

Illo DiPaolo's Recipes



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Chicken Alla Russo

(Serves 8)

- 8 – 5oz. Italian Breaded Chicken Breasts
- 1 – 32oz. Jar of ILIO DIPAOLLO'S Marinara Sauce
- 1 - #303 Can Artichoke Hearts
- 1 lb. Frozen Broccoli Cuts
- 1 Cup Shredded Mozzarella
- 1 Cup Italian Seasoned Bread Crumbs

Bake chicken in 350 degree oven until cooked. Place chicken in casserole dish and top with the broccoli cuts and artichokes. Pour over the marinara sauce. Bake for 15-20 minutes. Then sprinkle the 2 cheeses over the top and bake until melted.



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Foccaccia Style Pizza

- 1 Large Frozen Raw Pizza Dough
- 4 – 6oz. ILIO DIPAOLLO'S Marinara Sauce
- 1 Tablespoon Basil Leaves or Chopped Rosemary
- ¼ Cup Grated Parmesan Cheese

Thaw, proof and pre-bake dough until just starting to turn brown. (According to the dough's directions). Remove dough from oven. Then spread marinara sauce over the dough and sprinkle the basil and or rosemary and the cheese. Bake in the oven and cook until the cheese turns golden brown (about 3 minutes). Cut and serve hot.



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Italian Sausage Cacciatore

(Serves 6-8)

3 lbs. Italian Sausage Cooked and Cut Into 1" Pieces
1 – 32oz. Jar ILIO DIPAULO'S Marinara Sauce
12oz. Fresh Sliced Mushrooms
2 Green Peppers Cut Into ¼" Strips
1 Medium Onion Sliced into ¼" Strips
1 Cup Sherry or White Wine
1 Tablespoon Chopped Rosemary
½ Cup Olive Oil

Sauté in oil the onions, green peppers and mushrooms for 8-10 minutes. Then add the wine, rosemary and Italian sausage. Simmer for 5 minutes. Now add the marinara sauce and continue cooking for at least a half hour (the longer the better). This is excellent served over spaghetti.



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Spaghetti Marinara

(Serves 4-6)

1 lb. Spaghetti
1 – 32oz. Jar of ILIO DIPAULO'S Marinara Sauce
Salt
Parmesan Cheese

Cook spaghetti in boiling, lightly salted water (about 8 minutes), drain and top with marinara sauce. Sprinkle to taste with parmesan cheese



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Italian Style Green Beans

(Serves 6-8)

- 2 - #303 Cans Italian Green Beans
- 16oz. ILIO DIPAOLLO'S Marinara Sauce
- 4 Strips of Bacon (cooked well done)

Drain green beans and add marinara sauce. Then crumble the bacon and add to the beans, simmer for 5 minutes. Finish with grated parmesan if desired.



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Italian Baked Haddock

(Serves 8)

- 8 – 8oz. Fillet of Haddock
- 1 – 32oz. Jar of ILIO DIPAOLLO'S Marinara Sauce
- 1 Cup Chablis Wine
- ½ Cup Melted Butter
- ½ Cup Shredded mozzarella Cheese
- 2 Cups of Italian Seasoned Bread Crumbs

Bake haddock on a cookie sheet topped with the butter and wine at 350 degrees for 15 minutes. Combine the cheese and bread crumbs. Then sprinkle on top of the haddock. Cook until the crumbs are golden brown in color and the fish is done.



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Italian Noodle Casserole

(Serves 6-8)

- 1 lb. Elbow Macaroni (cooked and cooled)
- 1 – 32oz. Jar of ILIO DIPAOLLO'S Marinara Sauce
- 1 lb. Ground Beef
- 1 Cup Shredded Mozzarella
- ½ Cup Grated Parmesan Cheese

Brown off the beef and drain any fat that is left. Add the marinara sauce to the beef and bring to a boil. Then add the cooked elbows and stir until all is hot (about 5 minutes). Pour into casserole dish, top off with the 2 cheeses. Now bake at 350 degrees for about 15-20 minutes (until cheese is melted).



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Zucchini Pomodoro

(Serves 6-8)

- 4 Medium Zucchini's cut in ½ circles
- 4 Medium Yellow Squash cut into ½ circles
- ¼ Cup of Olive Oil
- 1 – 32oz. Jar of ILIO DIPAOLLO'S Marinara Sauce

Sauté zucchini and squash in oil until tender (about 5-7 minutes). Then add marinara sauce and heat until hot. Optional to sprinkle with parmesan cheese.



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Rosa Pomodoro Con Vodka

(Pink Tomato Sauce with Vodka)

1 – 32oz. Jar of ILIO DIPAOLLO'S Marinara Sauce
½ Cup of Vodka
1 Cup of Heavy Cream

This sauce is becoming very popular. This sauce is simple, just 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!)