



Artichoke Harmony of Vegetables and Garlic Pizza



91018
6/88 oz/cs
Artichoke Quarters
in Oil/Herb

Artichoke Harmony of Vegetables and Garlic Pizza

- 2 clove Garlic, minced
- 6 oz Mozzarella Cheese (Shredded)
- 3 oz MENU Pomodorina Sauce
- 3 oz MENU Artichoke Quarters in Oil/Herb
- 2 oz MENU Harmony of Vegetables
- 1 tbsp Extra Virgin Olive Oil
- Pizza Dough (Ready Made)

Artichoke Harmony of Vegetables and Garlic Pizza

Preheat oven at 450°. Heat a medium skillet with extra virgin olive oil and add garlic, cook and stir for less than

1 minute. Add Artichoke quarters and stir and coat in garlic and oil, remove from heat. Spread Pomodorina sauce over prepared pizza dough, spread on top the shredded mozzarella cheese, then the artichoke quarters with garlic, and finish topping with harmony of vegetables. Place in preheated oven and bake for about 20 minutes or until the crust is golden brown.



91001
6/27 oz/cs
Artichoke Heart
Sauce (Cold Prep)

Artichoke & Chicken Stuffed Manicotti over Saffron Four Cheese Sauce

Artichoke & Chicken Stuffed Manicotti over Saffron Four Cheese Sauce

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|--------|---|------|----------------------------|
| 4 oz | Chicken Breast | 3 oz | Haco Saffron Cream Soupmix |
| 4 oz | Ricotta Cheese | 1 qt | Water |
| 4 | Manicotti | | Salt & Pepper to taste |
| 2 oz | Grated Parmesan Cheese | | |
| 3 oz | MENU Artichoke Heart Sauce (Cold Process) | | |
| 3 oz | Haco Four Cheese Sauce | | |
| 2 cups | Water | | |
| 1 tbsp | Extra Virgin Olive Oil | | |
| ½ tsp | Hacomat Seasoning | | |

Artichoke & Chicken Stuffed Manicotti over Saffron Four Cheese Sauce

Roughly chop the chicken breast and cook in a pan with olive oil, allow to chill. Cook the manicotti in hot salted water once cooked chill in cold salted water. Prepare the Four Cheese sauce and Saffron Cream Soupmix as per directions on the packaging, combine and keep warm. In a food processor mix the chicken breast, ricotta cheese, grated parmesan cheese and artichoke heart sauce. Adjust with salt and pepper as desired. Stuff the manicotti with the chicken filling. Serve the manicotti with the saffron four cheese sauce.