

Stuffed Peppers

“I love stuffed peppers and what I don’t love is all the prep work and time it takes to make them. Here is a very easy and quick way to make delicious stuffed peppers with your Mama Mancini’s Beef or Turkey Meatballs and Sauce.”

—Daniel Mancini

Ingredients:

4 Mama Mancini meatballs, fully thawed
12 oz Mama Mancini sauce, fully thawed
1 cup cooked white rice
4 bell peppers (red, green, yellow, or orange or a mix)
1 cup shredded mozzarella cheese
1/4 cup grated Romano cheese
2 Tbsp extra virgin olive oil
1/2 cup of water



Directions:

Preheat your oven to 400°F.

Remove the tops of the peppers and clean all the seeds and ribs out of the inside. Place the peppers in boiling water for 5 minutes. Carefully remove them and allow them to drain upside down on a towel.

In a large bowl, crush the meatballs into the sauce then mix in the cooked rice, shredded mozzarella, and Romano cheese.

Stuff the peppers, then put in a 9” x 12” baking pan with 1/2 cup of water. Cover with tin foil and bake for 30 or 45 minutes for well-done pepper.

Remove and drizzle the olive oil on the peppers.

Note:

You can substitute the cooked white rice with cooked quinoa.

You can freeze the unbaked stuffed peppers to use another day, just thaw fully and bake till done.

Remember everything going into these stuffed peppers is fully cooked to start with

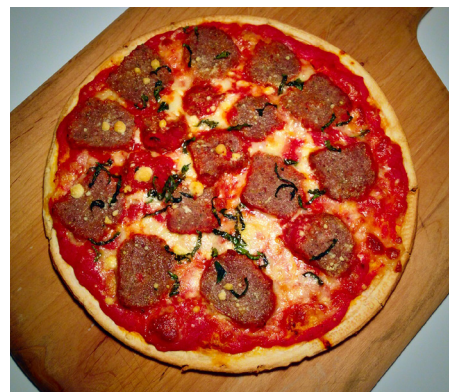
Recipe provided by Daniel Mancini.

Mama Mancini's Meatball Pizza

"Once you make this meatball pizza you might not order in again. This pizza comes together in minutes and it's absolutely delicious. And you're not waiting for the delivery person to bring that cold pizza!" —Daniel Mancini

Ingredients:

12"-14" pizza shell
2 Mama Mancini meatballs, fully thawed & sliced thin
6 oz Mama Mancini sauce, fully thawed
1 cup shredded mozzarella
1 Tbsp grated Romano or Parmesan cheese
1 Tbsp olive oil
Fresh basil, chopped (optional)



Directions:

Preheat your oven to 450°F.

Place a piece of parchment paper on a baking sheet and put the pizza shell on it or if you have a pizza stone, heat it for 30 minutes at 450°F and bake the pizza on the stone.

Brush the olive oil on your pizza shell. Spread the sauce evenly over the shell and top with the mozzarella. Place the sliced meatballs over the pizza and sprinkle the grated cheese over the pizza. Finish with the basil, if using.

Bake on the top rack for 12-15 minutes depending on your liking. Remove the pizza to a cutting board. Allow the pizza to cool for 5 minutes, then cut and serve.

Note:

You can use fresh pizza dough instead of a pre-made shell. Once your dough is ready to use, form your 14" pizza and follow the above preparation instructions.

Recipe provided by Daniel Mancini.

The Mama Mancini's Meatball Sub, Grinder & Sandwich

"By using your Mama Mancini's Beef or Turkey Meatballs and Sauce to make sandwiches, you will end up with an absolutely delicious meal. I suggest using 1.5 meatballs for each 6"-8" sandwich along with 6 ounces of sauce and your favorite cheese." –Daniel Mancini

Ingredients:

2 (6"-8") sub rolls
3 Mama Mancini meatballs, fully thawed
6 oz Mama Mancini sauce, fully thawed
1/2 cup shredded mozzarella
1 Tbsp grated Romano or Parmesan cheese
1 Tbsp olive oil (optional)
2 Tbsp chopped basil (optional)



Directions:

Preheat your oven to 400°F (if not using a broiler).

Slice 3 meatballs in half and place in a pot with 6 oz sauce. Heat for 5-10 minutes until heated through or in a microwaveable container and heat on high for 2-3 minutes.

Slice your bread and sprinkle 1/2 of the mozzarella on the bottom bread halves. Spoon 1.5 ounces of sauce on top of the mozzarella on each bread half. Layer your 3 halved meatballs on each of the sandwiches and top with a balance of mozzarella cheese and sauce.

Place the two meatball sandwiches (not the tops) on a baking tray and place in the heated oven or under a broiler till the cheese is melted.

Remove and top with a drizzle of olive oil, grated cheese, and chopped basil. Place the top of the bread on each sandwich.

Note:

Shredded provolone cheese, chopped hot peppers, chopped sweet peppers, grilled eggplant slices, sautéed broccoli raab or broccoli, or ricotta cheese spread are some other options for your sandwich.

Recipe provided by Daniel Mancini.

Mama Mancini's Meatball Lasagna Roll-Ups

Serving Size: 4 Roll-Ups

"Everyone will love these roll-ups, and with this recipe, you can make as few or as many as needed." —Daniel Mancini

Ingredients:

2 Mama Mancini meatballs, fully thawed
6 oz Mama Mancini sauce, fully thawed
1 cup Ricotta cheese
3/4 cup shredded Mozzarella
1/4 cup grated Romano or Parmesan cheese
4 lasagna noodles
Chopped basil (optional)
1 Tbsp olive oil



Directions:

Prepare your lasagna noodles according to the package. Once done, set aside on a paper towel.

Preheat your oven to 350°F.

In a large bowl, crush the meatballs and add to it the Ricotta cheese, 1/2 cup Mozzarella, grated cheese, and 3 oz of sauce. Mix together and spread the mixture onto the lasagna noodles and then roll them.

Place the lasagna noodles in a baking dish and top with the remaining Mozzarella cheese and sauce. Cover and bake for 20 minutes. Uncover and bake 10 minutes longer.

Remove and top with chopped basil, a sprinkle of grated cheese, and drizzle of olive oil.

Note:

You can make as little as 2 roll-ups (perfect for one adult or two children) or as many as 32 roll-ups with the 6 lbs of Mama Mancini Meatballs and Sauce.

Recipe provided by Daniel Mancini.

Mama Mancini Meatball n Sauce Hot Lunch

“I was always looking for a school lunch that my children would enjoy and had ingredients that were real. When possible, I wanted my kids to have a hot lunch. That was easy for me to prepare. Problem solved! Here is a delicious hot lunch that will leave everyone thinking ‘Grandma cooked for me.’” —Daniel Mancini

Ingredients:

1-2 Mama Mancini meatballs, fully thawed
3-6 oz Mama Mancini sauce, fully thawed
1 Tbsp grated Romano or Parmesan cheese
Sliced bread
Apple (optional)



Directions:

Heat the meatballs and sauce in either a microwave or pot and place in a thermos to keep hot. Put grated Romano or Parmesan cheese in a zip bag. Put a couple pieces of sliced bread in a zip bag and pack in an apple, too.

Note:

This lunch is perfect for our children and for ourselves. Remember, your Turkey or Beef Meatballs in Sauce are made with only: Pecorino-Romano cheese, eggs, onion, parsley, and a little bread crumbs. The sauce: whole Italian plum tomatoes, onion, garlic, olive oil, and a little salt and pepper.

Recipe provided by Daniel Mancini.