



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

Salmon/Crab Pasta



RASTELLI SEAFOOD EXCLUSIVE!

All seafood used in these products are the finest ingredients available. Backfin crabmeat and Atlantic Salmon with creamy ricotta cheese.

AVAILABLE:

Crab Shells	96/2 oz.
Salmon Shells	96/2 oz.
Crab Ravioli	100/1.3 oz.
Salmon Ravioli	100/1.3 oz.



FRESH FACTS:

- Cooked pasta with the perfect blend of salmon or crab and ricotta cheese
- Add light sauce and serve as an appetizer or a main dish
- Shells can be placed in shallow pan with sauce and baked

Product of USA



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

BAKED CRAB SHELLS WITH CREAMY RED PEPPER-FETA SAUCE

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|---|---------------------------------|
| 2 tbsp. olive oil | 1/2 cup vegetable stock |
| 1 small onion, chopped | 1 cup crumbled feta cheese |
| 2-3 garlic cloves, chopped | 1 tbsp. fresh parsley |
| 1 (16 oz.) jar roasted red peppers, drained and chopped | 8-10 Crab Stuffed Shells |
| | Salt and pepper to taste |

DIRECTIONS: Heat oil in a heavy skillet over medium-high heat. Sauté onion and garlic until soft for about 10 minutes. Add roasted red peppers and sauté until heated through. Remove from heat and let cool slightly. Place mixture in food processor along with stock and all but 2 tbsp. of feta cheese. Process until well combined and smooth for about 30 seconds. Arrange shells in deep baking dish and cover with sauce completely. Sprinkle remaining feta cheese on top and bake at 425 degrees for 35-40 minutes. **Yields 2 servings**



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

BAKED SALMON SHELLS WITH DILL ALFREDO SAUCE

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|----------------------------------|-----------------------------------|
| 1/4 cup sweet butter | 1/2 cup mozzarella cheese |
| 1 cup heavy cream | 1/4 cup fresh dill, chopped |
| 1 clove garlic, minced | Salt and pepper to taste |
| 1 1/2 cup grated parmesan cheese | 8-10 Salmon Stuffed Shells |

DIRECTIONS: Melt butter in a medium sized saucepan over medium-low heat. Add heavy cream and simmer for about 5 minutes. Add garlic and cheese. Whisk quickly, heating through. Stir in fresh dill and set aside. Arrange shells in deep glass baking dish. Cover with sauce and fresh grated mozzarella cheese. Bake in oven at 425 degrees for 35-40 minutes. Let sit for 5 minutes then serve. **Yields 2 servings**



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

CRAB RAVIOLIS WITH MUSHROOM AND GARLIC CREAM SAUCE

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|--------------------------------------|--|
| 15 Large Crabmeat Raviolis | 1/2 cup heavy cream |
| 3 tbsp. butter | 2 oz. Bel Paese cheese, cut into small cubes |
| 8 oz. white button mushrooms, sliced | 1/4 cup fresh chopped parsley |
| 3 medium garlic cloves, sliced thin | Freshly ground black pepper |
| Pinch of dried rosemary | Salt to taste |

DIRECTIONS: Bring a large pot of water to a boil with salt. Add raviolis and cook for 6 minutes. While raviolis are cooking, begin to make sauce by melting butter in large skillet over medium low heat. Add garlic, sliced mushrooms and a generous amount of fresh cracked black pepper. Cook until mushrooms exude their juices, stirring occasionally for about 5 minutes. Add heavy cream and let reduce until sauce thickens about for 3-5 minutes. Season with salt and add parsley. Toss with raviolis and serve. **Yields 2-3 servings**



ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

SALMON RAVIOLIS W/SUNDRIED TOMATO & BASIL BUTTER SAUCE

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|---|-------------------------------------|
| 15 Large Salmon Raviolis | 2 tbsp. fresh Basil, chopped |
| 1 cup butter, melted with foamy top discarded | 10 pcs. sun dried tomatoes, chopped |
| 3 tbsp. olive oil | 1 clove of garlic sliced thin. |

DIRECTIONS: Bring large pot of water to a boil with salt. Add raviolis and cook for 6 minutes. While raviolis are cooking, begin to make sauce by combining oil and butter in a medium size sauté pan along with chopped sundried tomatoes and garlic. Simmer for 5 minutes to infuse flavors. Remove from heat and add fresh chopped basil. Season with salt and pepper to taste. Add cooked raviolis and toss gently. **Yields 3-4 servings**



Imported by Rastelli Seafood, Egg Harbor City, New Jersey