Products, Inc.

486 Lexington Avenue Mt. Kisco, New York 10549 The Ultimate in Italian Frozen Sauces
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# Pesto alla Genovese (Basil Pesto with Pine Nuts)

### All of our sauces are: Gluten Free, Trans Fat Free, Low Sodium, and Concentrated

Our multiple Gold Medal Winning Pesto Alla Genovese (Basil Pesto Sauce with Pine Nuts) is the only Basil Pesto Sauce made with 100% fresh Basil. Setting the standard for Pesto in the U.S., we mix a blend of Fresh Basil, Pine Nuts, Garlic, Imported Pecorino Romano Cheese, Olive Oil and other spices together for the perfect texture and most outstanding flavor. This is a tried and true classic made in the old world tradition. The versatility of this sauce is amazing. Some of the most frequent uses are on: Pasta, Sandwiches, Seafood, Chicken, Panini's, Pizza, as well as a host of wonderful dips and spreads.

The consistency of the highest quality imaginable is second to none from Casa DiLisio Pesto Sauces. Our sauce is concentrated and can be thinned out with chicken stock, cream or other favorites as you desire. Pesto can be used in place of tomato sauce as it is in Genoa, Italy.

**Pasta** – Pour warmed Pesto alla Genovese over your favorite pasta.

**Grilled Vegetables:** Spread a little Pesto alla Genovese concentrated right on your grilled vegetables **Grilled Chicken, Pork, Veal, or Fish:** Spread Pesto alla Genovese concentrated right on your meat while cooking. You can also brush the sauce on your favorite dish after cooking.

**Sandwiches / Wraps:** Add mayonnaise and spread on your favorite breads.

Panini's: Spread our Pesto alla Genovese on your Panini before heating

**Dips:** Mix Pesto with sour cream or cream cheese. Makes a great dip for veggies or crackers. **Pizza:** Use our Pesto alla Genovese in place of tomato sauce or to enhance your pizza flavors.

#### **CODE NUMBERS**

**Case Pack:** 2 – 32 oz. Containers **23617** 

2 – 64 oz. Containers **71632** 

Will keep frozen 24 months - Will keep refrigerated 2 weeks **Serving Size:** 

2 oz. Concentrated sauce to 6 oz. cooked pasta (3 oz. uncooked)

32 oz. Container is enough for 4 – 5 lbs. of cooked pasta. (2 – 2 1/2 lbs. uncooked)

64 oz. Container is enough for 8 – 10 lbs. of cooked pasta (4 -5 lbs. uncooked)

## While you are at it, try some of our other award winning sauces:

Basil Pesto alla Genovese (w / Pine Nuts) Walnut Pesto

No-Nut Basil Pesto Roasted Garlic Pesto - Vegan

Basil Pesto – Vegan Alfredo

Sun Dried Tomato Pesto - Vegan Puttanesca Tomato Sauce Fire Roasted Red Pepper - Vegan Napolitano Tomato Sauce

Cilantro Pesto White Clam Sauce

Sauce Provencal (Scampi)



#### **USE YOUR IMAGINATION FOR OTHER USES**