

NAPOLITANO & PUTTANESCA RECIPES

NAPOLITANO & PUTTANESCA - TOMATO SAUCES

Either Flavor Can Be Used In All Recipes

1 lb. Pasta - Ziti

3 oz. Water

10 oz. **Napolitano or Puttanesca Sauce**

Grated Cheese (opt.)

Boil Pasta - Mix sauce and water into Pasta - Serve Hot

Vodka Sauce

6 oz. **Napolitano or Puttanesca Sauce**

3 oz. Water

1 lb. Pasta – (Penne)

4 oz. **Alfredo Sauce** or Cream

4 oz. Vodka

Warm sauce – Add vodka at last minute – pour over cooked pasta

Tuscan Style Pasta

2-3 Cooked Italian Sausage Links and Peppers (or Pepper Strips)

1 lb. Pasta Ziti

10 oz. **Napolitano or Puttanesca Sauce**

3 oz. Water

Slice cooked Italian Sausage into wheels. Cut peppers into strips - fry (canned pepper strips can be used). Mix **Napolitano or Puttanesca Sauce** and water into peppers & sausage - mix into Pasta.

Ravioli - Stuffed Shells - Manicotti (Mix **Napolitano or Puttanesca Sauce** with water 4 part sauce - 1 part water)

Ravioli - cook - mix **Napolitano or Puttanesca Sauce** into Ravioli. Stuffed Shells - spoon **Napolitano or Puttanesca Sauce** over shells & bake. Manicotti - spoon **Napolitano or Puttanesca Sauce** over & bake.

CASA DILISIO - FOR THOSE WHO KNOW THE DIFFERENCE