



food
solutions
enhancing taste creations

SPC PIZZA & PASTA TOMATO SAUCE SPAGHETTI BOLOGNESE

Serves 4 Cooking time 55 mins

Ingredients

2 tbsp olive oil
1 onion, finely chopped
1 celery stalk, finely chopped
1 carrot, finely chopped
50g sliced pancetta, finely chopped
2 garlic cloves, crushed
500g beef mince*
1/4 cup red wine
410gms SPC Pizza and Pasta Sauce
1 1/2 cups water
2 dried bay leaves
1/2 tsp dried oregano
500g cooked spaghetti

*To make this plant based, you can replace the Bolognese with plant based beef, or use our SPC Jackfruit and create a pulled beef Ragu

Method

1. Heat oil in a large, heavy based saucepan on high. Sauté onion, celery, carrot and pancetta 4-5 minutes, until vegetables are tender. Stir in garlic and cook 1 minute more.
2. Add mince and brown well, 4-5 minutes, breaking up lumps as it cooks. Pour wine into pan to deglaze.
3. Mix in SPC Pizza and Pasta Sauce with 1 1/2 cups water, bay leaves and oregano. Bring to the boil. Reduce heat to low and simmer 15 minutes, until thickened. Season.
4. Serve sauce with hot cooked spaghetti or other pasta of choice, sprinkled with grated parmesan and Basil.

Tip Add some chopped mushrooms and zucchini if desired with the other vegetables. A pinch of sugar added with the seasonings will reduce acidity. This sauce freezes well – it's great to have a batch on hand.



SPC Pizza & Pasta Tomato Sauce 3kg
SPC ITEM# 01128656001

SPC Jackfruit 410g
SPC ITEM# 01400425906





**food
solutions**
enhancing taste creations

SPC PIZZA & PASTA TOMATO SAUCE SEAFOOD LOVER'S PIZZA

Serves 4 Cooking time 25 mins

Ingredients

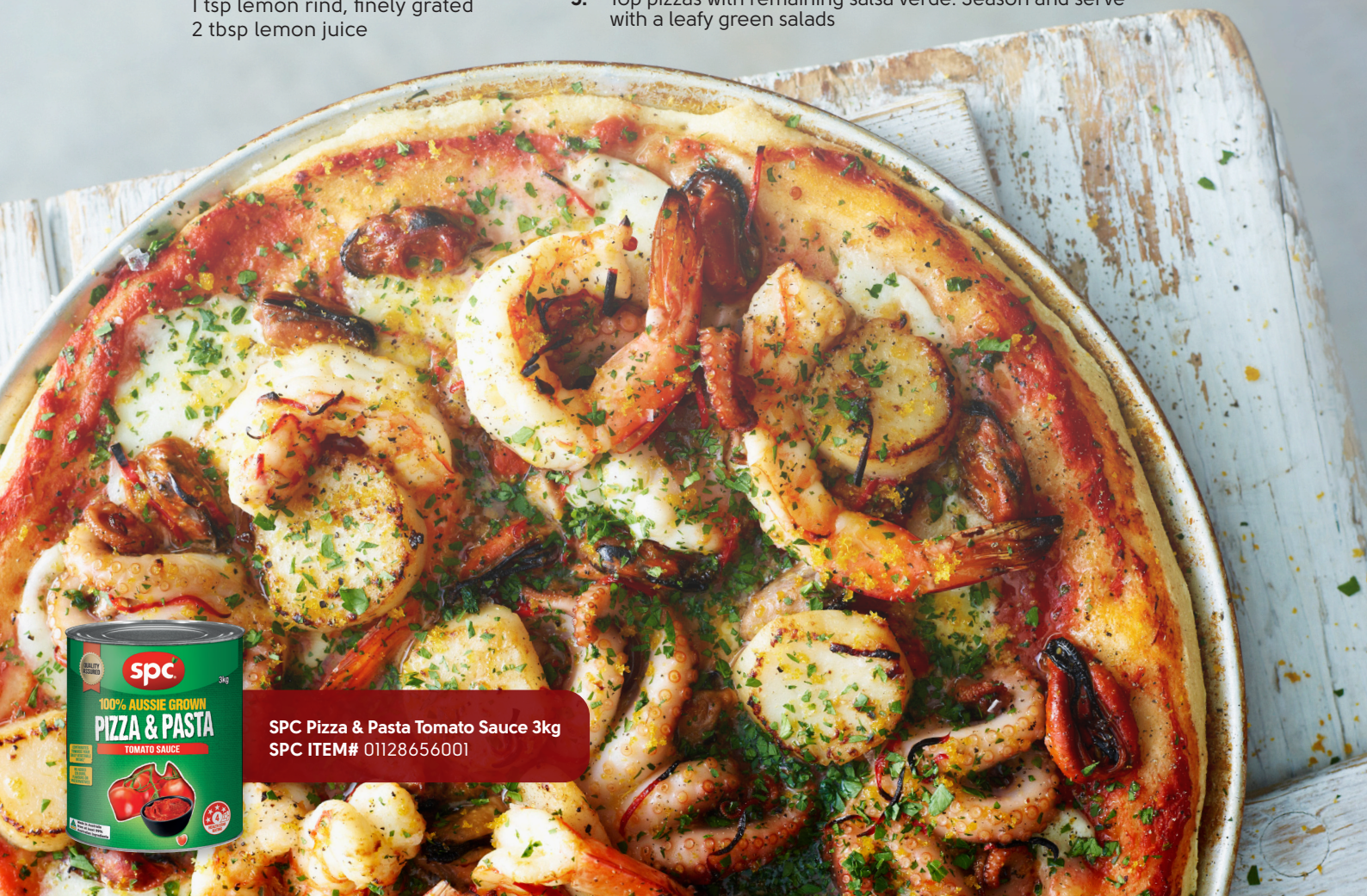
2 pizza dough balls
140g SPC Pizza and Pasta Sauce
600g seafood marinara mix,
or seafood of choice
120g buffalo mozzarella, sliced
Extra virgin olive oil
Salt and pepper

Salsa Verde

1/4 cup continental parsley, chopped
1/4 cup basil, finely chopped
2 tbsp extra virgin olive oil
1 tsp lemon rind, finely grated
2 tbsp lemon juice

Method

1. Preheat oven to 220°C. Line 2 baking trays with baking paper.
2. To make salsa verde: In a bowl, combine all ingredients and mix until combined.
3. Roll out dough and place on the baking trays. Spread bases evenly with SPC Pizza and Pasta Sauce, leaving a 1cm border. Spread evenly with 2 tablespoons of salsa verde. Arrange mozzarella and marinara evenly over bases. Season and drizzle with olive oil.
4. Bake 10 – 15 minutes, or until base is golden and the seafood is cooked and changed colour.
5. Top pizzas with remaining salsa verde. Season and serve with a leafy green salads



SPC Pizza & Pasta Tomato Sauce 3kg
SPC ITEM# 01128656001





**food
solutions**
enhancing taste creations

SPC PIZZA & PASTA TOMATO SAUCE BEAN & CORN FILLED BAKED POTATOES

Serves 4 **Cooking time** 1 hour **Preparation time** 20 mins

Ingredients

4 large potatoes
1 tbsp olive oil
½ red onion, finely diced
1 clove garlic, finely crushed
1 tsp cumin
½ tsp paprika
300gms SPC Pizza and Pasta Sauce
400g can SPC Baked Beans in Rich Tomato Sauce
¼ cup corn kernels
¼ green capsicum, diced
Sour cream, guacamole, grated cheese and spring onions, for serving

Method

1. Pre-heat oven to 180°C fan-forced. Place potatoes on an oven tray and bake for approximately 1 hour, or until cooked through and skin is crisp.
2. Heat oil in a frying pan and cook onion and garlic until just tender. Add spices and cook a further 30 seconds. Add in the Pizza and Pasta sauce and simmer for another 5 mins. Pour in the beans, corn and capsicum. Mix well and simmer gently for several minutes.
3. For serving, cut into the top of each potato, and fill with mixture. Top with sour cream, guacamole, cheese and spring onions.



SPC Pizza & Pasta Tomato Sauce 3kg
SPC ITEM# 01128656001

SPC Baked Beans in Rich Tomato 425g
SPC ITEM# 01437596001SW

