

# THE MARKET

BY MANI + *isalita*

## HOW TO MAKE WHAT

### **BRIOCHE BUNS**

Chef Ramon's Tip: Toast buns in the oven or in a skillet for a few minutes before enjoying!

### **CROSTINI**

Preheat oven to 350°F. Thinly slice Zingerman's baguette. Spread pieces on baking sheet and drizzle with olive oil. Bake for 5-7 minutes. Let rest before enjoying!

### **PAULI'S GARLIC BREAD**

Keep frozen until ready to prepare. Preheat oven to 400°F. Unwrap bread and place on baking sheet. Bake for 13-15 minutes. Let rest before enjoying!

### **MIXED OLIVES**

Preheat oven to 350°F. Drain liquid brine from olives. Spread olives on baking sheet. Bake for 3-5 minutes or until warm.

### **LASAGNA**

Keep frozen until ready to bake. Preheat oven to 400°F. Remove lid. Cover with aluminum foil and place oven safe container on baking sheet. Bake covered for 60 minutes. Bake additional 10 minutes uncovered. Let rest before enjoying!

### **MEATBALLS**

Keep frozen until ready to bake. Preheat oven to 425°F. Remove lid. Cover with aluminum foil and place oven safe container on baking sheet. Bake covered for 50 minutes. Remove foil and bake uncovered for an additional 10 minutes. Let rest before enjoying!

## **PASTA**

### **LINGUINE**

Bring 6-8 cups of water to a boil in a large pot. Salt water once boiling. Cook pasta for 3-4 minutes or until tender. Drain pasta. Cook with sauce for 1 minute.

### **RIGATONI / BUCATINI**

Bring 6-8 cups of water to a boil in a large pot. Salt water once boiling. Cook pasta for 4-5 minutes or until tender. Drain pasta. Cook with sauce for 1 minute.

### **GNOCCHI**

Keep frozen until ready to prepare. Bring 6-8 cups of water to a boil in a large pot. Cook pasta for 3-4 minutes or until tender (about 1-2 minutes after pasta begins to float). Drain pasta. Gently toss with warm sauce briefly.

### **RICOTTA / SEAFOOD / EGGPLANT RAVIOLI**

Bring 6-8 cups of water to a boil in a large pot. Cook pasta for 3-4 minutes or until tender. Drain pasta. Gently combine with sauce.

## **SAUCES**

### **BOLOGNESE / POMODORO / ARRABBIATA / PESTO**

Heat in a small saucepan or non-stick skillet over low-medium heat until simmering. Stir regularly.

### **ALFREDO**

Heat in a small saucepan or non-stick skillet over medium heat until simmering. Stir regularly. Add parmesan, stir until incorporated with sauce. Cook for additional 30 seconds.

### **CHILAQUILES SAUCE**

Heat over medium-high heat until warm. Pour over tortilla chips and enjoy!

## **SOUPS**

Pour contents into pot. Place lid on pot. Heat over medium heat until simmering.

## **EMPANADAS + PIZZA ROLLS**

Keep frozen until ready to bake. Preheat oven to 400°F. Remove lid. Place container on baking sheet. Bake for 30 minutes. Let rest before enjoying!

## **ENCHILADAS**

Keep frozen until ready to bake. Preheat oven to 400°F. Remove lid. Place container on baking sheet. Bake uncovered in container for 45 minutes. Let rest before enjoying!

### **TORTILLA CHIPS**

Preheat oven to 350°F. Spread chips on a baking sheet. Bake for 1-3 minutes. Let rest before enjoying!

**NEED HELP? CALL US! WE'RE HERE FOR YOU!**

734-769-6700 / TUESDAY - SUNDAY: 11:00 AM - 8:00 PM