



*Vegetable
Curry
Shepherds
Pie*



Plant-Based BOLOGNESE Pasta Sauce *recipes*

Creamy Gnocchi Bolognese

Yield: 27 cups
(1 $\frac{2}{3}$ gallons sauce)
2- $\frac{1}{2}$ " deep full size hotel pans (with gnocchi)

Ingredients:

- $\frac{1}{2}$ cup olive oil
- 18 cups yellow onions, julienned
- $\frac{2}{3}$ 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
- $2\frac{1}{4}$ tsp kosher salt
- 1 tsp black pepper, ground
- $2\frac{1}{4}$ cups heavy whipping cream
- 9 lb gnocchi, uncooked
- $2\frac{1}{2}$ cups Parmesan cheese

Method of Preparation:

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 caramelize (about 30 minutes).
5. Add frozen peas and cook for 30 seconds.
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 $\frac{1}{2}$ " deep full size hotel pans and garnish with Parmesan cheese.



*Butternut Squash,
Black Bean & Corn Chili*

Butternut Squash, Black Bean & Corn Chili

Yield: about 40 cups
(2 ½ gallons)

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

Method of Preparation:

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.



Vegetable Curry Shepherd's Pie

Yield: about 10 lb mashed potatoes;
about 2 gallons vegetable filling
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
⅔ 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

Method of Preparation:

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.

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



*5-Cheese
Truffle Bake*



*Versatile
Vegetable
Stuffing*



Yield: about
18 cups sauce

Plant-Based SAUSAGE Pasta Sauce *recipes*



Italian Sausage Pizza Sauce

Ingredients:

- ½ cup olive oil
- 9 cups yellow onions, medium diced
- ¼ cup garlic, minced
- 2 ¼ tsp crushed red pepper
- 12 oz Red Gold® Tomato Paste
- ¼ cup dark brown sugar
- ¼ cup balsamic vinegar
- 1- #10 can Red Gold® Plant-Based Italian Sausage Pasta Sauce
- 2 ½ tsp kosher salt
- 1 ¼ tsp black pepper, ground

Method of Preparation:

1. Preheat oven to 475 °F. In a large rondeau over medium high add olive oil and onions. Stir to coat.
2. Reduce heat to medium low, and continue cooking onions, stirring every 2-3 minutes until onions have caramelized (about 30 minutes).
3. Add the garlic, brown sugar, Red Gold® Tomato Paste, salt, pepper and balsamic vinegar.
4. Add the Red Gold® Plant-Based Italian Sausage Pasta Sauce, stir to combine.
5. Bring sauce to a simmer and let simmer for 5-10 minutes. Remove from heat. Cool and reserve for pizza prep.



Five Cheese Truffle Italian Sausage Pasta Bake

Yield: 27 cups sauce
(1 $\frac{2}{3}$ gallons)
2- 2 $\frac{1}{2}$ " deep full size hotel pans

Ingredients:

4 $\frac{1}{2}$ 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 $\frac{1}{4}$ cups Gouda, shredded
2 $\frac{1}{4}$ cups fontina, shredded
2 $\frac{1}{4}$ cups Asiago, shredded
2 $\frac{1}{4}$ cups Parmesan cheese, grated
4 tsp kosher salt
2 $\frac{1}{4}$ tsp black pepper, ground

crumb topping

1 $\frac{1}{4}$ cups Parmesan cheese, grated
2 $\frac{1}{4}$ cups panko breadcrumbs
 $\frac{1}{4}$ cup olive oil
2 $\frac{1}{2}$ lemons, zested
1 cup basil, chopped

Method of Preparation:

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 $\frac{1}{2}$ " 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



Italian Sausage Versatile Vegetable Stuffing

Yield: about 20 cups filling
(1 $\frac{1}{4}$ gallons)

Ingredients:

$\frac{1}{2}$ cup olive oil
4 $\frac{1}{2}$ cups yellow onion, diced
3 $\frac{1}{2}$ cups carrots, diced $\frac{1}{4}$ "
16 oz mushrooms, baby bella, diced $\frac{1}{4}$ "
2 $\frac{1}{2}$ lb artichoke hearts, canned,
drained, diced $\frac{1}{4}$ "
 $\frac{1}{4}$ cup garlic, minced
1 $\frac{1}{4}$ cup sun dried tomatoes, oil packed, chopped $\frac{1}{4}$ "
1- #10 can **Red Gold® Plant-Based Italian Sausage**
Pasta Sauce

8 oz spinach, fresh, chopped
 $\frac{1}{2}$ cup butter
4 $\frac{1}{2}$ tsp kosher salt
2 tsp black pepper, ground
2 lemons, zested
 $\frac{1}{2}$ cup basil, chopped

Method of Preparation:

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 $\frac{1}{4}$ " diced potatoes)

1 cup filling
 $\frac{1}{4}$ cup cooked potatoes (diced $\frac{1}{4}$ ")

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
 $\frac{1}{3}$ cup cooked rice
 $\frac{1}{4}$ 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
 $\frac{1}{3}$ 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.

