

ILIO DIPAOLO'S RECIPES



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CHICKEN ALLA RUSSO

(SERVES 8)

- (8) 5 oz. Italian Breaded Chicken Breasts
- (1) 24 oz. jar of **ILIO DIPAOLO'S MARINARA SAUCE**
- (1) 12 oz. can of Artichoke Hearts
- 1 bag frozen Broccoli Cuts
- 1 cup shredded Mozzarella
- 1 cup **ILIO'S ITALIAN SEASONED BREAD CRUMBS**

Bake Chicken in 350 degree oven until cooked. Place Chicken in casserole dish and top with Broccoli Cuts & Artichoke Hearts. Pour on Marinara Sauce and bake for 15-20 minutes. Sprinkle Mozzarella Cheese & Bread Crumbs over the top and bake until cheese is melted.



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FOCACCIA-STYLE PIZZA

- (1) Large Frozen Raw Pizza Dough
- (1) 24 oz. jar of **ILIO DIPAOLO'S MARINARA SAUCE**
- 1 tablespoon Basil Leaves or chopped Rosemary
- ¼ cup Grated Parmesan Cheese

Thaw, proof and pre-bake dough until it starts to turn brown (according to the dough's instructions). Remove dough from oven then spread Marinara Sauce over dough and sprinkle the Basil and/or Rosemary & Mozzarella Cheese. Bake in the oven and cook until the cheese turns golden brown (about three minutes). Cut and serve hot.

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ITALIAN SAUSAGE CACCIATORE

(SERVES 6-8)

- 3 lbs. Italian Sausage, cooked & cut into 1" pieces
- (1) 24 oz. jar of **ILIO DIPAOLO'S MARINARA SAUCE**
- 12 oz. fresh sliced Mushrooms
- 2 Green Peppers, cut into 1/4" strips
- 1 medium Onion, sliced into 1/4" strips
- 1 cup Sherry or White Wine
- 1 tablespoon chopped Rosemary
- 1/2 cup Olive Oil

Sauté Onions, Green Peppers & Mushrooms in Olive Oil for 8-10 minutes. Add Sherry or Wine, Rosemary & Italian Sausage pieces and simmer for 5 minutes. Add Ilio's Marinara Sauce and continue cooking for at least a half hour (the longer the better). Serve over Spaghetti.



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SPAGHETTI MARINARA

(SERVES 4-6)

- 1 lb. Spaghetti
- (1) 24 oz. jar of **ILIO DIPAOLO'S MARINARA SAUCE**
- Parmesan Cheese
- Salt

Cook Spaghetti in boiling, slightly salted water (for approximately 8 minutes), drain and top with Ilio's Marinara Sauce. Sprinkle to taste with Parmesan Cheese.

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GREEN BEANS POMODORO

(SERVES 6-8)

- (2) 12 oz. cans of Italian Green Beans
- (1) 24 oz. jar of **ILIO DIPAULO'S MARINARA SAUCE**
- 4 strips of Bacon (cooked well done)

Drain Green Beans and add Marinara Sauce, then crumble Bacon and add to the Beans. Simmer for 5 minutes and finish with grated Parmesan Cheese (if desired).



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ITALIAN BAKED HADDOCK

(SERVES 8)

- (8) 8 oz. Haddock Fillets
- (1) 24 oz. jar of **ILIO DIPAULO'S MARINARA SAUCE**
- 1 cup Chablis Wine
- ½ cup melted Butter
- ½ cup shredded Mozzarella Cheese
- 2 cups **ILIO'S ITALIAN SEASONED BREAD CRUMBS**

Baked Haddock Fillets on a cookie sheet topped with the Butter & Wine at 350 degrees for 15 minutes. Combine the Mozzarella Cheese & Bread Crumbs, then sprinkle on top of Haddock. Cook until Bread Crumbs are golden brown and the fish is done.

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TORTELLINI PALERMO WITH CAJUN SHRIMP

8 oz. Ricotta Cheese Filled Tortellini
2 oz. Chopped Prosciutto
2 oz. Sliced Mushrooms
2 oz. Green Peas (add more if you like)
8-10 raw Shrimp (peeled & de-veined)
Cajun Seasoning (to taste)
Olive Oil

Alfredo Sauce:

4 oz. Heavy Cream
3 oz. Pecorino Romano Cheese
Pinch Nutmeg

Cook Tortellini in boiling water for 3-5 minutes. In medium pot on medium heat, heat Heavy Cream almost to a boil. Add Pecorino Romano Cheese to heated Cream, and then add Nutmeg. In sauté pan, coat pan with Olive Oil & sauté Shrimp for 2-3 minutes, then add Cajun Seasoning. Cook Shrimp until done then put in oven to hold. Add a little more Olive Oil to pan (if needed), then Mushrooms & Peas. Sauté for 2 minutes, then add Prosciutto, cooked Tortellini & Alfredo Sauce. Pour into bowl & top with Shrimp.



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ZUCCHINI POMODORO

(SERVES 6-8)

4 medium Zucchini, cut into ½ circles
4 medium Yellow Squash, cut into ½ circles
¼ cup of Olive Oil

(1) 24 oz. jar of **ILIO DIPAOLO'S MARINARA SAUCE**

Sauté Zucchini & Yellow Squash in Olive Oil until tender (about 5-7 minutes). Add Marinara Sauce and heat until hot. Sprinkle with Parmesan Cheese (optional).

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ROSA POMODORO CON VODKA

(PINK TOMATO SAUCE WITH VODKA)

(1) 24 oz. jar of **ILIO DIPAOLO'S MARINARA SAUCE**

½ cup Vodka

1 cup Heavy Cream

Combine all ingredients, bring to a boil then reduce to a simmer for 5-7 minutes. This Sauce can be served over any Pasta, Chicken, Veal, Pork or Seafood. Use your imagination.



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TORTELLINI RAGUSA

2 tablespoons Olive Oil

2 tablespoons Herbal Butter

1 ½ cups fresh Baby Spinach

¾ cup Cherry Tomatoes

¾ cup Sliced Black Olives

¾ cup Artichoke Hearts

6 oz. Garlic Cream Sauce

1 oz. White Wine

1 bag Cheese Tortellini

Cook Tortellini in boiling water for 3-5 minutes. Sauté Spinach in Olive Oil and add Cherry Tomatoes, Black Olives, Artichoke Hearts & Herbal Butter. Sauté until Butter is melted then add cooked, hot Tortellini & Garlic Cream Sauce. Toss together & put in bowl.