

RED GOLD®



Plant-Based Meat Sauce Recipes



Your new meat sauce is **plant-based**.

Plant-based pasta sauces are finally here! Satisfy your taste buds from Masala to Minestrone with Red Gold® Plant-Based Italian Sausage Pasta Sauce and Red Gold® Plant-Based Bolognese Pasta Sauce.

Made with tomato puree, diced tomatoes, and extra virgin olive oil, with no sugar added and plant-based protein as its base, these products can be served as alternatives to meat sauces in a variety of ways—New opportunities for food operators to add diversity and more value to menus, while reducing the time and labor of preparing a plant-based sauce.

Wondering how to incorporate these plant-based sauces into your menus and meals? Check out these recipes! These first plant-based protein pasta sauces give you more options and more Red Gold flavor on every plate. Get recipes and a free sample at RedGoldFoodservice.com/plant-based



RED GOLD®



Lasagna Rollups



A more upscale way to serve vegetable lasagna on your menu, this menu item is guaranteed to make customers smile, and your margins too.

PREP TIME 30 Minutes plus
COOK TIME 1hr 15 minutes bake
YEILD FROM ONE CAN 16 Plates

INGREDIENTS

45 weighted oz. Frozen spinach, thawed and squeezed
85 weighted oz. Full Cream Ricotta
4 Eggs
3 Teaspoons Ground Nutmeg
1 x #10 Can (105oz.) Red Gold® Plant Based Protein
Bolognese or Italian Sausage Pasta Sauce
Approx. 2 lb. Dry Lasagna Noodles (32 Pieces)
3 lb. Shredded mozzarella

DIRECTIONS

1. Thaw and squeeze out excess moisture from spinach.
2. Mix spinach, ricotta, and nutmeg together and season to taste. Mix in beaten eggs.
3. Precook lasagna sheets and allow to cool.
4. Spread 4 oz. spinach mixture along each pasta sheet, roll into a spiral and place into a deep full pan. Place each roll touching, to fill the pan.
5. Pour over the Red Gold Plant Based Protein Pasta Sauce of your choice, covering all the exposed pasta.
6. Cover the pan with foil and bake at 400°F for 1 hour and 15 minutes, or until the core temperature reaches 165°F. Hot hold for up to 4 hours.
7. To serve, plate 2 lasagna rolls, and spoon over additional hot bolognese sauce, if desired. Sprinkle with shredded Mozzarella and melt under the salamander before service.

RED GOLD®



Confit Fennel & Ricotta Pizza



Simple to prep, build and serve in a short time, while adding flair and a culinary edge to your restaurant's pizza or flatbread range.

PREP TIME 30 Minutes for confit fennel

COOK & BUILD TIME Build 1 minute, cook 4–12 depending on crust used

YEILD FROM ONE CAN 16 Pizzas

INGREDIENTS

CONFIT FENNEL

10 weighted oz. Fresh fennel, bulb only

4 weighted oz. Salted butter

FINAL BUILD

12 Inch dough crust, premade or fresh

6 oz. Red Gold® Plant Based Protein Italian Sausage Pasta Sauce

Batch Confit fennel

4 weighted oz. Sliced Red onion

8 fl oz. Full Cream Ricotta

Fennel fronds, lemon zest and red pepper flakes for garnish*

*Optional

DIRECTIONS

CONFIT FENNEL

1. Finely slice the fennel bulb, reserving the fronds for garnish.
2. Melt the butter in a pan, add fennel and season.
3. Confit on a low heat for 15–20 minutes until soft, sweet and slightly golden, the volume will reduce significantly during this time. Drain excess butter.

FINAL BUILD

1. Spread Red Gold Plant Based Protein Italian Sausage Pasta Sauce over the pizza crust.
2. Spread confit fennel and sliced red onion over the sauce.
3. Bake for the appropriate amount of time for crust chosen – dough should be golden and bubbly and sauce and onions slightly caramelized.
4. Dollop ricotta over the pizza and garnish with fennel fronds, lemon zest, and red pepper flakes, if desired.

RED GOLD®



Coconut Masala Cauliflower



The fennel in the Red Gold Plant® Based Protein Italian Sausage pasta sauce lends a rich and savory flavor to this coconut curry, with minimal prep time. Sub part or all the cauliflower with rinsed canned chickpeas for an interesting variation. Serve with rice or naan and garnish with fresh cilantro.

PREP TIME 30 Minutes

COOK TIME 1 Minute from hot hold

YEILD FROM ONE CAN 416 oz. batch
Approx. 42 x 10 oz. Servings

INGREDIENTS

- 1 x #10 Can (105oz.) Red Gold® Plant Based Protein Bolognese or Italian Sausage Pasta Sauce
- 5 Tablespoons minced fresh ginger
- 4 Tablespoons Granulated sugar
- 3 Tablespoons Garam masala
- 6 lb. Fresh cauliflower florets or substitute for chickpeas
- 2 x 14oz. Cans unsweetened coconut milk

DIRECTIONS

1. In a large pot, stir together the Red Gold Plant based Protein Italian Sausage Pasta Sauce, Curry Powder (Garam Masala), and minced ginger. Simmer covered on a low heat, stirring frequently for a minimum of 30 minutes to bring out the flavor of the spices. Add a splash of water if too much evaporation occurs.
2. Add the cauliflower florets and coconut milk, stir to combine and simmer on a very low heat until cauliflower is al denté.
3. Rapidly cool and reheat to order or hot hold above 140°F for up to 4 hours.
4. Serve sprinkled with fresh cilantro alongside Jasmine rice and butter naan.

RED GOLD®



Eggplant Parmesan Burgers



Hand-held, juicy, savory; this is a classic with a serious update. A craveable dish that will set your plant-based category on fire.

PREP TIME 45 Minutes including draining eggplant

COOK & BUILD TIME Build 6 Minutes

YEILD FROM ONE CAN 16 Sandwiches

INGREDIENTS

INGREDIENTS EGGPLANT PATTIES (batch)

Approx. 4 large eggplants

1 lb. Italian panko breadcrumbs

8 Eggs, beaten

INGREDIENTS SANDWICH BUILD

1 Ciabatta bun, split and toasted

2 Breaded eggplant slices

2 x 1 oz. Slices fresh mozzarella

3 fl oz. Red Gold® Plant Based Protein Bolognese sauce, divided

1 oz. Shredded Parmesan cheese

DIRECTIONS

EGGPLANT PATTIES

1. Wash and slice the eggplants into ½ inch rounds. Depending on the size, you should get about 8 slices per eggplant.
2. Salt both sides and leave to draw out moisture for a minimum of 30 minutes or up to 2 hours. Pat dry with paper towel.
3. Dredge in egg, then Italian seasoned breadcrumbs on all sides.

FINAL BUILD

1. On order, deep fry 2 breaded eggplant slices in hot oil at 360°F for 60 seconds or until golden brown. Drain excess oil.
2. Put the patties in a heat-proof skillet, and top with a slice of fresh mozzarella. Toast under a salamander until golden and melted.
3. Layer the two cheese-covered patties on the toasted top and bottom buns open face style. Pour a 2 oz. ladle of warm Red Gold Plant Based Protein Bolognese Sauce over each half. Sprinkle with shredded parmesan cheese. Serve with a side of warm sauce.

RED GOLD®



Creamy Tortellini Minestrone



A customer favorite made heartier and more craveable with cream cheese, seasonal vegetables and Red Gold® Plant-based Protein Bolognese sauce.

PREP TIME 30 Minutes

COOK TIME 3 Minutes microwave, reheat 1 Minute from hot hold

YEILD FROM ONE CAN 330 oz, batch Approx. 20 x 2 cup Portions

INGREDIENTS

1 x #10 Can (105oz.) Red Gold® Plant Based Protein Pasta Sauce Bolognese

3 Quarts Vegetable stock

1.5 lb. Plain cream cheese, room temperature

Approx. 4.5 lb. Seasonal vegetables of your choice (E.g. Carrots, celery, onions, kale, butternut, corn, green beans, etc.)

6 Cups (0.5 x #10 Can) Beans, rinsed and drained. Use Cannellini or navy beans for a more traditional version, or black beans for a more colorful dish.

1.5 lb. Fresh vegetarian tortellini

DIRECTIONS

1. Cook any hard vegetables (e.g. butternut) in vegetable stock until al dente.
2. Gently mix the cream cheese in pieces into the vegetables and stock until incorporated.
3. Add Red Gold Bolognese sauce and stir.
4. Add the fresh (or pre-cooked) pasta, beans and softer vegetables and stir to combine.
5. Bring to 165°F and cool rapidly or hold

RED GOLD®



Toasted Marinara Dip



The sauciest, cheesiest sharing snack to increase check average. Hot hold Red Gold® Plant Based Protein Bolognese Pasta Sauce hot and serve in a small cast iron skillet for easy cheese toasting. Serve with garlic focaccia or baguette for scooping.

PREP TIME 5 Minutes

YEILD FROM ONE CAN 8 Servings

INGREDIENTS

10 fl oz. Red Gold® Plant Based Protein Bolognese Pasta Sauce

3 weighted oz. Sliced fresh mozzarella

Fresh basil leaves, torn for garnish

DIRECTIONS

1. Ladle hot Bolognese sauce into a small sized, tableware cast iron skillet.
2. Tear fresh Mozzarella over the top and toast under a salamander, or through the deck oven until golden and melted.
3. Garnish with fresh basil leaves and serve with bread for dipping.

RED GOLD®



Five Cheese Truffle Italian Sausage Pasta Bake



Create this wholesome casserole dish that is deliciously cheesy! The perfect balance of Red Gold Plant Based Protein Italian Sausage Pasta Sauce, blend of your favorite cheeses, and truffle oil packs a ton of flavor.

PREP TIME 20 minutes

COOK TIME 50-55 Minutes

YIELD FROM ONE CAN 2- 2 ½" deep full size hotel pans

INGREDIENTS

4 ½ lb pasta shells (medium), uncooked
1- #10 can Red Gold® Plant-Based Italian Sausage Pasta Sauce
2 qts (64 oz) alfredo sauce
6.4 oz truffle sauce*
1 cup sage, fresh, chopped
5 cups mozzarella, whole milk, shredded
2 ¼ cups Gouda, shredded
2 ¼ cups Fontina, shredded
2 ¼ cups Asiago, shredded
2 ¼ cups Parmesan cheese, grated
4 tsp kosher salt
2 ¼ tsp black pepper, ground

CRUMB TOPPING

1 ¼ cups Parmesan cheese, grated
2 ¼ cups panko breadcrumbs
¼ cup olive oil
2 ½ lemons, zested
1 cup basil, chopped

DIRECTIONS

1. Preheat oven to 350°F.
2. Bring a large stock pot of salted water to a boil. Add the pasta and cook until just barely al dente.
3. Drain the pasta and rinse with cold water.
4. In a large bowl, combine Red Gold® Plant-Based Italian Sausage Pasta Sauce, Alfredo sauce, truffle sauce, chopped sage, mozzarella, Gouda, fontina, Asiago and grated Parmesan cheese and combine in the cooked pasta.
5. Place in 2 ½" deep full size hotel pans.
6. In a small bowl, combine the crumb topping: grated parmesan cheese, panko breadcrumbs, olive oil, chopped basil and lemon zest.
7. Top the pasta with the breadcrumb mixture.
8. Cover lightly with aluminum foil and place in the oven for 30 minutes.
9. Remove the aluminum foil and continue cooking until breadcrumbs are golden brown and the pasta is bubbly with an internal temperature of 165°F, approximately 20-25 minutes.

*Sabatino Tartufi Salsa Tartufata is what we used in the development of this recipe

RED GOLD®



Italian Sausage Versatile Vegetable Stuffing



Whether it is for a Bell pepper, portabella mushroom, or zucchini stuffing, this blend adds delicious Italian Sausage flavor to any vegetable dish. Add this to a blend of delicious veggies and leave customers smiling, and stuffed!

PREP TIME 20 Minutes

COOK TIME 30 Minutes

YEILD FROM ONE CAN about 20 cups filling

INGREDIENTS

½ cup olive oil
4½ cups yellow onion, diced
3 ½ cups carrots, diced ¼"
16 oz mushrooms, baby bella, diced ¼"
2 ½ lb artichoke hearts, canned, drained, diced ¼"
¼ cup garlic, minced
1 ¼ cup sun dried tomatoes, oil packed, chopped ¼"
1- #10 can Red Gold® Plant-Based Italian Sausage Pasta Sauce
8 oz spinach, fresh, chopped
½ cup butter
4 ½ tsp kosher salt
2 tsp black pepper, ground
2 lemons, zested
½ cup basil, chopped

DIRECTIONS

1. In a large rondeau, add olive oil over medium high heat.
2. Add onion and cook for 2-3 minutes.
3. Add carrots and cook for another 5 minutes.
4. Add mushrooms and cook for another 2 minutes.
5. Add artichoke hearts, garlic and sun dried tomatoes and cook for 2-3 minutes.
6. Add Red Gold® Plant-Based Italian Sausage Pasta Sauce.
7. Bring a simmer and continue cooking until mixture has thickened somewhat.
8. Add spinach, butter, kosher salt, black pepper, lemon zest and basil.
9. Remove from heat. Cool.

FOR STUFFED PORTABELLA MUSHROOMS:

(Add cooked ¼" diced potatoes)

1 cup filling

¼ cup cooked potatoes (diced ¼")

Stuff mushroom caps with filling and top with grated Parmesan. Bake in a 450°F oven for 10 minutes or until filling is hot and bubbly with an internal temperature of 165°F.

FOR STUFFED PEPPERS: (Add cooked rice)

1 cup filling

1/3 cup cooked rice

¼ cup of small cubed or shredded mozzarella

Stuff peppers with filling and top with grated Parmesan. Bake in a 400°F oven for 20 minutes until filling reaches 165°F.

FOR ZUCCHINI BOATS: (Add homemade garlic butter croutons)

1 cup filling

1/3 cup garlic butter croutons

Stuff hollowed out medium zucchini boats with filling and top with grated Parmesan. Bake in a 400°F oven for 20 minutes until filling reached 165°F.

*Sabatino Tartufi Salsa Tartufata is what we used in the development of this recipe

RED GOLD®



Creamy Gnocchi Bolognese



Combine soft, lightly dense gnocchi with Red Gold Plant Based Protein Bolognese Sauce that will melt in your mouth. Rich and creamy, this mouth-watering classic is full of delicious Italian flavors.

PREP TIME 30 Minutes

COOK TIME 50-55 Minutes

YEILD FROM ONE CAN 2- 2 ½" deep full size hotel pans

INGREDIENTS

½ cup olive oil
18 cups yellow onions, julienned
2/3 cup garlic, large minced
5 cups peas, frozen
5 cups vegetable stock or water
1- #10 can Red Gold® Plant-Based Bolognese Pasta Sauce
1 Tbsp red chili flakes
2 ¼ tsp kosher salt
1 tsp black pepper, ground
2 ¼ cups heavy whipping cream
9 lb gnocchi, uncooked
2 ½ cups Parmesan cheese

DIRECTIONS

1. In a large rondeau, add olive oil over medium high heat.
2. Add onions and stir to coat.
3. Reduce heat to medium low, and continue cooking onions, stirring every 2-3 minutes until onions have started to caramelize (about 30 minutes).
4. Add garlic and cook for 30 seconds.
5. Add frozen peas and cook for 1 minute.
6. Add vegetable stock and deglaze pan, scraping the bottom to remove brown bits.
7. Add Red Gold® Plant Based Bolognese Pasta Sauce, chili flakes, salt and black pepper and bring to a boil.
8. Lower to a simmer and cook for 5 minutes.
9. Add cream and stir to combine.
10. Cook gnocchi according to packaging instructions.
11. Add cooked gnocchi to sauce and stir to combine.
12. Pour into 2 ½" deep full size hotel pans and garnish with Parmesan cheese.

RED GOLD®



Butternut Squash, Black Bean & Corn Chili



This dish has all you need for a perfect hearty and healthy vegetable chili. This recipe made with Red Gold Plant Based Protein Italian Sausage Pasta Sauce, butternut squash, and corn will leave customers wanting more.

PREP TIME 40 Minutes

COOK TIME 45 minutes

YEILD FROM ONE CAN about 40 cups

INGREDIENTS

½ cup olive oil
9 cups red onions, diced
5 ½ cups corn, fresh or frozen
18 cups butternut squash, diced ½"
6 Tbsp garlic, chopped
¾- #10 can black beans, cooked, drained
1- #10 can Red Gold® Plant-Based Bolognese Pasta Sauce
2 qts vegetable broth
½ cup chili powder
1 ½ tsp cayenne pepper
1 ½ Tbsp cumin, ground
1 ½ Tbsp salt
1 ½ tsp black pepper, ground

GARNISH AS DESIRED

Avocado, diced
Jalapeños, thinly sliced
Sour cream
Cilantro, chopped

DIRECTIONS

1. In a large rondeau over high heat, add olive oil, red onions and corn. Cook for 3-4 minutes until corn has started to char and caramelize.
2. Add butternut squash and cook for another 5-7 minutes, reduce heat if necessary to keep from burning.
3. Add garlic and sauté for 30 seconds. Add chili powder, cayenne, cumin, salt and pepper.
4. Add black beans, Red Gold® Plant-Based Bolognese Pasta Sauce and vegetable broth. Bring to a boil and then reduce heat to a simmer.
5. Cover the pot with a lid and simmer for 20-30 minutes until chili has reduced some and started to thicken.
6. Ladle chili into bowl and top with diced avocado, sliced jalapeños, sour cream and chopped cilantro as desired.

RED GOLD®



Vegetable Curry Shepherd's Pie



A classic comfort food with a twist! This traditional dish made with a blend of vegetables, thyme, curry powder, and Red Gold Plant Based Bolognese Pasta Sauce is irresistible. Try it for yourself!

PREP TIME 45 Minutes

COOK TIME About 1 hour 20 Minutes

YIELD FROM ONE CAN 2- 2 ½" deep full size hotel pans

INGREDIENTS

POTATO TOPPING

10 lb russet potatoes, peeled, chopped
½ lb butter
2 ½ cups heavy cream
5 thyme sprigs
10 garlic cloves, smashed
2 ½ tsp salt
1 tsp black pepper, ground

VEGETABLE FILLING

½ cup olive oil
5 cups leeks, diced
5 cups celery, diced
5 cups carrots, diced
11 cups mushrooms, diced
8 cups turnips, diced
2/3 cup garlic, minced
6 cups lentils, cooked*
¼ cup curry powder
1- #10 can Red Gold® Plant-Based Bolognese Pasta Sauce
1 ½ Tbsp kosher salt
¾ tsp black pepper, ground
Parsley, chopped

*Green or black lentils work best, though brown lentils will work also, just cook them to al dente.

DIRECTIONS

1. Preheat oven to 400°F.
2. Bring a large stock pot of salted water and potatoes to a boil. Cook until potatoes are fork tender, approximately 10-12 minutes. Strain and set aside.
3. While potatoes are cooking in a medium pot, heat butter, heavy cream, thyme, garlic, salt and pepper and bring to simmer. Once simmering remove from heat and allow to steep for 5 minutes. Remove garlic cloves and thyme sprigs.
4. Mash potatoes until smooth blending with warm heavy cream mixture and combine thoroughly.
5. Set aside to cool.
6. In a large rondeau, add olive oil over medium high heat. Add leeks and cook for 2-3 minutes.
7. Add celery and carrots and cook for 5-6 minutes.
8. Add mushrooms and cook for 3-4 minutes.
9. Add turnips and cook for 4-5 minutes.
10. Add garlic and cook for 30 seconds. Add curry powder and stir to combine
11. Add cooked lentils and blend gently but thoroughly.
12. Add Red Gold® Plant-Based Bolognese Pasta Sauce and bring to a simmer.
13. Remove from heat. Transfer to 2 ½" deep full size hotel pans.
14. Place mashed potatoes into a piping bag with a star tip. Pipe the mashed potatoes on top of the vegetables. (or dollop potatoes across the top and spread out with an offset spatula)
15. Place in the oven for 40-45 minutes until the top is brown and bubbly with an internal temperature of 165°F.
16. Remove from the oven and garnish with chopped parsley.