

Ferraro's Cucina

Chili Steak Salad

Ingredients

- 2 tsp **Chili Powder**
- 2 **Striploin Steaks** (trimmed)
- 1 **Lime**
- 1/2 cup **Apricot Jam**
- 1 package **Spring Greens**
- Extra Virgin Olive Oil**
- 1 clove **Garlic**
- Salt & Pepper**



Prep Time: 5 Minutes
Cook Time: 10 Minutes
Total Time: 15 Minutes

Preparation

Combine 2 tbsp Extra Virgin Olive Oil with chili powder, 1 minced large clove garlic and 1/4 tsp salt. Spread over both sides of steaks. Using fine grater, remove 1/2 tsp lime rind from lime and squeeze out juice to make about 2 tbsp. Place lime rind and juice in small bowl and mix with apricot jam. Heat a cast iron skillet over medium-high heat and brown steaks on both sides. Reduce heat to medium-low and spoon apricot jam mixture over top, let cook for about 3 minutes or until desired doneness. Remove to cutting board and let stand for 3 minutes. Toss salad greens with 2 tbsp Extra Virgin Olive Oil and 1/2 tsp each salt and pepper. Slice steak thinly and place over top of greens. Spoon pan drippings over steak to serve.



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Brodetto with Mussels

Ingredients

1 can **Cannellini or Romano Beans**
(drained and rinsed)

1 - 28 oz can **San Remo
Diced Tomatoes**

1 - 946 ml **Imagine Chicken Broth**

907 g **Fresh Mussels**

3 tablespoons **Basil** (chopped)

Extra Virgin Olive Oil

Onion

Garlic

Salt & Pepper



Prep Time: 10 Minutes

Cook Time: 30 Minutes

Total Time: 40 Minutes

Preparation

Heat 2 tablespoons extra virgin olive oil in soup pot over medium heat.

Cook 1 chopped onion and 3 minced cloves garlic for 5 minutes or until softened.

Add beans and tomatoes, simmer for 5 minutes.

Add chicken broth and bring to a boil, reduce heat and simmer for 10 minutes.

Add mussels, basil and 1/4 teaspoon each salt and pepper to broth; cover and cook for about 10 minutes or until mussels open.

Ladle into bowls to serve.



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Fresh Ravioli Skillet Lasagna

Ingredients

- 2 cups **Tomato Basil Pasta Sauce**
- 1 cup **No Salt Vegetable Broth**
- 1 package **Butternut Squash (or Your Favourite) Ravioli**
- 1 - 300 g **Ricotta Cheese**
- 2 cups **Baby Spinach**
- Canola Cooking Spray**



Prep Time: 5 Minutes
Cook Time: 15 Minutes
Total Time: 20 Minutes

Preparation

Spray nonstick skillet with Canola Cooking Spray, set aside.

Combine pasta sauce and broth together and pour 1 1/2 cups into bottom of skillet. Nestle half of the ravioli into sauce. Spoon ricotta over top and sprinkle with spinach.

Add remaining ravioli and pour remaining sauce mixture over top. Cover and bring to a simmer over medium heat. Reduce heat to medium-low and simmer gently for 10 minutes. Uncover and cook for 5 minutes or until ravioli are tender. Use a large spoon to serve lasagna out of the skillet.



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