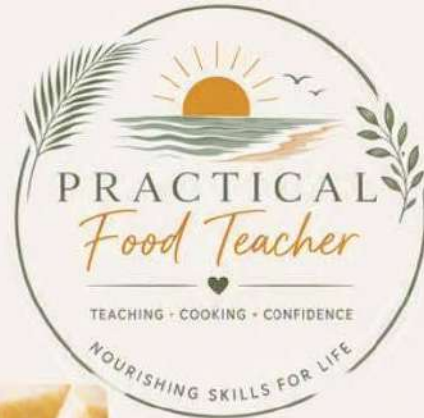


5 PASTA SAUCES

SIMPLE • DELICIOUS • PERFECT FOR EVERY PASTA



ALFREDO SAUCE

- 4 tbsp butter
- 4 cloves garlic, minced
- 2 cups heavy cream
- 1½ cups grated Parmesan cheese
- ½ tsp salt
- ½ tsp black pepper



CHEF'S TIP

Use quality ingredients and balance the flavors. That's the secret to a perfect sauce!



MARINARA SAUCE

- 2 tbsp olive oil
- 1 small onion, finely diced
- 4 cloves garlic, minced
- 1 can (28 oz) crushed tomatoes
- 1 tsp Italian seasoning
- 1 tsp sugar
- ½ tsp salt
- ¼ tsp black pepper
- 2 tbsp fresh basil, chopped



FRESH INGREDIENTS

Fresh is best! Great ingredients make all the difference.



PESTO SAUCE

- 2 cups fresh basil leaves
- ⅓ cup grated Parmesan cheese
- ¼ cup pine nuts
- 2 cloves garlic
- ½ cup olive oil
- ½ tsp salt
- ¼ tsp black pepper



EASY TO COOK

Quick, easy and full of flavor. Perfect for any busy day.



CAJUN PASTA SAUCE

- 2 tbsp butter
- 3 cloves garlic, minced
- 1½ cups heavy cream
- ½ cup grated Parmesan cheese
- 1 tbsp Cajun seasoning
- ½ tsp paprika
- ¼ tsp black pepper



MADE WITH LOVE

Made from scratch with care and a little love.



Cook with Passion

