



Meatballs with Whipped Ricotta Cheese Blend

Yield: 80 each

INGREDIENTS

2½ c.	Ricotta cheese
2½ c.	Philadelphia® Whipped Cream Cheese
1 tbsp.	fresh basil, chopped
1¼ tsp.	kosher salt
¼ c.	Heinz® Honeyracha
5 lb.	1 oz. precooked meatballs
7 ½ c.	Escalon® Allegro Classic Italian Pizza Sauce
1 each	#10 can Escalon® Christina's Diced Tomatoes
¼ c.	balsamic glaze

DIRECTIONS

1. Whisk together the ricotta, cream cheese, basil, salt, and Honeyracha. Hold for service.
2. Preheat oven to 350°F.
3. Place the meatballs into hotel pans and bake until heated through, about 25 minutes. Drain off any excess grease.
4. Mix the pizza sauce and diced tomatoes. Add the sauce to the meatballs and mix through.
5. Return the pan to the oven and cook for 20 minutes or until the sauce is hot.
6. To serve, place a tablespoon dollop of the cheese mixture onto a plate. Top with a sauced meatball and then a small squeeze of balsamic glaze.

Sausage Stuffed Cherry Peppers

Yield: 65 each

INGREDIENTS

1½ lb.	bulk Italian sausage
¾ c.	breadcrumbs
1 tbsp.	Italian seasoning
½ c.	cold water
65 each	pickled cherry peppers, drained
3 c.	Escalon® Allegro Tuscan Tomato and Herb Sauce
65 each	baguette slices (≈ 24" baguette)
3 tbsp.	grated parmesan cheese
1½ tbsp.	chopped parsley

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix the sausage, breadcrumbs, Italian seasoning, and water.
3. Stuff each pepper with ½ ounce of the sausage mixture and place into a prepared baking pan.
4. Roast the stuffed peppers for 15 minutes. Top with the sauce and continue baking for an additional 5-8 minutes or until sauce is heated through.
5. To serve, top each baguette slice with a sauced stuffed pepper. Garnish with the grated parmesan and chopped parsley.

Sicilian Style Pizza Sauce

Yield: 9½ quarts (38 cups)

INGREDIENTS

1 each	#10 can Escalon® Bontá Pizza Sauce
1 each	#10 can Escalon® 6 in 1 Ground Tomatoes
1 can	water
¼ c.	Italian seasoning
2 tbsp.	garlic powder
2 tbsp.	onion powder
2 tbsp.	parsley
1 tbsp.	ground fennel seed
1 tbsp.	crushed red pepper
2 tbsp.	kosher salt

DIRECTIONS

1. Whisk all ingredients until well blended.



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