

# SHELFTALKERS

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*Manicaretti*  
Italian Food Importers

Masseria Mirogallo

## Tomato Sauce with Chili Pepper



Diavolicchi peppers add a spicy kick to *passata* (fresh tomato purée) that has been slowly cooked with extra virgin olive oil until silky.

**Uses:** Toss with cheese ravioli for a quick dinner. Try pairing with warm polenta and grilled Italian sausages.

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## Tomato Sauce with Sweet Peppers



*Passata* (fresh tomato purée) is slowly cooked with extra virgin olive oil & blended with heirloom sweet peppers from Basilicata.

**Uses:** Add a splash of white wine & use as a braise for chicken thighs (similar to *chicken cacciatore*) or to poach eggs.

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## Tomato Sauce with Capers & Olives



Capers, olives, and garlic shine in this gutsy, luscious sauce made from *passata* (fresh tomato purée) slowly cooked with extra virgin olive oil.

**Uses:** Use as a sauce for grilled or poached fish. Spread over pizza dough and top with anchovy fillets to make a *pizza napoletana*.

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## Tomato Sauce with Artichokes



Sweet *passata* (fresh tomato purée) is slowly cooked with extra virgin olive oil, then harmoniously blended with pieces of slightly bitter artichoke.

**Uses:** Spoon over crostini and drizzle with great extra virgin olive oil for a showstopping appetizer. Brush over warmed focaccia.

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## Tomato Sauce with Basil



Fresh, aromatic basil is slowly cooked with *passata* (fresh tomato purée) and extra virgin olive oil to create this deeply flavored, classic sauce.

**Uses:** Use as a base for minestrone soup. Spoon over meatballs or crispy breaded chicken & top with freshly-grated parmesan.

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