

**Mardi Gras Muffalata Crawfish Pasta Salad****WHAT YOU WILL NEED**

1 lb. Garofalo Shell Macaroni, cooked
1- 12 oz. jar Rouses Olive Salad (half drained)
1 lb. Louisiana crawfish tails cooked
½ pound Provolone Cheese sliced into strips
½ cup shredded Rouses Parmigiano Reggiano Cheese
½ cup Rouses Italian Dressing
4 Tbs. of Olive Oil Mayonnaise
¼ cup Red Wine Vinegar
1 tsp. dried Italian Herbs
1 small Red Onion, thinly sliced
1 Head of Romaine Lettuce
1 Red Bell Pepper, sliced into strips

HOW TO PREP

1. Stir together Italian Dressing, Mayo, Red Wine Vinegar, and Italian Herbs in a large glass bowl.
2. Add Cooked Garofalo Pasta, Red Onion and Rouses Olive Salad and stir together
3. Add Cooked Crawfish, Provolone Cheese and Parmigiano Reggiano Cheese stirring until everything is incorporated and coated.
4. Refrigerate 8-10 hours or overnight
5. To serve: line serving bowl or platter with lettuce and spoon pasta over it.
6. Garnish with Red Bell Pepper. Sprinkle more dressing on top and serve.

Italian Sausage and Bell Pepper Tomato Gravy**WHAT YOU WILL NEED**

1 lb. Rouses Fresh Italian Pork Sausage
1 White Onion finely cut
1- 12 oz. jar Roasted Bell Peppers
1- 12 oz. jar Marinated Artichoke Hearts
1- 6.5 oz. jar Sun Dried Tomatoes
¼ cup Kalamata Olives seeds out and cut finely
2 - 28 oz. cans San Marzano Tomatoes
1 Tbsp Rouses Sicilian Olive Oil
½ cup fresh cut Basil
½ teaspoon Italian Seasoning
Salt and Pepper to taste
1 lb. Luigi Vitelli Pasta Noodles of choice cooked and drained

HOW TO PREP

1. Remove Italian Sausage from casing.
2. Pour olive oil in medium skillet and sauté sausage and white onion until browned, approximately 10 minutes.
3. Place drained bell peppers, artichoke hearts, and sundried tomatoes into skillet with the sausage and onions stirring until fully incorporated.
4. Add San Marzano tomatoes, with liquid, and bring to a boil.
5. Add cut Kalamata olives, fresh basil, Italian seasoning, salt and pepper.
6. Let simmer for 1 hour on low
7. Serve over your choice of cooked Pasta

Recipes prepared by Rouses Chef Nino