



# Perfect<sup>TM</sup> Italiano

*Perfect Partner for*  
**WEEKDAY  
MEALS**

**5** | *fresh & simple  
weekday meals*



To make a fresh fruit salad sing, simply mix Perfect Italiano™ Ricotta with honey or vanilla and add to your fruit salad



## *Ricotta, Leek & Corn Fritters with Zucchini Noodles*

### INGREDIENTS

- 400g Perfect Italiano™ Ricotta
- 40g Perfect Italiano™ Parmesan, grated
- 1 leek, sliced
- 1 can sweetcorn, kernels
- 80g flour
- 4 eggs
- 1 tbsp olive oil
- 2 large zucchini, finely sliced or noodled
- 1 red chili, finely sliced
- 1 lemon, juiced

### METHOD

- In a bowl combine the Perfect Italiano™ Ricotta and Parmesan, leeks, corn kernels, flour, eggs and a pinch of salt and pepper. Mould batter into shape.
- Heat a non-stick pan, add olive oil and cook each fritter until golden brown and cooked through.
- While fritters are cooking spiralise the zucchini (alternatively finely slice) then toss with chili, lemon juice, olive oil and salt and pepper.
- Serve fritters with zucchini noodles.



SERVES 4



PREP TIME  
5 MINS



COOK TIME  
10 MINS



# One Pot Bacon, Broccoli & Pea Linguine



SERVES 4



PREP TIME  
5 MINS



COOK TIME  
15 MINS

## INGREDIENTS

- 800ml vegetable stock
- 250g linguine pasta
- 1 onion, sliced
- 1/2 broccoli, broken into florets
- 250g bacon, chopped
- 150g peas
- 1 clove garlic, crushed
- 40g Perfect Italiano™ Parmesan, shaved (plus extra to serve)

## METHOD

- In a large heavy pot add all ingredients except the Perfect Italiano™ Parmesan.
- Bring to the boil, then begin tossing for 7-8 minutes, add parmesan and continue cooking for another 1-2 minutes until the pasta and vegetables are tender.
- Let pasta sit for a couple of minutes before serving, allowing pasta to soak the excess stock in the pot.
- Season, then top with extra Perfect Italiano™ Shaved Parmesan and serve.



To liven up steamed vegetables, sprinkle with Perfect Italiano™ Shaved Parmesan before serving





# Folded Beef & Ricotta Pita Pizza



SERVES 4



PREP TIME  
5 MINS



COOK TIME  
10 MINS

## INGREDIENTS

- 1 tbsp olive oil
- 400g beef mince
- 1 onion, diced
- 2 cloves garlic, crushed
- 1 tsp paprika
- 40g Western Star™ Butter
- 4 pita bread
- 200g Perfect Italiano™ Ricotta
- 100g baby spinach leaves
- 1 tomato, diced
- 200g Perfect Italiano™ Perfect Pizza

## METHOD

- In a hot frying pan add oil, beef mince, onion, garlic and paprika. Brown the meat quickly then remove from pan and set aside.
- Brush pita with butter and place down in a frying pan over a medium heat, constantly flip pita for 1 min. Then spread ricotta over half of the pita followed by spinach, mince, tomato and Perfect Italiano™ Perfect Pizza.
- Fold the pita in half and continue cooking for 3-4 minutes or until bread is crispy and golden, then flip and repeat for 1-2 minutes.
- Repeat with remaining pita, cut in half and serve.



Try Perfect Italiano™ Perfect Pizza with alternative pizza bases such as cauliflower or field mushrooms





Turn your next Toastie into an open top one with Perfect Italiano™ Perfect Bakes for that perfect golden finish and flavour



## Italian Braised One Pot Chicken

### INGREDIENTS

4 chicken breast

1 tbsp olive oil

3 cloves garlic, crushed

400g tomato crushed

200g cherry tomatoes,  
chopped

1/2 tsp dried oregano

1/4 tsp chili flakes

250g Perfect Italiano™  
Perfect Bakes

Fresh basil leaves, to garnish

### METHOD

- Season chicken, add to a hot oven-proof pan with olive oil and seal both sides.
- Add garlic to the pan and cook for 1-2 minutes then add the remaining ingredients except Perfect Italiano™ Perfect Bakes and basil, bring to the boil and simmer for 8-10 minutes.
- Sprinkle with Perfect Italiano™ Perfect Bakes and finish pan under the grill (or oven) for 2-3 minutes or until cheese has melted and chicken is cooked.
- Season, scatter with fresh basil and serve alongside a fresh garden salad.



SERVES 4



PREP TIME  
5 MINS



COOK TIME  
15 MINS



# Chicken & Mushroom Baked Risotto



SERVES 4



PREP TIME  
5 MINS



COOK TIME  
30 MINS

## INGREDIENTS

- 1 tbsp olive oil
- 50g Western Star™ butter
- 300g chicken, diced
- 250g button mushrooms, sliced
- 1 onion, sliced
- 1 clove garlic, crushed
- 250g arborio rice
- 800ml chicken stock
- 250g Perfect Italiano™ 4 Cheese Melt

## METHOD

- Pre heat oven to 180°C.
- Heat oil and butter in a large oven proof pot over a high heat, then add chicken and brown quickly. Add mushroom, onion and garlic. Continue cooking then add rice and stock and bring to the boil.
- Add Perfect Italiano™ 4 Cheese Melt, then cover and place in the oven for 30 minutes.
- Allow risotto to rest before serving.



For an easy entertaining idea, slice zucchini into 1cm rounds, top with Perfect Italiano™ 4 Cheese Melt and bake in the oven until the cheese is perfectly golden. Season with salt and pepper and serve warm





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