



# Pasta **PICCOLOS**<sup>TM</sup>

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BROOKLYN OVEN PASTA PICCOLOS

## PREPARATION

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### **Pan sauté**

Place 1 tsp of olive oil and 1 tsp salted butter in a medium sauté pan on medium heat until the butter melts and the oil gets hot. Place 6-8 frozen Pasta Piccolos in the hot pan and cook each side of the pasta for approx 1-2 minutes. Flip once with a metal spatula.

Drain on paper towel to remove some of the excess oil and serve immediately.

### **Toaster Oven**

Preheat the oven at 375 degrees F. Place 6-8 frozen Pasta Piccolos on a baking tray coated with nonstick vegetable spray. Place frozen pasta in a preheated oven for approx 6-7 minutes or until the Pasta Piccolos become golden brown or an internal temperature of 165 degrees F. Cooking times will vary depending on the oven and the level of thawing that has occurred.

DO NOT OVERCOOK.

### **Microwave**

Place 6-8 frozen Pasta Piccolos on a microwaveable plate on full-power for 45 seconds and serve immediately

## SERVING IDEAS

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### **Pasta Bites Sausage Napoleon**

Pan fry Pasta Piccolos until warm. Place slices of cooked sweet Italian sausage between two layers of sausage and vodka sauce Pasta Piccolos. Top with fresh sliced rounds of mozzarella and additional marinara. Place in a 325 degrees F oven for 8-10 minutes or until the mozzarella gets warm and starts to melt. Garnish with fresh basil leaves

### **Eggplant Piccolo**

Place 2 Marinara Chicken Parmesan Pasta Piccolos between two breaded and fried slices of eggplant. Heat in the 325 degrees F oven for 6-8 minutes. Top with warm marinara sauce and grated Regiano cheese

### **Kids Pasta Panini**

Place 3 slices of pepperoni and 1 slice of American cheese between 2 Four Cheese Carbonara Pasta Piccolos. Place in microwave for 11 1/2 minutes on full power. Serve with potato chips sprinkled with grated cheese.

### **Antipasto**

Serve 6 Pasta Piccolos warm with a cup of Marinara for dipping on an oversized tray filled with assorted olives, cubes of Italian cheese, slices of Pepperoni, marinated artichokes, bread sticks, marinated mushrooms, and giardinera.

### **Additional Serving options:**

Serve with peppercorn or ranch dressing for dipping

Drizzle additional Marinara and sprinkle with feta cheese and chopped parsley

Combine prepared basil pesto with prepared mayonnaise and use for dipping