



## Shrimp with Garlic Cream Sauce over Linguine

Serves 4 as an entrée, 8 as hors d'oeuvres  
Prep time: 10 minutes, Cook time: 15 minutes

1 cup hot water  
1 cup Original NESTLÉ® COFFEE-MATE® Powdered Coffee Creamer  
8 large cloves garlic, unpeeled  
16 large shrimp, peeled and deveined  
2 tablespoons extra-virgin olive oil  
1 teaspoon cornstarch  
3 tablespoons finely chopped parsley  
¾ cup (2.25 oz.) BUITONI® Refrigerated Freshly Shredded Parmesan Cheese  
1 pkg. (9 oz.) BUITONI® Refrigerated Linguine prepared at the last minute

WHISK together water and COFFEE - MATE until smooth. BRING 6 cups water to a boil in medium saucepan. Add garlic; cook for 2 minutes. Add shrimp; cook for 2 minutes or until pink. Drain. Peel and chop garlic. HEAT oil in large skillet over medium-high heat. Add garlic; cook and stir, for 1 minute. WHISK in COFFEE - MATE mixture and cornstarch until dissolved. Cook, whisking occasionally, 3-4 minutes or until sauce begins to thicken. Stir in parsley, cheese and shrimp. Season with salt and pepper. Pour sauce over pasta; toss to coat.

linguini - linguini  
[lin-gwee-nee]



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## Tortellini Salad Italiana

Serves 12 as an entrée, 24 as hors d'oeuvres  
Prep time: 20 minutes, Cook time: 10 minutes

1 package (20 oz.) BUITONI® Refrigerated Family Size Mixed Cheese Tortellini prepared according to package directions  
2 cups thinly sliced yellow bell peppers  
1 cup (4 oz.) halved small fresh mozzarella cheese balls (bocconcini)  
1 cup bottled Italian vinaigrette dressing  
½ cup (3 oz.) thinly sliced prosciutto  
½ cup drained, diced sun-dried tomatoes  
½ cup thinly sliced basil  
Fresh cracked black pepper (optional)

COMBINE prepared pasta, bell peppers, cheese, vinaigrette, prosciutto, tomatoes and basil in medium bowl. Sprinkle with pepper. Refrigerate for 1 hour.

insalata - salad *i*  
[in-sah-lah-tah]



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## Linguine with Clams in Saffron Alfredo Sauce

Serves 2 as an entrée, 4 as hors d'oeuvres  
Prep time: 10 minutes, Cook time: 15 minutes

1 pound (about 24) small fresh clams, scrubbed clean  
1 cup white wine  
2 teaspoons chopped garlic  
1 container (10 oz.) BUITONI® Refrigerated Alfredo Sauce or Light Alfredo Sauce  
½ teaspoon saffron strands\*  
1 package (9 oz.) BUITONI® Refrigerated Linguine  
2 tablespoons chopped parsley (optional)

STEAM clams with wine and garlic in covered, medium saucepan over medium-high heat for about 5 minutes or until clams open. Drain clams, reserving ½ cup cooking liquid. HEAT sauce, reserved cooking liquid and saffron in small saucepan over low heat for 5 minutes. Stir until blended and saffron imparts a yellow color to sauce. PREPARE pasta according to package directions. TOP pasta with sauce and clams. Garnish with chopped parsley. Serve immediately.

\*Saffron strands can be found in the spice section of major grocery and specialty stores.



vongole- clams  
[vahn-go-lay]



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## Herbed Ravioli Salad

Serves 6 as an entrée, 12 as hors d'oeuvres  
Prep time: 10 minutes, Cook time: 5 minutes

1 package (20 oz.) BUITONI® Refrigerated Family Size Four Cheese Ravioli  
1 container (15 oz.) BUITONI® Refrigerated Marinara Sauce  
½ cup bottled ranch dressing  
½ cup diced celery  
½ cup diced cucumber  
½ cup diced red onion  
2 tablespoons coarsely chopped fresh basil

PREPARE pasta according to package directions; rinse in cold water. COMBINE sauce and dressing in large bowl; mix well. Add pasta, celery, cucumber, onion and basil; toss gently. Cover and refrigerate 1 hour.



erba - herbs  
[er-ba]

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## Angel Hair Pasta with Lemon Chicken

Serves 4 as an entrée, 8 as hors d'oeuvres  
Prep time: 10 minutes, Cook time: 5 minutes

1 package (9 oz.) BUITONI® Refrigerated Angel Hair Pasta  
1 ½ cups cooked diced chicken  
½ cup butter melted  
2 to 3 tablespoons lemon juice  
2 tablespoons chopped fresh parsley  
or 1 teaspoon dried parsley  
¼ teaspoon marjoram  
¼ teaspoon garlic powder

PREPARE pasta according to package directions.  
TOSS pasta with chicken, butter, lemon juice, parsley, marjoram and garlic powder. Season with salt and ground black pepper, if desired.

limone - lemon  
[lee-moh-nay]



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## Grilled Tri-Color Peppers with Whole Wheat Chicken and Prosciutto Ravioli

Serves 6 as an entrée, 12 as hors d'oeuvres  
Prep time: 15 minutes, Cook time: 20 minutes

2 each yellow, red and orange bell peppers  
3 to 4 teaspoons finely chopped garlic  
1 teaspoon kosher salt  
¼ cup extra-virgin olive oil  
1 package (20 oz.) BUITONI® Refrigerated Whole Wheat Chicken & Prosciutto Ravioli  
¼ cup (.75 oz.) BUITONI® Refrigerated Freshly Shredded Parmesan Cheese  
2 tablespoons chopped fresh basil or flat-leaf parsley (optional)  
Ground black pepper (optional)

PREHEAT grill to medium-high. Using tongs, place peppers on grill. Cook on each side 3-4 minutes or until skins are lightly charred. Transfer peppers to a baking dish and cover; cool for about 20 minutes. PLACE garlic and salt in large serving bowl; mash to a paste. Add oil; whisk until the salt is dissolved. Remove and discard skins, stems and seeds from peppers. Cut peppers into strips. Add to bowl with garlic. PREPARE pasta according to package directions. Place pasta in serving bowl with cheese and basil. Toss gently to coat. Season with pepper.

yellow peppers -  
peperone giallo

y

[pep-eh-roh-nee-jahl-lah]



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