



Cervasi's Pasta Sauce

A staple recipe for any Italian kitchen, Cervasi pasta sauce can be used in a variety of recipes. Make this ahead of time, for quick and easy dinner solutions.

Prep Time: 15 Minutes
Cook Time: 90 Minutes
Yield: Varies
Difficulty Level: Beginner

INGREDIENTS

¼ cup Cervasi® Extra Virgin Olive Oil
1 medium onion, chopped
1 tablespoon garlic, chopped
1 (28-ounce) can tomato puree
1 (6-ounce) can tomato paste
6 cups water
1 tablespoon sugar
1 teaspoon salt
½ teaspoon black pepper
1 tablespoon basil
Red pepper flakes, to taste (optional)
5–6 links Italian sausage and/or 8 medium meatballs

INSTRUCTIONS

1. Fry meatballs (and/or sausage) in skillet, set aside.
2. Saute onions in olive oil until translucent, add garlic and then cook until golden.
3. Add tomato paste, puree and water, stir until smooth.
4. Add the cooked meat plus salt, pepper, basil, sugar and pepper flakes, if desired.
5. When sauce begins to boil, turn heat to medium and cook for about one hour, stirring often. Add water if sauce become too thick.

Find more recipes at cervasi.com/recipes.



Cervasi's Traditional Lasagna

This traditional Lasagna recipe from the Cervasi family makes a great meal for a large group or an intimate family dinner.

Prep Time: 15 Minutes
Cook Time: 45 Minutes
Yield: Varies
Difficulty Level: Easy

INGREDIENTS

1 pound (16-ounce) box Cervasi® Lasagna
2 pounds ricotta cheese
1 cup grated Cervasi Pecorino Romano or Parmesan cheese
8 ounces Asiago or Mozzarella cheese, shredded
3 eggs, beaten
3 tablespoons parsley
2 tablespoons sugar
Cervasi's Pasta Sauce Recipe or 1 (28-ounce) jar pasta sauce

Note: There is no need to pre-cook the lasagna noodles for this recipe. You can use Cervasi Pasta Sauce (cervasi.com/recipe-items/pasta-sauce) or bottled sauce for this recipe.

INSTRUCTIONS

1. Pre-heat oven to 350 degree.
2. In a bowl, combine cheeses, eggs, parsley and sugar, then set aside.
3. Using a 13x9 pan, begin a layer by spreading sauce on bottom of pan. Dip uncooked Lasagna sheets in sauce; add to pan and then cover with sauce.
4. Add 1/3 of cheese mixture by spoonfuls, no need to spread.
5. Add sauce on top of cheese, then repeat the process two more times ending with a layer of noodles and sauce.
6. Cover with foil. Bake 45 minutes, then check center. Once center is fully cooked (check interior's heat by sticking toothpick in center), remove from oven, uncover and let sit 30 minutes before serving.

Find more recipes at cervasi.com/recipes.



Cervasi's Green Bean Artichoke Casserole

A family recipe, this side dish is great for holidays or any meal. Featuring artichokes and green beans, this is sure to make any mouth happy.

Prep Time: 10 Minutes
Cook Time: 25 Minutes
Yield: 4 Servings
Difficulty Level: Easy

INGREDIENTS

2 (15.5-ounce) cans of standard cut green beans, drained
1 (14.5-ounce) can of Cervasi® Quartered Artichokes, drained
½ cup Romano cheese, grated
½ cup Italian bread crumbs
¼ cup of Cervasi Extra Virgin Olive Oil
Fresh ground black pepper, to taste

INSTRUCTIONS

1. Combine all ingredients in a casserole dish, adding black pepper to taste.
2. Toss ingredients until they are well mixed.
3. Bake at 350° for 25 minutes or until heated.

Find more recipes at cervasi.com/recipes.

