

SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

Manicaretti
Italian Food Importers

Casa Corneli
Organic Dried Lentils
Lenticchie Bio
from Umbria, Italy



The Umbrian brown lentil variety known as Castelluccio, prized for its earthy flavor, thin skin, and al dente texture. Cook without pre-soaking!

Enjoy: Make lentil ragu and serve with pork chops or sausages. Marinate lentils & toss with crunchy veggies.

Casa Corneli
Organic Dried Chickpeas
Ceci Bio
from Umbria, Italy



Incredibly rich, savory, and satisfying chickpeas with a firm texture. Soak overnight & stew with aromatics until tender.

Enjoy: Serve in a herb-filled brothy soup drizzled with olive oil. Pair with steamed clams. Make *pasta e ceci*.

Casa Corneli
Organic Dried Borlotti Beans
Fagioli Borlotti Bio
from Umbria, Italy



Large, plump beans with a slightly sweet, nutty flavor and creamy texture. Soak overnight & stew with aromatics until tender.

Enjoy: Stew in tomato sauce & serve over creamy polenta. Sauté with swiss chard. Make a classic *minestrone*.

Casa Corneli
Organic Dried Cannellini Beans
Fagioli Cannellini Bio
from Umbria, Italy



Glossy white beans with a delicate flavor, fine thin skin, and tender texture. Soak overnight & stew with aromatics until tender.

Enjoy: Purée into a thick paste as a crostini topping. Mix with fresh veggies in a salad. Serve alongside steak.