (13.7-ounce) box butter crackers
- 1/2 (5.5-ounce) box baked crackers with sea salt
- 4 ounces Brothers Marketplace Reserve sharp Cheddar cheese, cubed
- 4 ounces dry chorizo, thinly sliced
- 4 ounces thinly sliced salami
- 2 ounces thinly sliced prosciutto
- 8 hunter sausage sticks, halved crosswise
- 1 Anjou pear, halved, cored and thinly sliced
- 1 small bunch red grapes (about 1/2 pound)
- 1 wedge Brie cheese (about 8 ounces)
- 1 wedge Gorgonzola cheese (about 8 ounces)
- 1 wedge Wensleydale cheese with cranberries (about 8 ounces)
- 1/2 large Pink Lady apple, cored and thinly sliced
- 1/3 cup glazed pecans
- 1/3 cup Roche Bros. pina colada jam
- 1/4 cup Roche Bros. carrot cake jam
- 1/4 cup Roche Bros. chocolate raspberry jam

Arrange baguette slices, crackers, Cheddar cheese, chorizo, salami, prosciutto, sausage sticks, pear, grapes, Brie cheese, Gorgonzola cheese, Wensleydale cheese, apple and pecans on large serving platter; serve with jams.

Approximate nutritional values per serving:
496 Calories, 29g Fat (14g Saturated), 81mg Cholesterol,
1156mg Sodium, 36g Carbohydrates, 1g Fiber, 23g Protein



Check out our Catering options at rochebros.com or scan this QR code.



Salmon Sliders

Prep: 15 minutes

Cook: 10 minutes • Serves: 4

- 1 pound skinless salmon fillet, coarsely chopped
- 1 Roche Bros. cage free large brown egg
- ½ cup panko breadcrumbs
- 2 tablespoons coarsely chopped fresh parsley
- 1 teaspoon Dijon mustard
- Nonstick cooking spray
- 2 tablespoons Brothers Marketplace everything bagel bonanza seasoning
- 3 tablespoons mayonnaise
- 2 tablespoons cream cheese, softened

- 1 tablespoon fresh lemon juice
- ⅛ teaspoon salt
- ⅛ teaspoon black pepper
- 8 brioche slider buns
- 1 cup baby arugula

1. Pat salmon dry with paper towel. In food processor, pulse salmon, egg, breadcrumbs, parsley and mustard until some coarse pieces remain, scraping bowl occasionally; form into 8 (½-inch-thick) patties. Spray both sides of patties with cooking spray; sprinkle with seasoning.

2. Heat large skillet over medium-high heat; spray with cooking spray. In 2 batches, if necessary, add sliders and cook 3 minutes or until golden brown; turn sliders and reduce

heat to medium. Cook sliders 2 minutes or until internal temperature reaches 145°.

3. In small bowl, stir mayonnaise, cream cheese, lemon juice, salt and pepper. Makes about ⅓ cup.

4. Spread cut sides of bottom buns with mayonnaise mixture; top with sliders, arugula and top buns, cut side down.

Approximate nutritional values per serving (2 sliders): 595 Calories, 28g Fat (6g Saturated), 160mg Cholesterol, 1103mg Sodium, 49g Carbohydrates, 2g Fiber, 37g Protein

> Facts. Finds. Flavors.

To cook sliders on a grill, prepare outdoor grill for direct grilling over medium heat. Place patties on hot grill rack; cover and cook 5 minutes or until internal temperature reaches 145°, turning once.

Brined & Grilled Wings with 2 Sauces

Prep: 20 minutes plus brining
Grill: 23 minutes • Serves: 6

- 3 pounds chicken wings
- ¼ cup brown sugar
- ¼ cup kosher salt
- 1 tablespoon garlic salt
- ½ teaspoon black pepper
- ⅓ cup Roche Bros. teriyaki marinade
- ⅓ cup Roche Bros. hickory & brown sugar BBQ sauce

1. With kitchen scissors, cut off wing tips; discard. With sharp knife, split wings at the joint into the middle section and drumette.
2. In large heatproof, nonmetal bowl, stir 1 cup boiling water, sugar and kosher salt until sugar and salt are dissolved; stir in 3 cups ice water. Add wings; cover bowl with plastic wrap and refrigerate at least 2 or up to 4 hours.
3. Prepare outdoor grill for direct grilling over medium-low heat (or heat a grill pan over medium-low heat); line rimmed baking pan with paper towels. Drain wings; discard brine and wipe out bowl with paper towels. Rinse wings under cold water; transfer to prepared pan and pat dry with paper towels. In same bowl, toss wings, garlic salt and pepper.
4. Place wings on hot grill rack; cover and cook 20 minutes, turning 4 times. Transfer half the wings to 1 aluminum foil container; add teriyaki marinade and toss. Transfer remaining half of wings to separate aluminum foil container; add BBQ sauce and toss.
5. Increase grill to medium-high heat. Place wings on hot grill rack; cook 3 minutes, or until caramelized, turning once. Transfer wings back to same foil pans; toss. Makes about 24 wings.

Approximate nutritional values per serving (4 wings): 323 Calories, 18g Fat (5g Saturated), 150mg Cholesterol, 2591mg Sodium, 13g Carbohydrates, 0g Fiber, 26g Protein

> Facts. Finds. Flavors.

To prepare wings for tailgating, cook as directed through step 4. Cool wings completely; cover and refrigerate up to 1 day. Finish wings as directed in step 5 at tailgate site.





ITALIAN: OLD-WORLD & NEW TWISTS

Bring the irresistible flavors of Italy to your kitchen with our old-world recipes and classics with trendy twists. From Traditional Bolognese featuring an authentic meat sauce over fettuccine to creative caprese-stuffed mushrooms made with our exceptionally fresh produce to easy-to-make cannoli cones, we have everything you need to savor the best of both worlds. Whether you're craving something timeless or modern, find more mouthwatering meals on [rochebros.com/recipes!](https://rochebros.com/recipes/)



Watch the how-to video at:
bit.ly/RocheBrosYT



> Facts. Finds. Flavors.

Remaining Bolognese can be frozen in a freezer-safe airtight container up to 3 months. Thaw Bolognese in the refrigerator overnight, then reheat on the stovetop over low heat or in a microwave oven.

Traditional Bolognese

Prep: 15 minutes

Cook: 32 minutes • Serves: 2

- ½ (9-ounce) package refrigerated fettuccine
- 2 tablespoons Roche Bros. olive oil
- ½ small white onion, finely chopped
- ¼ cup finely chopped carrots
- ¼ cup finely chopped celery
- 3 garlic cloves, minced
- 1 pound 90% lean ground beef
- ½ cup Roche Bros. whole milk
- 1 can (28 ounces) crushed tomatoes
- 1 can (14.5 ounces) diced tomatoes, drained
- ¼ cup dry white wine such as Chardonnay or Sauvignon Blanc
- ½ teaspoon kosher salt
- ¼ teaspoon fresh cracked black pepper
- ⅛ teaspoon ground nutmeg

1. Prepare fettuccine as label directs; drain, return to saucepot and cover to keep warm.

2. In medium saucepot, heat oil over medium-high heat. Add onion, carrots and celery; cook 4 minutes or until vegetables are tender-crisp, stirring occasionally. Add garlic and beef; cook 8 minutes or until beef is browned, breaking up beef with side of spoon. Stir in milk; cook 5 minutes or until most liquid is absorbed, stirring occasionally. Reduce heat to low. Stir in crushed tomatoes with their juice, diced tomatoes, wine, salt, pepper and nutmeg; cook 15 minutes or until slightly thickened, stirring occasionally. Makes about 6 cups.

3. Serve half the Bolognese over fettuccine; refrigerate remaining Bolognese in an airtight container up to 6 days.

Approximate nutritional values per serving (1½ cups Bolognese, 2.25 ounces fettuccine):
557 Calories, 19g Fat (5g Saturated),
112mg Cholesterol, 993mg Sodium,
58g Carbohydrates, 8g Fiber, 35g Protein



MAKE IT *or* TAKE IT!

Whether you want to shop for our ready-to-eat Bolognese or shop the ingredients to make it yourself, scan this QR code!





Passionate
• ABOUT •
PRODUCE!

Fresh from the produce markets, our produce is delivered daily to ensure you receive the crispest vegetables and perfectly ripened fruits!



Grilled Caprese-Stuffed Portobello Mushrooms

Prep: 20 minutes plus marinating

Grill: 10 minutes • Serves: 4

- 4 large portobello mushrooms, stems removed
- ½ cup balsamic vinaigrette dressing
- ½ cup **Brothers Marketplace aged balsamic vinegar of Modena**
- 1 tablespoon **Roche Bros. honey**
- 1 cup halved orange, red and/or yellow grape tomatoes
- ½ cup fresh mozzarella cheese pearls
- 2 tablespoons thinly sliced fresh basil

1. Place mushrooms in large zip-top plastic bag; pour dressing over mushrooms. Seal bag, pressing out excess air; gently massage and refrigerate at least 30 minutes or up to 2 hours.

2. Prepare outdoor grill for direct grilling over medium-high heat. In small saucepot, whisk vinegar and honey; heat to a boil over high heat. Reduce heat to low; simmer 10 minutes or until mixture is reduced to about 3 tablespoons and coats the back of a spoon. Let cool.

3. Remove mushrooms from marinade; discard marinade. Place mushrooms, gill side down, on hot grill rack; cover and cook 5 minutes. Turn mushrooms; fill with tomatoes, cheese and basil. Cover and cook 5 minutes or until mushrooms are tender and filling is heated through; serve drizzled with vinegar mixture.

Approximate nutritional values per serving (1 stuffed mushroom): 182 Calories, 10g Fat (4g Saturated), 16mg Cholesterol, 270mg Sodium, 19g Carbohydrates, 2g Fiber, 7g Protein

> Facts. Finds. Flavors.

To make this dish in the oven, preheat oven to 375°; bake mushrooms, gill side down, on a rimmed baking pan sprayed with cooking spray for 15 minutes. Turn mushrooms; fill with caprese mixture and bake 5 minutes or until mushrooms are tender and filling is heated through.

Did Someone Say, CAPRESE?

Italian cuisine is a comforting favorite with delicious, nostalgic flavors, fresh ingredients and rich history. While there are countless Italian classics that everyone should try at least once, we believe the caprese salad is a timeless, drool-worthy dish that captures the essence of Italy, celebrates Italian tradition like no other and deserves a second look.

Caprese marries a magical, mouthwatering combination of fresh flavors and textures. The OG caprese recipe calls for some of the most popular Italian-grown ingredients: firm and ripe beefsteak tomatoes, fresh buffalo mozzarella, fresh basil and Italian extra virgin olive oil.

So where did this satisfying salad with beautiful alternating layers come from? In the 1920s, shortly after World War I, a patriotic mason created caprese as a tribute to his beloved country. The components represent the fresh, simple ingredients grown and produced in Italy and also resemble the colors of the Italian flag. It didn't become a staple of Capri, Italy, until the 1950s, when it captured the attention of tourists. They enjoyed it so much, they tried to recreate it in their own countries, producing delicious, diverse variations of caprese across the world.

Decades after its debut, caprese salad remains a beloved go-to for restaurateurs serving up new creative takes on caprese, along with a classic for home cooks feeding groups both large and small. What makes it so popular today is that it's nearly effortless to prepare and can take the spotlight on any platform, from salads and sandwiches to pizza, pasta and more. Experience a taste of Italy in your own kitchen, and try this historic, refreshing salad in new, flavorful formats.



> **Facts. Finds. Flavors.**

Raspberry Cannoli Cones can be prepared and refrigerated up to 4 hours before serving.



Raspberry Cannoli Cones

Prep: 10 minutes plus chilling • Serves: 2

- ¼ cup plus 2 teaspoons mini chocolate chips
- 2 sugar cones
- ⅓ cup whole milk ricotta cheese
- 2 tablespoons powdered sugar
- ⅛ teaspoon vanilla extract
- 6 raspberries
- ½ teaspoon finely chopped roasted salted pistachios

1. Line rimmed baking pan with parchment paper. In small microwave-safe bowl, heat ¼ cup chocolate chips in microwave oven on high 1 minute or until melted, stirring every 30 seconds. Dip top of cones in chocolate, allowing excess to drip off; place on prepared pan. Refrigerate cones 10 minutes or until hardened.

2. In small bowl, whisk cheese, sugar and vanilla extract; fold in remaining 2 teaspoons chocolate chips. Transfer cheese mixture to small zip-top plastic bag; snip bottom corner

with kitchen scissors. Pipe cheese mixture into cones; top with raspberries and sprinkle with pistachios.

Approximate nutritional values per serving (1 cannoli cone): 226 Calories, 11g Fat (6g Saturated), 21mg Cholesterol, 82mg Sodium, 29g Carbohydrates, 2g Fiber, 6g Protein



Irish Nachos with Crispy Brussels Sprouts p. 14

Irish for the Day

In New England, most celebrate their Irish heritage for more than one day, but St. Patrick's Day is definitely the day to go all out. And you're in luck – we've got plenty of St. Patty's Day dinner inspiration! Start with a special family recipe by picking up Ellen Roche's authentic Irish bread. Then pair it with more Irish favorites, from Irish Stew packed with hearty chunks of Roche Bros. top-quality beef, vegetables and delicious gravy to Irish Nachos featuring kettle chips, corned beef and crispy Brussels sprouts. These recipes are great for St. Patty's Day and all year long!

Irish Nachos with Crispy Brussels Sprouts

Prep: 15 minutes

Bake: 20 minutes • Serves: 6

Nonstick cooking spray

- 1 pound Brussels sprouts, trimmed and thinly sliced
- 1 tablespoon Roche Bros. olive oil
- ¼ teaspoon kosher salt
- 1 bag (6 ounces) Brothers Marketplace sea salt kettle cooked potato chips
- 2 cups shredded sharp Cheddar cheese
- 1½ cups chopped leftover or thin-sliced deli corned beef (½ pound)

- ½ cup sour cream
- 1 tablespoon chopped fresh chives

1. Preheat oven to 450°. Line 2 rimmed baking pans with aluminum foil; spray with cooking spray.
2. In medium bowl, toss Brussels sprouts, oil and salt; spread on 1 prepared pan. Bake 15 minutes or until golden brown and crisp.
3. Spread chips on remaining prepared pan; top with cheese, corned beef and Brussels sprouts. Bake 5 minutes or until heated through and cheese melts. Makes about 9 cups.

4. Serve nachos topped with sour cream and chives.

*Approximate nutritional values per serving (1½ cups):
339 Calories, 22g Fat (4g Saturated), 76mg Cholesterol,
675mg Sodium, 10g Carbohydrates, 2g Fiber, 17g Protein*



Easy Slow Cooker Irish Stew

Prep: 40 minutes

Slow Cook: 4 hours 5 minutes

Serves: 8

- 2½ pounds boneless sirloin tip roast, fat trimmed, cut into 1½-inch pieces
- ¾ cup all-purpose flour
- ¼ cup vegetable oil
- 8 cups less-sodium beef broth
- 1½ pounds baby red potatoes, quartered
- 2 medium leeks, halved lengthwise and sliced ½-inch thick
- 1 medium yellow onion, cut into wedges
- 2 cups baby carrots
- 1 cup barley
- ¼ cup coarsely chopped fresh parsley plus additional for garnish (optional)
- 1½ cups frozen peas
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper

1. In large bowl, toss beef and flour. In large skillet, heat oil over medium-high heat. In 2 batches, add beef mixture and cook 5 minutes or until browned, stirring occasionally; with slotted spoon, transfer beef mixture to 5- to 6-quart slow cooker. Add 2 cups broth to skillet; cook 2 minutes, scraping browned bits from bottom of skillet with wooden spoon. Transfer broth mixture to slow cooker.

2. Add potatoes, leeks, onion, carrots, barley, parsley and remaining 6 cups broth to slow cooker; cover and cook on high 4 hours or low 8 hours or until beef and vegetables are very tender.

3. Stir in peas, salt and pepper; cover and cook on high 5 minutes or low 10 minutes or until heated through. Serve stew garnished with parsley, if desired. Makes about 12 cups.

Approximate nutritional values per serving (1½ cups): 583 Calories, 22g Fat (6g Saturated), 100mg Cholesterol, 876mg Sodium, 54g Carbohydrates, 8g Fiber, 41g Protein



Watch how to make this Easy Slow Cooker Irish Stew at: bit.ly/RocheBrosYT

Passover Perfect

Cooking for Passover comes with its own set of challenges, which is why we're providing you with products and recipes to make your holiday easy and delicious. From balsamic vinegar to maple syrup, use Roche Bros. simple pantry staples to transform brisket into a stunning, sweet-savory centerpiece. Pair it with vibrant root veggies and a salad loaded with extra crunch and nutrients. Looking for even easier Passover options? Visit rochebros.com/catering for heat-and-eat entrées, sides and desserts!





Easy Oven-Roasted Brisket

Prep: 20 minutes

Roast: 4 hours 30 minutes • Serves: 10

- 1 bag (28 ounces) baby red skin potatoes, quartered
- 1 bag (16 ounces) baby carrots
- 1½ cups unsalted beef stock
- 2 garlic cloves, minced
- ⅔ cup brown sugar
- 2 tablespoons Roche Bros. 100% pure maple syrup
- 2 tablespoons Brothers Marketplace aged balsamic vinegar of Modena
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 fresh flat-cut beef brisket (about 5½ to 6 pounds)
- Chopped fresh parsley for serving (optional)



Check out our Catering options at rochebros.com or scan this QR code.

1. Preheat oven to 350°. Place potatoes and carrots in center of 17 x 12-inch roasting pan; add stock.
2. In small bowl, stir garlic, sugar, syrup, vinegar, salt and pepper; rub over both sides of brisket. Place brisket, fat side up, on top of potato mixture; roast 1 hour. Reduce oven temperature to 300° and cover pan tightly with aluminum foil; roast 3 hours 30 minutes or until brisket is fork-tender. Transfer brisket to cutting board; tent loosely with aluminum foil to keep warm.
3. With slotted spoon, transfer potato mixture to serving bowl; skim fat off cooking liquid. Makes about 6½ cups potato mixture and 1¼ cups sauce.
4. Slice brisket against the grain; serve with potato mixture drizzled with sauce and sprinkled with parsley, if desired.

Approximate nutritional values per serving (5 ounces brisket, ⅔ cup potato mixture, 2 tablespoons sauce): 670 Calories, 33g Fat (13g Saturated), 191mg Cholesterol, 387mg Sodium, 36g Carbohydrates, 3g Fiber, 54g Protein



ONLINE BONUS

Visit rochebros.com or scan the QR code to get this **Shredded Apple, Brussels Sprouts & Kale Salad** recipe.



Simple Roasted Fennel, Radishes & Parsnips

Prep: 15 minutes

Roast: 40 minutes • Serves: 8

- 2 large parsnips, cut into 1-inch pieces
- 1 large fennel bulb, cut into 2-inch pieces, 3 tablespoons fronds reserved
- 1 medium red onion, cut into 2-inch pieces

- 2 cups quartered radishes
- 3 tablespoons Roche Bros. olive oil
- 1 teaspoon coarse sea salt
- ¼ teaspoon fresh cracked black pepper
- 3 garlic cloves, minced
- 2 tablespoons fresh lemon juice

1. Preheat oven to 425°; line rimmed baking pan with nonstick aluminum foil.
2. In large bowl, toss parsnips, fennel, onion, radishes, oil, salt and pepper; spread in single

layer on prepared pan. Roast 25 minutes or until vegetables are tender-crisp.

3. Stir garlic and lemon juice into vegetable mixture; roast 15 minutes or until golden brown and tender. Makes about 6 cups.

4. Serve vegetables sprinkled with fennel fronds.

*Approximate nutritional values per serving (¾ cup):
89 Calories, 5g Fat (1g Saturated), 0mg Cholesterol,
323mg Sodium, 11g Carbohydrates, 3g Fiber, 1g Protein*



Celebrate! We'll cook. You feast.

Let us do the cooking for your special occasions. We have all the delicious entrees, sides, salads and desserts for your celebration.

We can prepare your favorites for:

- Easter
- Passover
- Graduation
- Weddings
- Mother's Day
- Father's Day



Scan or visit rb.social/catering
to learn more.



www.rochebros.com

Roche Bros. is not a Kosher establishment.



easter brunch

Whether you want to cook a spectacular holiday dinner yourself or take the meal home with you to heat and serve – or something in between – Roche Bros. has everything you need to make this Easter special. Make a memorable brunch with our Easter catering selections, or expand your Easter menu with our pasta salad recipe highlighting ham, tortellini and spring veggies. Complement it with zesty roasted potatoes and finish the festive feast with luscious layers of Pineapple-Coconut Cream Trifle.

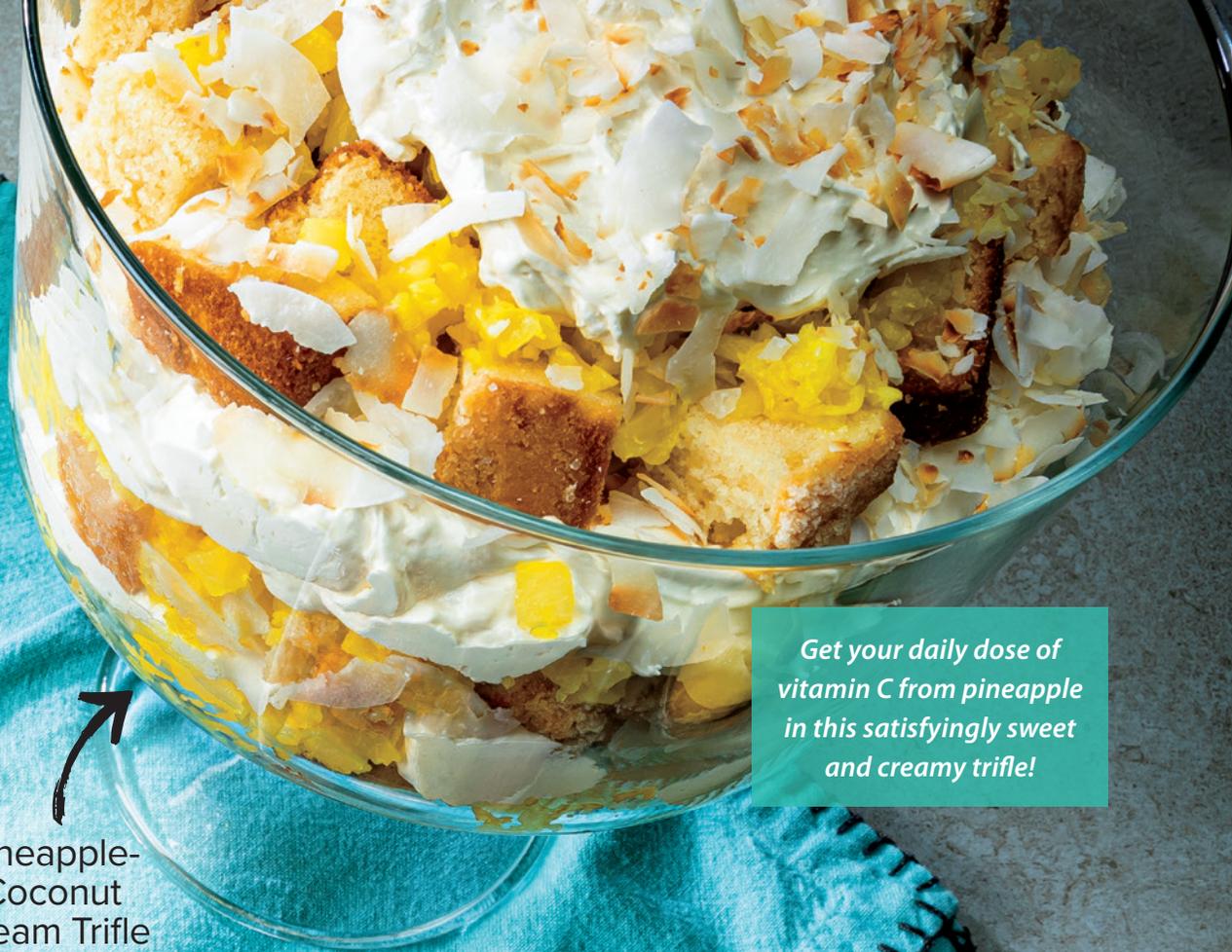


Tortellini Salad
with Peas, Carrots
and Ham



This cool, veggie-packed pasta salad is a perfect dish for Easter and also makes a quick and easy weeknight favorite.

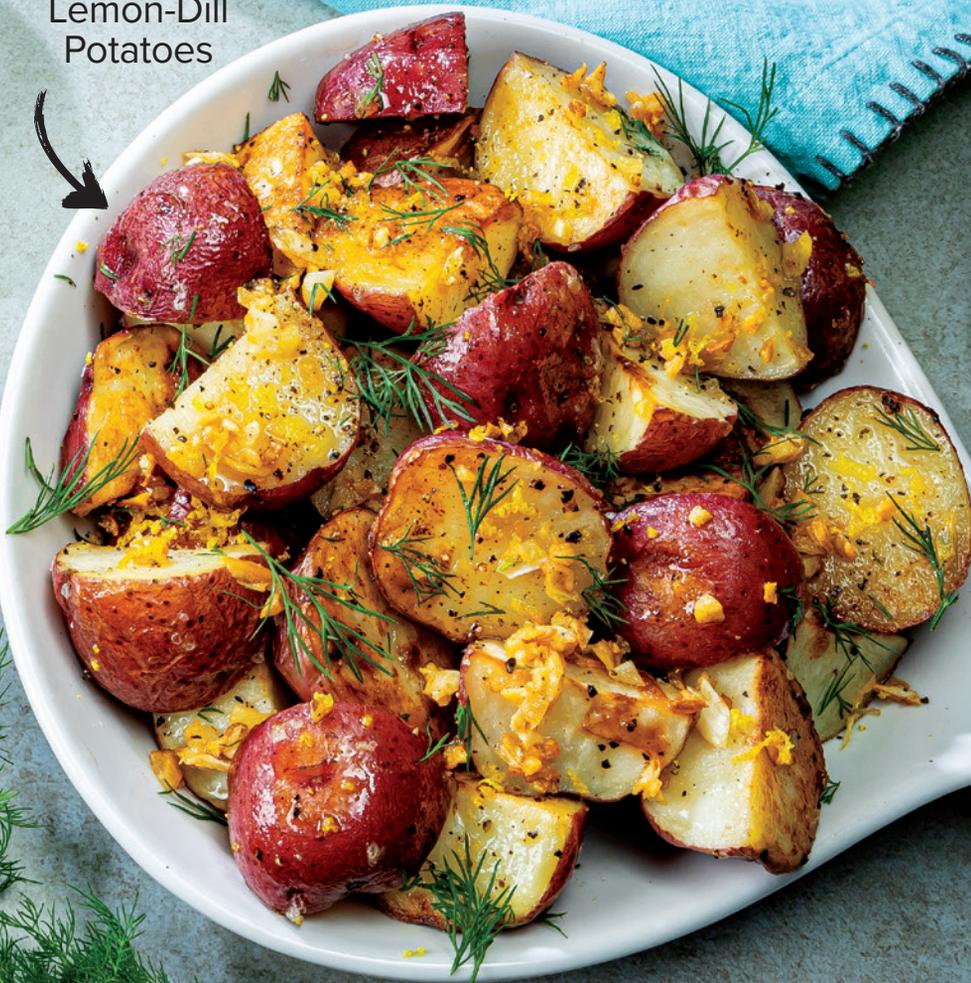




Pineapple-Coconut Cream Trifle

Get your daily dose of vitamin C from pineapple in this satisfyingly sweet and creamy trifle!

Roasted Lemon-Dill Potatoes



Lemon zest and fresh dill brighten this traditional side dish with zesty, herby flavors – you'll definitely be back for seconds!





Tortellini Salad with Peas, Carrots and Ham

Prep: 30 minutes plus chilling • Serves: 8

- 1 package (20 ounces) refrigerated cheese tortellini
- 1 cup frozen peas and carrots
- 1/3 cup light olive oil mayonnaise
- 2 tablespoons apple cider vinegar
- 2 tablespoons plain nonfat Greek yogurt
- 1 tablespoon plus 1 teaspoon Roche Bros. honey
- 1 tablespoon stone ground Dijon mustard
- 1/4 teaspoon ground black pepper
- 4 ounces uncured ham steak, cut into 1/4-inch cubes (about 3/4 cup)
- 3 tablespoons chopped fresh chives

1. Prepare tortellini as label directs, adding peas and carrots during last 2 minutes of cooking; drain and rinse with cold water.

2. In large bowl, whisk mayonnaise, vinegar, yogurt, honey, mustard and pepper; fold in ham, chives and tortellini mixture. Refrigerate at least 1 hour before serving. Makes about 8 cups.

Approximate nutritional values per serving (1 cup):

299 Calories, 10g Fat (3g Saturated), 43mg Cholesterol, 521mg Sodium, 38g Carbohydrates, 2g Fiber, 14g Protein

> **Facts. Finds. Flavors.**

Stir in milk, 1 tablespoon at a time, if necessary, to moisten tortellini salad after chilling.

Roasted Lemon-Dill Potatoes

Prep: 15 minutes

Roast: 30 minutes • Serves: 6

- Nonstick cooking spray
- 4 garlic cloves, minced
- 4 tablespoons unsalted butter, melted
- 2 tablespoons finely chopped fresh dill plus additional for garnish (optional)
- 2 teaspoons lemon zest
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 3 pounds red new potatoes, halved, larger potatoes quartered
- 2 tablespoons fresh lemon juice

1. Preheat oven to 425°; spray large rimmed baking pan with cooking spray.

2. In small bowl, stir garlic, butter, dill, lemon zest, salt and pepper. In large bowl, toss potatoes and garlic mixture; spread on prepared pan and roast 30 minutes or until browned and tender, stirring occasionally. Add lemon juice; toss. Makes about 6 cups.

3. Serve potatoes garnished with dill, if desired.

Approximate nutritional values per serving (1 cup):

230 Calories, 8g Fat (5g Saturated), 21mg Cholesterol, 139mg Sodium, 37g Carbohydrates, 4g Fiber, 4g Protein

Pineapple-Coconut Cream Trifle

Prep: 25 minutes plus chilling • Serves: 13

- $\frac{2}{3}$ cup unsweetened shredded coconut
- 1 package (8 ounces) Neufchâtel cheese, softened
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{4}$ cup Roche Bros. 2% milk
- 1 teaspoon pure vanilla extract
- 1 container (8 ounces) frozen whipped topping, thawed
- 1 frozen pound cake (16 ounces), thawed and cut into 1-inch cubes
- 1 can (20 ounces) Roche Bros. crushed pineapple
- 1 can (8 ounces) crushed pineapple in 100% juice

1. In small skillet, toast coconut over medium heat 5 minutes or until lightly toasted and fragrant, stirring frequently.
2. In large bowl, beat cheese on low speed 1 minute or until light and fluffy. Add sugar, milk and vanilla extract; beat on medium-high speed 1 minute or until smooth and creamy, scraping down sides of bowl. Fold in whipped topping.
3. In 3-quart glass trifle dish or deep bowl, layer $\frac{1}{3}$ each pound cake, crushed pineapple, cheese mixture and toasted coconut; repeat layers twice with remaining ingredients. Cover tightly with plastic wrap; refrigerate at least 1 hour before serving. Makes about 9 $\frac{3}{4}$ cups.

Approximate nutritional values per serving ($\frac{3}{4}$ cup):

254 Calories, 12g Fat (6g Saturated), 36mg Cholesterol, 194mg Sodium, 35g Carbohydrates, 1g Fiber, 4g Protein



LAVAZZA

TORINO, ITALIA, 1895

DISCOVER REAL ITALIAN COFFEE IN ALL ITS FORMS



LAVAZZA.US

STONEWALL KITCHEN

Creators of Specialty Foods

You'll flip for
this mix!



STONEWALLKITCHEN.COM