

RASTELLI'S™

EST. 1976

24 EASY RECIPES IDEAS



RASTELLI'S™

EST. 1976

6 EASY WAGYU BURGER RECIPES



RASTELLI'S™

EST. 1976

THE ULTIMATE WAGYU BURGER

2- 5.33 oz Rastelli's Wagyu Burgers

2 Brioche Bun

6 pieces of bacon

1/2 cup Rastelli Burger Sauce

4 Slices Sharp Cheddar Cheese

Crispy Shallots

5 pieces Bibb Lettuce

2 thick sliced tomatoes

DIRECTIONS:

Preheat Grill on high, cook burgers for 6-8 minutes per side, seasoning both sides as it cooks. Add cheese once desired temperature is reached. Once cooked pull off grill and rest for 2 minutes.

Start building your burger by putting sauce on bottom bun, lettuce, tomato. Place Burger on top, layer with bacon, more burger sauce, and crispy shallots, place top bun and enjoy!

RASTELLI'S™

EST. 1976

BACON + BLUE CHEESE BURGER

- 1- 5.33 oz Rastelli's Wagyu Burger
- 1 Tsp Mayonnaise
- 1 oz Blue Cheese Crumbles
- 2 Cooked Bacon Strips, Chopped
- 1 Brioche Bun

DIRECTIONS:

Preheat Grill on high, cook burgers for 6-8 minutes per side, seasoning both sides as it cooks. Once cooked pull off grill and rest for 2 minutes.

Start building your burger place mayo on bottom bun. Place burger on top, layer with bacon, and blue cheese crumbles, put on top bun and enjoy!

RASTELLI'S™

EST. 1976

SOUTHERN BURGER

- 1- 5.33 oz Rastelli's Wagyu Burger
- 1 Brioche Bun
- 1 Tbsp Chipotle Sauce
- 1 oz Red Onion, Sliced
- 2 Slices Smoked Gouda
- 3 Dill Sandwich Pickles
- 3 Slices Cooked Bacon

DIRECTIONS:

Preheat Grill on high, cook burgers for 6-8 minutes per side, seasoning both sides as it cooks. Add cheese once desired temperature is reached. Once cooked pull off grill and rest for 2 minutes.

Start building your burger place chipolte sauce on bottom bun. Place burger on top, layer with bacon, and dill sandwich pickles & red onion put on top bun and enjoy!

RASTELLI'S™

EST. 1976

CALIFORNIA BURGER

- 1- 5.33 oz Rastelli's Wagyu Burger
- 1 Brioche Bun
- (½) Avocado + (1) Leaf Lettuce
- (2) Slices Aged Cheddar
- (3) Slices Cooked Bacon

DIRECTIONS:

Preheat Grill on high, cook burgers for 6-8 minutes per side, seasoning both sides as it cooks. Add cheese once desired temperature is reached. Once cooked pull off grill and rest for 2 minutes.

Start building your burger. Place burger on top, layer with bacon, avocado & lettuce, put on top bun and enjoy!

RASTELLI'S™

EST. 1976

WAGYU TACO SALAD

2 – 5.33 oz Rastelli's Wagyu Burgers
8 oz shredded Romaine lettuce
2 – Plum Tomatoes- medium diced
1/4 cup red onion – small diced
2 – Crispy taco shell salad bowls
2 oz sour cream
4 oz shredded Mexican Blend Cheese
4 oz Chipotle Ranch Dressing (or
choice)
2 oz Corn Chips

DIRECTIONS:

Place Pan over Medium High Heat, place burgers and start to cook. After 5 mins, begin breaking up burger in pan while cooking, cook until no more pink is seen, and meat is cooked. (About 10 min total) Drain off fat.

Place taco bowls on serving plate. Layer with ingredients, starting with Lettuce, tomato, red onion, cheese, sour cream, cooked burger mix.

Top with dressing and sprinkle with broken corn chips.
Enjoy!

RASTELLI'S™

EST. 1976

WAGYU CHEESESTEAK STUFFED PEPPERS

- 4- 5.33 oz Rastelli's Wagyu Burgers, defrosted
- 4 Medium Green Bell Peppers
- 8 ounces Button Mushrooms (sliced)
- ½ cup Onions (chopped)
- 1 tablespoon Olive Oil
- 8 slices Provolone Cheese (4 oz)
- 1 tsp. Rastelli Signature Seasoning

DIRECTIONS:

Cut the tops off the peppers and remove the seeds pith. Preheat oven to 350 degrees F and place rack to the middle position.

Meanwhile, heat a pan over medium heat. When hot, add oil and stir in the mushrooms and let cook in a single layer for 2-3 minutes. Add the onion cooking until they turn translucent, and the mushrooms have cooked (2-3 minutes more). Remove the mixture from the pan.

Add the ground beef to the pan, breaking it up while cooking. When cooked through, add the mushroom mixture back to the pan and season with Rastelli Seasoning.

Lightly season the peppers with Rastelli Seasoning. Place 1 slice of cheese in the bottom of each pepper and evenly divide the ground beef stuffing among them.

Bake for 30 minutes. Top with the remaining cheese and pop under the broiler to brown.

RASTELLI'S™

EST. 1976

6 EASY SUPER TRIMMED CHICKEN BREAST RECIPES



RASTELLI'S™

EST. 1976

GRILLED BUFFALO CHICKEN

4 - 5 oz Rastelli's Chicken Breast
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon Rastelli Signature Seasoning
1 tablespoon oil
1 cup hot sauce, divided
4 oz blue cheese or Ranch Dressing
2 oz green onion, sliced
Celery Sticks and Carrot Sticks

DIRECTIONS:

Pre heat grill on Med-High heat. Combine seasoning in small bowl, season chicken and coat with oil. Brush with a half cup hot sauce. Marinate for 2 hours.

When chicken is done marinating, place on grill and cook 5-7 minutes on each side.

Once chicken is cooked to 165, remove from heat. Brush with remaining hot sauce and garnish with green onions. Serve with Blue cheese or ranch and veggie sticks.

RASTELLI'S™

EST. 1976

GRILLED CHICKEN BRUSCHETTA

4 – 5 oz Rastelli's Chicken Breast
1 cup Balsamic dressing
Rastelli Seasoning

Bruschetta:

3 – Vine ripe Tomatoes, small dice
8 oz Fresh Mozzarella, grape size
1/2 Red onion, small diced
1 garlic clove, minced
1/4 cup Fresh Basil, chiffonade
2 Tablespoons Balsamic glaze
2 Tablespoons Olive Oil

DIRECTIONS:

Place chicken in resealable bag, add balsamic and Rastelli Seasoning to taste. Marinate for at least 2 hours or overnight.

Combine tomatoes, red onion, mozzarella, garlic, salt, and pepper. Mix in Balsamic, olive oil, and season to taste. Set aside.

Set grill on medium high heat, grill chicken to 165 internal temperatures. About 7 mins per side. Once done, slice chicken and place on platter. Top with bruschetta and garnish with fresh basil and balsamic.

RASTELLI'S™

EST. 1976

CRISPY AIR FRIED CHICKEN BREAST

2 – 5 oz Rastelli's Chicken Breast

¼ cup Panko Breadcrumbs

¼ teaspoon Dried Oregano

1 teaspoon Paprika

1 teaspoon Garlic Powder

add Salt and Pepper

Cooking Spray

DIRECTIONS:

Preheat the air fryer to 385°F.

In a medium bowl, mix the breadcrumbs with oregano, paprika and garlic powder until well combined.

Spray the chicken with cooking spray, then dip in the breadcrumb's mixture. Shake off excess breading. Repeat for the remaining chicken.

Spray the air fryer with cooking spray. Then spray the outside of the breaded chicken with cooking spray. Place the chicken in the basket of the air fryer.

Cook for 5 minutes. Turn chicken and spray with additional cooking spray; cook about 4-7 more minutes. Cook until the internal temp reaches 165.

Remove and enjoy immediately with a side salad, if desired.

RASTELLI'S™

EST. 1976

GRILLED BACON WRAPPED CHICKEN STRIPS

2 – 5 oz Rastelli's Chicken Breasts, cut into 4 strips each
8 pieces of Rastelli Bacon
2 teaspoons Rastelli Signature Seasoning
1/2 cup BBQ Sauce

DIRECTIONS:

Preheat grill on medium heat.

Take cut chicken, season lightly to taste, and wrap with bacon, secure with toothpick.

Place chicken on grill and cook 3-4 minutes per side. When almost finished cooking coat with BBQ sauce. Remove when cooked to 165 degrees.

Brush with additional BBQ sauce and serve.

RASTELLI'S™

EST. 1976

GREEK STYLE CHICKEN KABOBS

- 5- 5 oz Rastelli's Chicken Breasts (diced into 1 1/4-inch cubes)
- 2 Large Red Bell Peppers (diced into 1 1/4-inch pieces)
- 1/4 cup Olive Oil (divided, plus more for grill, +2 Tbsp)
- 3 Small Zucchini (sliced into rounds slightly under 1/2-inch thick)
- 3 tablespoons Fresh Lemon Juice
- 1 Large Red Onion (diced into 1-inch wedges)
- 1 tablespoon Red Wine Vinegar
- 3 cloves Garlic (minced)
- 2 teaspoons Dried Oregano (divided)
- 1 teaspoon Dried Basil (divided)
- 1 teaspoon Dried Thyme
- 1/2 teaspoon Ground Coriander
- 2 teaspoons Rastelli Seasoning

DIRECTIONS:

Take cubed chicken and marinate in Olive oil, lemon juice, red wine vinegar, garlic, oregano, basil, thyme, coriander and Rastelli Seasoning. Mix and marinate for 1 – 2 hours.

Take Bambo skewers and layer vegetables and chicken on skewers.

Preheat grill on med high heat. Grill Kabobs for 5 minutes per side. Cook until internal temperature reaches 165 degrees.

Serve with tzatziki sauce and enjoy.

RASTELLI'S™

EST. 1976

BACON WRAPPED JALAPENO POPPER CHICKEN

- 4 – 5 oz Rastelli Boneless Chicken Breast
- 4 – Large Jalapenos
- 12- Pieces Bacon
- 2 Tablespoons BBQ Seasoning
- 1/2 cup BBQ Sauce
- 4 oz Softened Cream cheese
- 4 oz Sharp Cheddar Cheese
- 1 Tablespoon Rastelli Signature Seasoning

DIRECTIONS:

Split the jalapenos in half and remove the seeds and ribs.

Combine the cream cheese mixture in a separate bowl, and then use the back of a spoon to press the filling into the jalapeno halves. Place the halves back together.

Press down with one hand on top of the breasts and use the other hand with the knife parallel to the cutting board to slowly slice through the breast. Leave one side of the breast completely intact.

Set the stuffed popper in the middle of the opened breast and then fold the top flap of the chicken over to envelop the popper completely.

Wrap in Bacon, use 4 pieces per breast and secure with toothpick.

With your smoker (or oven) preheated to 250 degrees F, place the stuffed chicken on the smoker or in the oven. Close the lid and cook until the internal temperature has reached 150 degrees F. When the chicken reaches 150 degrees F, baste with BBQ sauce. Continue cooking until the internal temperature reaches 165

RASTELLI'S™

EST. 1976

6 EASY SIRLOIN STEAK RECIPES



RASTELLI'S™

EST. 1976

SIRLOIN STEAK PINWHEELS

2- 5 oz Rastelli's Sirloin steaks, pounded
10 slices provolone cheese
1/4 cup roasted red peppers, cut into strips
1 bunch of asparagus, cleaned
2 tablespoons Rastelli's Signature seasoning
1 tablespoon olive oil
6 wooden skewers

DIRECTIONS:

Lay steaks on clean work surface. Brush with olive oil and season with Rastelli's Signature seasoning.

Lay down slices of cheese, roasted red peppers and 4 spears of asparagus.

Starting at one end, roll tightly. Skewer the steak every inch, brush with oil and add more seasoning, then cut into slices. Take pinwheel and lightly brush with oil. Place over High Heat on grill and cook for 4-5 minutes per side. Slice and serve.

RASTELLI'S™

EST. 1976

SIRLOIN STEAK WITH CHIMICHURRI

4 – 5 oz Rastelli's Sirloin Steak
Rastelli's Signature Seasoning
2 tbsp Olive oil

Chimichurri Sauce
1 small onion, rough chop
1 cup flat-leaf parsley leaves
2 garlic cloves
1 ½ teaspoon kosher salt
1 teaspoon freshly cracked
black pepper
¾ cup extra-virgin olive oil
¼ cup red wine vinegar

DIRECTIONS:

Defrost your Rastelli's Sirloin Steaks in the refrigerator 24 to 48 hours before your ready to cook, then when ready to prepare remove from refrigerator and let rest for 30 minutes before removing from the package.

Combine the chimichurri ingredients together in a blender or food processor. Use the "pulse" button on your food processor to slowly chop and combine the ingredients. Place aside to let flavors marinate.

Preheat grill to high heat, season steak and lightly oil. Place on grill and cook 4-6 minutes per side until desired temperature is reached.

Let steak rest for 5 minutes then slice thin across the grain, spoon chimichurri over steak and enjoy. Goes great with salad and roasted potatoes.

RASTELLI'S™

EST. 1976

SIRLOIN STEAK WRAP

2 - Cooked Rastelli's Sirloin Coulotte Steak, sliced
1/2 cup Field Greens
2 slices of red onion, thin
4 cherry tomatoes, halved
1/4 cup blue cheese crumbles
2 Tablespoons Balsamic dressing
Large tortilla – lightly heated

DIRECTIONS:

Place tortilla on cutting board. Layer ingredients starting with steak, field greens, red onion, cherry tomatoes, blue cheese, and balsamic dressing.

Roll up and slice in two. Serve and enjoy. Make it your own by trying different sandwich ingredients or maybe spinach or tomato wrap!

RASTELLI'S™

EST. 1976

SIRLOIN STEAK TACOS

4- 5 oz Rastelli's Sirloin Steaks

2 Tablespoon Taco Seasoning

8 – 6-in tortillas

1 Tablespoon Olive Oil

Sour cream, guacamole, salsa, shredded Mexican cheese blend, other toppings

DIRECTIONS:

Cut the steaks into thin strips and toss with oil and taco seasoning. With a pan preheated over medium high heat, sauté' steak until cooked, about 5-9 minutes.

Remove steak from heat and set up taco bar for serving. Include tortillas, sour cream, guacamole, salsa, shredded cheese and any other of your favorite toppings.

RASTELLI'S™

EST. 1976

SIRLOIN STEAK KABOBS

4- 5 oz Rastelli's Sirloin Steaks

1 zucchini – large cubes

1 red onion – large dice

1 pint cherry tomatoes

1/4 cup Balsamic Dressing

Signature seasoning

2 Tbsp Olive Oil

2 teaspoon Worcestershire sauce

1/2 cup Demi-Glace

DIRECTIONS:

Preheat grill to med high, Cut Sirloin into 1 in cubes, and prep vegetables.

Taking all ingredients, place on skewers, place in container. Add Balsamic dressing, seasoning and oil, allow to marinate for 2 to 4 hours.

Take skewers and place on grill, cook for about 2 min per side, cook on all sides until desired temperature is reached.

RASTELLI'S™

EST. 1976

SIRLOIN STEAK AND BROCCOLI

4- 5 oz Rastelli's Sirloin Steaks –
sliced thin

2 tbsp. vegetable oil

Marinade

2/3 cup low-sodium soy sauce,
divided

2 tbsp. Lime Juice

3 tbsp. packed brown sugar,
divided

2 tbsp. cornstarch, divided

Sauce

3 cloves garlic, minced

1 tsp. Fresh peeled ginger,
minced

1/3 cup beef broth

1 head broccoli, cut into florets

Sesame seeds, for garnish

Thinly sliced green onions, for
garnish

Kosher Salt & Black Pepper to
Taste

DIRECTIONS:

In a bowl, mix 1/3 cup soy sauce, lime juice, 1 tablespoon brown sugar, and 1 tablespoon cornstarch. Add steak, season with salt and pepper, and toss until steak is coated. Marinate 20 minutes.

In a large skillet or wok, over medium-high heat, heat oil. Add steak in a single layer, and cook until seared, about 2 minutes per side. Remove steak and set aside.

Stir in garlic, ginger, and cook about 1 minute. Stir in remaining 1 table-spoon cornstarch until garlic is coated, then stir in broth, remaining 2 tablespoons brown sugar, remaining 1/3 cup soy sauce. Bring the mixture to a simmer. Add broccoli and simmer until tender, about 5 minutes.

Remove Sauté Broccoli and place on serving plate over rice or noodles, then place sliced Rastelli Sirloin steak on top of broccoli and pour sauce over the entire dish and serve.

Garnish with sesame seeds and green onions.

RASTELLI'S™

EST. 1976

6 EASY FILET MEDALLION RECIPES



RASTELLI'S™

EST. 1976

BACON WRAPPED FILET MEDALLIONS

- 2 - 2 oz Rastelli's Filet Medallions
- 1 tablespoon English mustard
- 1 teaspoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1/4 teaspoon paprika
- 2 slices bacon
- 4 toothpicks

DIRECTIONS:

Brush filet medallions with mustard on all sides.

In a small bowl, combine salt, pepper, onion powder, garlic powder, and paprika. Season the top and bottom of the filets with the seasoning mix.

Preheat the air fryer to 390° for 5 minutes.

Wrap medallions with a half slice of bacon, securing the ends of the bacon with a toothpick.

Lightly spray the air fryer basket with non-stick cooking spray. Add the steak to the air fryer basket—Cook for 4 minutes total. Be sure to stop halfway through cooking and flip the steaks over. Adjust cooking time for the desired temp. Add 1 minute for medium, 2 minutes for medium-well.

Allow steak to rest for 5 minutes before serving, enjoy!

RASTELLI'S™

EST. 1976

FILET MEDALLIONS WITH GARLIC BUTTER AND MUSHROOMS

2 - 2 oz Rastelli's Filet Medallions
1 tablespoon Olive Oil
½ teaspoon Salt (or to taste)
½ teaspoon Pepper (or to taste)
2 tablespoons Butter (unsalted)
4 cloves Garlic (minced)
¼ teaspoon Red Pepper Flakes
1 tablespoon Parsley (fresh, chopped)
1/4 cup red wine

DIRECTIONS:

Preheat Pan over medium high heat. Season Medallions with salt and pepper.

Add olive oil to pan and then add medallions and mushrooms, after 2 mins, add butter, garlic, red pepper flakes and parsley.

Cook together for 2 mins, then remove steaks from pan. Deglaze with red wine and pour sauce over medallions.

Serve with your favorite sides.

RASTELLI'S™

EST. 1976

GRILLED FILLET MEDALLION DINNER WITH FOIL PACKET VEGGIES AND GRILLED ASPARAGUS

- 2 - 2 oz Rastelli's Fillet Medallions
- 1 packet Rastelli Signature Seasoning
- 2 Tablespoons Olive Oil
- 1 bunch asparagus, cleaned
- 1 Zucchini, cubed
- 1 Red Onion, medium diced
- 8 Cherry Tomatoes
- 1 red pepper, medium diced

DIRECTIONS:

Place Zucchini, red onion, cherry tomatoes, red pepper on foil. Crimp together and roll up one side. Add 1 tablespoon of olive oil and desired seasoning. Crimp and roll open side, place on grill, cook over high heat for 10- 15 minutes.

Lay asparagus on plate, drizzle with olive oil and season. Set to the side.

Place fillet medallions on plate, drizzle with olive oil and season. Over high heat, place asparagus and filets on the grill. Cook on each side for 2-3 minutes until desired temperature is reached. Pull off the grill and rest. Enjoy!

RASTELLI'S™

EST. 1976

FILET MIGNON KABOBS

6 – 2 oz Rastelli's Filet Medallions,
cut in half

6 cremini mushrooms – cut in half

1 small Zucchini, medium dice

12 heirloom Cherry Tomatoes

6 Bamboo Skewers

2 teaspoons signature seasoning

Marinade:

3 tablespoons Soy Sauce

2 tablespoons Water

1 tablespoons Sugar

1 tablespoons Honey

1 tablespoons White Wine

2 cloves Garlic (minced)

DIRECTIONS:

Soak the skewers in water for at least 15 minutes and up to overnight.

Pat them dry and spray lightly with nonstick cooking spray.

Make the marinade by whisking the soy sauce, water, sugar, honey, white wine, and garlic together in a bowl.

Put the filet medallions, mushrooms, cherry tomatoes, and zucchini in a large resealable plastic bag. Toss the bag so the meat and vegetables are well coated. Marinate in the refrigerator for 2 hours and up to overnight.

Turn the grill on high heat.

Thread the meat and vegetables onto a skewer.

Sprinkle the kebabs with signature seasoning. Grill at an angle, uncovered, until deep char marks form and the vegetables start to soften, 2 to 3 minutes. Flip the skewers and continue cooking until the beef has reached an internal temperature of 125 degrees F when measured with an instant-read thermometer, about 3 more minutes.

Remove from the grill and brush the kebabs with the reserved 1/4 cup marinade. Let rest for 5 minutes before serving.

RASTELLI'S™

EST. 1976

FILET MEDALLIONS AND EGGS

2 – 2 oz Rastelli's Filet Medallions

2 Eggs

2 Tablespoon Butter

1 Tablespoon Olive oil

1 teaspoon signature seasoning

1 Idaho potato, cooked, cooled, peeled and large diced

2 pieces of Toast

DIRECTIONS:

Place filet medallions on plate and season with signature seasoning. Set aside to get to room temperature.

Take a pan with a small amount of olive oil and butter. Place over medium heat and add diced potatoes and signature seasoning. Fry potatoes until brown on sides, set aside.

Place searing pan over medium – high heat. Add a small amount of oil and sear steaks. Cook on both sides for 1-2 minutes until the desired temperature is reached. Set aside to rest.

Cook eggs as desired. When ready, put all the items together on one plate, serve with your favorite toast and additional sides. Enjoy your steak and eggs.

RASTELLI'S™

EST. 1976

FILET MEDALLIONS STEAK DIANE

6 - 2 oz Rastelli's Filet Medallions
1/2 teaspoon kosher salt
1/2 teaspoon freshly cracked black pepper
2 tablespoons butter
1 tablespoons extra-virgin olive oil
1 1/2 cups thinly sliced cremini mushrooms
1 shallots, sliced
2 cloves garlic, minced
1/4 cup brandy
1/4 cup dry red wine
2 teaspoon Dijon mustard

DIRECTIONS:

Sprinkle the steaks on both sides with the salt and pepper. In a large skillet or cast-iron pan over medium-high heat, heat 2 tablespoons of the butter and the olive oil. When the butter has melted and the oil shimmers, add the steaks. Brown the steaks on both sides, 1 1/2 minutes per side.

Add the mushrooms and shallots to the pan and cook for 2 minutes, stirring frequently, adding oil if needed. Add the garlic. Then add the brandy (be careful, fire!!). Add the red wine, mustard, Worcestershire and the Demi-glacé. Simmer for 2 to 3 minutes more. Return the steaks to the pan and finish cooking them to the desired temperature, 1 to 2 minutes. Finish with remaining butter. Serve with you favorite sides!!