

Porcini and Truffle Cappellacci with CousCous and Quinoa Blend

Servings: 4

INGREDIENTS

- 8 ea Rykoff Sexton™ tricolor Israeli couscous and quinoa blend
- 3 oz Chef's Line™ chicken stock
- 8 ea Chef's Line porcini and truffle cappellacci
- 8 oz tomato sauce (see right)
- 4 ea Parmesan chips (see right)
- 2 oz Rykoff Sexton extra-virgin olive oil

PREPARATION

Braise the couscous in chicken stock reconstituted with 12 oz water until tender, 10-15 minutes. Poach the cappellacci until tender. Serve with tomato sauce and Parmesan chips.

Tomato Sauce

INGREDIENTS

- 8 oz Rykoff Sexton™ whole, peeled Italian tomatoes
- 2 oz Rykoff Sexton extra-virgin olive oil
- tt salt and pepper

PREPARATION

Blend tomatoes to a fine consistency. Add in oil, salt and pepper.



Parmesan Chips

INGREDIENTS

- 4 oz Roseli® Parmesan cheese

PREPARATION

Grate the Parmesan cheese. Place in 4 circles on a nonstick pan. Bake in a high oven for 3 minutes. Remove from oven and let crisp.

