

# GINO ANGELINI LIMONE SAUCE

## “Lemony” Chicken Breasts

### INGREDIENTS:

1 lb boneless & skinless chicken breasts  
1 tbs extra virgin olive oil  
½ jar Gino Angelini Limone Sauce  
1 tbs chopped fresh basil

### PROCEDURE:

Heat olive oil in skillet.  
Add chicken to skillet and brown on both sides for about 10 minutes.  
Add Limone sauce to skillet and bring to simmer. Cover and cook together for another 10 minutes.  
Finish with chopped fresh basil and freshly ground pepper.

## Shrimp & Asparagus Pasta

### INGREDIENTS:

1 lb cooked shrimp  
1 lb asparagus – clean & cut in 1 inch pieces  
1 jar Gino Angelini Limone Sauce  
1 lb cooked pasta of your choice

### PROCEDURE:

Heat Limone sauce in skillet.  
Cook asparagus in boiling salted water for 2 minutes.  
Drain asparagus.  
Add shrimp and asparagus to skillet and bring to simmer. Continue to cook together for another 2 minutes.  
Toss in your favorite cooked pasta and sauté together for 2 minutes.  
Finish with freshly ground black pepper.

## Seared Salmon Filets

### INGREDIENTS:

1 lb salmon filets  
1 tbs olive oil  
½ jar Gino Angelini Limone Sauce  
1 tbs chopped fresh chives

### PROCEDURE:

Heat olive oil in skillet.  
Add salmon and sear for about 5 minutes per side.  
Add Limone sauce and bring to simmer. Cover and cook together for another 3 minutes.  
Finish with chopped fresh chives.

# GINO ANGELINI POMODORINI SAUCE

## Spaghetti with Meat Sauce

### INGREDIENTS:

1 lb ground turkey or ground beef  
1 tbs olive oil  
1 jar Gino Angelini Pomodorini Sauce  
1 lb cooked pasta of your choice  
freshly grated Parmigiano Reggiano

### PROCEDURE:

Heat olive oil in skillet.

Add ground meat to skillet and brown for about 10 minutes.

Add Pomodorini sauce to skillet and bring all to simmer. Cover and cook together for another 10 minutes.

Toss in your favorite cooked pasta and sauté together for 2 minutes.

Finish with freshly grated Parmigiano Reggiano.

## Eggs in Purgatory

### INGREDIENTS:

8 eggs  
1 cup Gino Angelini Pomodorini Sauce  
1 tbs olive oil  
1 tbs chopped fresh basil

### PROCEDURE:

Heat olive oil in a skillet.

Add Pomodorini sauce to skillet and heat for 3-4 minutes.

Crack the eggs into the skillet. Cover and bake for 4 minutes.

Finish with chopped fresh basil and freshly ground black pepper.

# GINO ANGELINI AMATRICIANA SAUCE

## Pasta with Crab Meat & Peas

### INGREDIENTS:

- 1 lb cooked crab or lobster meat
- 1 jar Gino Angelini Amatriciana Sauce
- 3 oz cooked peas (frozen are fine)
- 1 lb cooked pasta of your choice

### PROCEDURE:

Heat Amatriciana sauce in a skillet.

Add cooked crab or lobster to skillet and simmer. Continue to cook on low heat for 3 minutes.

Add peas to skillet.

Toss in your favorite cooked pasta and sauté together for 2 minutes.

Drizzle with extra virgin olive oil.

## Poached Eggs alla Diavola

### INGREDIENTS:

- 8 eggs - poached
- 1/2 jar Gino Angelini Amatriciana Sauce
- 8 slices rustic Italian bread

### PROCEDURE:

Heat Amatriciana sauce in a skillet.

Toast the bread.

Place one poached egg on each slice of toast and top each with 2 tablespoons of Amatriciana sauce.

# GINO ANGELINI ORGANIC ARRABBIATA SAUCE

## Calamari Appetizer

### INGREDIENTS:

1 lb fresh uncooked calamari cleaned and cut in 1-inch pieces (may substitute shrimp)  
½ jar Gino Angelini Organic Arrabbiata Sauce

### PROCEDURE:

Heat Arrabbiata sauce in a skillet.  
Add calamari to skillet and simmer. Continue to cook on low heat for 3 minutes.  
Turn off fire and let rest in skillet for 2 minutes.  
Drizzle with extra virgin olive oil.  
Serve with toasted rustic Italian bread.

## Pasta alla Riviera with Shrimp & Spinach

### INGREDIENTS:

1 lb uncooked shrimp – slice in half  
1 jar Gino Angelini Organic Arrabbiata Sauce  
½ lb fresh spinach  
1 lb cooked pasta of your choice

### PROCEDURE:

Heat Arrabbiata sauce in a skillet.  
Add shrimp to skillet and simmer. Continue to cook on low heat for 5 minutes.  
Add your favorite cooked pasta and sauté together for 2 minutes.  
Add fresh spinach to skillet and toss over heat.  
Drizzle with extra virgin olive oil.

## Spicy Broccoli

### INGREDIENTS:

2 lb fresh broccoli – clean & cut into florets  
1 tbs salt  
½ jar Gino Angelini Organic Arrabbiata Sauce

### PROCEDURE:

Bring large saucepan of water to a rapid boil. Add salt.  
Add the broccoli and cook until crisp/tender for about 3 minutes.  
Drain broccoli.  
Heat Arrabbiata sauce in a skillet.  
Add broccoli and sauté together for 2 minutes.

# GINO ANGELINI ORGANIC MARINARA SAUCE

## Penne alla Vodka

### INGREDIENTS:

1 jar Gino Angelini Organic Marinara Sauce  
½ cup vodka  
½ cup heavy cream  
1 ½ tsp chili flakes (or more if you like it spicy)  
1 lb cooked penne pasta  
4 tbs Parmigiano Reggiano grated

### PROCEDURE:

Heat Marinara sauce in a skillet. Add vodka and cream.

Bring to a boil and continue to cook on low heat for 2-3 minutes.

Add the chili flakes. Mix it all together

Add the cooked penne pasta and sauté together for 2 minutes.

Add the Parmigiano Reggiano. Toss and serve.

## Polenta with Salmon

### INGREDIENTS:

1 jar Gino Angelini Organic Marinara Sauce  
1 cup Organic Polenta (From Roan Mills Inc. in Fillmore CA)  
4 cupswater  
1 tsp salt  
4 5-6 oz fillets of salmon steaks slightly seasoned to taste with fresh ground pepper and salt  
1 tbs extra virgin olive oil  
¼ cup dry white wine like Pinot Grigio  
4 leaf fresh basil

### PROCEDURE:

For Polenta:

In a large saucepan, boil 4 cups of water with a teaspoon of fine salt.

Slowly stir in 1 cup of Polenta. Lower heat and whisk until lumps are out - about 5 minutes.

Cover and simmer for about 30 minutes whisking often – every minutes. When too thick to whisk, use wooden spoon. Polenta should be creamy and pull from the sides of the saucepan.

For Salmon in Marinara Sauce:

Heat olive oil in a skillet.

Add a small amount of the marinara sauce and a 1/8 – 1/4 cup dry white wine. Pour the rest of jar of Marinara sauce and let simmer.

Put four steaks of Salmon in sauce, cover and simmer turning after 2 minutes on each side.

Cook until flakey and pulls with a fork - bout 5-10 minutes depending on the thickness of the salmon steaks and your preference for doneness, but don't overcook.

To Serve:

Place the Polenta on the plate in the center making a round shape. Place Salmon on top, then spoon Marinara sauce on and around the salmon and Polenta. Top with a Basil leaf.