

# THE MARKET

BY MANI + isalita

## HOW TO MAKE WHAT

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

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

### PASTA SAUCE

**OPTIONAL:** Before draining your pasta, reserve a ladle's worth of pasta cooking water. Add pasta water sparingly to your sauce before serving.

**CHEF'S TIP:** Salted and starched water adds flavor and acts like a glue between pasta and sauce.

#### ALFREDO

> SAUCE SHOULD BE REFRIGERATED UNTIL READY TO PREPARE

1. In a 3qt saucepan, heat sauce over low heat until simmering.
2. Add parmesan cheese to sauce, stir until cheese is melted, and then remove from heat.
3. Pick a pasta (*we like our Eggplant Ravioli*), cook, drain, and combine with your sauce.
4. Warm on low heat for about 1 minute.
5. Serve.

#### ARRABBIATA

> SAUCE SHOULD BE REFRIGERATED UNTIL READY TO PREPARE

1. In a 3qt saucepan, heat sauce over medium-low heat until simmering and then remove from heat.
2. Pick a pasta (*we like our Seafood Ravioli*), cook, drain, and combine with your sauce.
3. Warm on low heat for about 1 minute.
4. Serve.

#### BOLOGNESE

> SAUCE SHOULD BE REFRIGERATED UNTIL READY TO PREPARE

1. In a 3qt saucepan, heat sauce over medium-low heat until simmering and then remove from heat.
2. Pick a pasta (*we like our Rigatoni*), cook, drain, and combine with your sauce.
3. Warm on low heat for about 1 minute.
4. Serve.

#### MARINARA

> SAUCE SHOULD BE REFRIGERATED UNTIL READY TO PREPARE

1. In a 3qt saucepan, heat sauce over medium-low heat until simmering and then remove from heat.
2. Pick a pasta (*we like our Linguine*), cook, drain, and combine with your sauce.
3. Warm on low heat for about 1 minute.
4. Serve.

#### PESTO

1. Let Pesto reach room temperature.
2. Pick a pasta (*we like our Gnocchi*), cook, drain, and combine with your sauce...or, add Pesto to pizzas, sandwiches, or soups.

**CHEF'S TIP:** A little goes a long way, so add gradually to taste.

### HOUSEMADE PASTAS

**CHEF'S TIP:** Salted water and retention of pasta cooking water is not recommended for our Gnocchi or Ravioli pastas. We don't add salt to the water for these items because the filling has already been seasoned.

#### BUCATINI

> PASTA SHOULD BE KEPT IN PACKAGING AND REFRIGERATED UNTIL READY TO PREPARE

1. Bring 3qts of water and 1tbsp of salt to a boil
2. Carefully add pasta to boiling water. Cook pasta for 5 minutes, remove from heat, strain.
3. See sauce instructions.

#### LINGUINE

> PASTA SHOULD BE KEPT IN PACKAGING AND REFRIGERATED UNTIL READY TO PREPARE

1. Bring 3qts of water and 1tbsp of salt to a boil.
2. Carefully add pasta to boiling water. Cook pasta for 3 minutes, remove from heat, strain.
3. See Sauce instructions.

#### RIGATONI

> PASTA SHOULD BE KEPT IN PACKAGING AND REFRIGERATED UNTIL READY TO PREPARE

1. Bring 3qts of water and 1tbsp of salt to a boil.
2. Carefully add pasta to boiling water. Cook pasta for 5 minutes, retain a ladle-worth of pasta cooking water, remove from heat, and strain.
3. See sauce instructions.

#### GNOCCHI

> PASTA SHOULD BE KEPT IN PACKAGING AND FROZEN UNTIL READY TO PREPARE

1. Bring 3qts of water to a boil.
2. Carefully add pasta to boiling water. Cook pasta for 5 minutes (once pasta begins to float), remove from heat, strain.
3. See sauce instructions.

#### RAVIOLI (RICOTTA, EGGPLANT, & SEAFOOD)

> PASTA SHOULD BE KEPT IN PACKAGING AND FROZEN UNTIL READY TO PREPARE

1. Bring 3qts of water to a boil.
2. Carefully add pasta to boiling water. Cook pasta for 5 minutes, remove from heat, strain.
3. See sauce instructions.

### SOUPS

#### BUTTERNUT SQUASH SOUP

1. Carefully pour soup into a 2qt saucepan.
2. Heat on medium-low heat, stirring occasionally, until the soup is hot.
3. Serve.

**CHEF'S TIP:** We garnish ours with a drizzle of Laudemio Olive Oil and toasted hazelnuts.

#### MINISTRONE SOUP

1. Carefully pour soup into a 2qt saucepan.
2. Heat on medium-low heat, stirring occasionally, until the soup is hot.
3. Add a tsp of our Pesto to each bowl and pour Minestrone over the Pesto.

**CHEF'S TIP:** We add Pesto to our Minestrone to add tremendous flavor and richness to the soup. Try this tip with your own homemade soups!

#### SOPA DE TORTILLA

1. Carefully pour soup into a 2qt saucepan.
2. Heat on medium-low heat, stirring occasionally, until the soup is hot.
3. Serve.

**CHEF'S TIP:** In the restaurant, we serve this soup with several slices of avocado, tortilla strips, and a teaspoon of Mexican crema.

**ENCHILADAS**

> SHOULD BE KEPT FROZEN UNTIL READY TO PREPARE

1. Preheat oven to 400°F.
2. Remove plastic cover and cover Enchiladas with aluminum foil.

**CHEF'S TIP:** *To prevent cheese from sticking to the foil, lightly grease foil with a few drops of olive oil, a smear of butter, or nonstick cooking spray.*

3. Place covered Enchiladas in its oven-safe container on a baking sheet, and then into the oven.
4. Poke small holes in the foil to allow steam to release.
5. Bake for 35 minutes, or until the center of the enchiladas have reached an internal temperature of 165 F. Cooking time may vary by oven.
6. Remove and discard aluminum foil

**OPTIONAL:** *Bake Enchiladas for an additional 10 minutes uncovered to brûlée the top.*

7. Allow Enchiladas to rest for 10 minutes before serving.

**LASAGNA**

> SHOULD BE KEPT FROZEN UNTIL READY TO PREPARE

1. Preheat oven to 400°F.
2. Remove plastic cover and cover Lasagna with aluminum foil.

**CHEF'S TIP:** *To prevent cheese from sticking to the foil, lightly grease foil with a few drops of olive oil, a smear of butter, or nonstick cooking spray.*

3. Place covered Lasagna in its oven-safe container on a baking sheet, and then into the oven.
4. Poke small holes in the foil to allow steam to release.
5. Bake for 45 minutes, or until the center of the Lasagna is at 165°F. Cooking times may vary based on oven.
6. Remove and discard aluminum foil.

**OPTIONAL:** *Bake Lasagna for an additional 10 minutes uncovered to brûlée the top.*

7. Allow Lasagna to rest for 10 minutes before serving.

**MANICOTTI**

> SHOULD BE KEPT FROZEN UNTIL READY TO PREPARE

1. Preheat oven to 400°F.
2. Remove plastic cover and cover Manicotti with aluminum foil.

**CHEF'S TIP:** *To prevent cheese from sticking to the foil, lightly grease foil with a few drops of olive oil, a smear of butter, or nonstick cooking spray.*

3. Place covered Manicotti in its oven-safe container on a baking sheet, and then into the oven.
4. Poke small holes in the foil to allow steam to release.
5. Bake for 50 minutes, or until the center of the Manicotti is at 165°F. Cooking times may vary based on oven.
6. Remove and discard aluminum foil.

**OPTIONAL:** *Bake Manicotti for an additional 10 minutes uncovered to brûlée the top.*

7. Allow Manicotti to rest for 10 minutes before serving.

**MEATBALLS**

> SHOULD BE KEPT FROZEN UNTIL READY TO PREPARE

1. Preheat oven to 425°F.
2. Remove plastic cover and cover Meatballs with aluminum foil.

**CHEF'S TIP:** *To prevent cheese from sticking to the foil, lightly grease foil with a few drops of olive oil, a smear of butter, or nonstick cooking spray.*

3. Place covered Meatballs in its oven-safe container on a baking sheet, and then into the oven.
4. Poke small holes in the foil to allow steam to release.
5. Bake Meatballs for 45 minutes, or until the middle-of-the-pan Meatballs reach an internal temperature of 165°F. Cooking times may vary based on oven.
6. Remove and discard aluminum foil.
7. Place Meatballs back into the oven, uncovered, for 10 minutes or until cheese begins to brown.
8. Enjoy Meatballs in your pasta, as an appetizer, or as a staff favorite — Meatball sandwiches with melted mozzarella on crusty Italian rolls.

**PIZZA ROLLS & EMPANADAS**

> SHOULD BE KEPT FROZEN UNTIL READY TO PREPARE

1. Preheat oven to 400°F.
2. Line a baking sheet with parchment paper or aluminum foil. Place Pizza Rolls/Empanadas onto baking sheet.
3. Bake for 20 minutes. Rolls are ready to eat once the dough turns golden brown, and the cheese begins to melt out from the edges. Remove from oven and allow them to cool for several minutes.
4. Serve for lunch, dinner, or late-night snack.

**PIZZA ROLLS:** While Rolls are cooling, heat Pizza Sauce in a microwave safe dish until warm.

**EMPANADAS:** Serve with a sidecar of Salsa Verde or Roja.

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**CHILAQUILES SAUCE**

1. Carefully pour sauce into a 2qt saucepan.
2. Heat on medium-low heat, stirring occasionally, until the sauce is hot.
3. Remove from heat and add half of a bag of Isalita Tortilla Chips to sauce.
4. Gently combine chips with sauce.

**CHEF'S TIP:** *Add cilantro, diced onions, and cotija cheese then top with a sunny side up egg.*

**PIZZA DOUGH**

> DOUGH SHOULD BE KEPT FROZEN UNTIL READY TO PREPARE

1. Thaw pizza dough and let rest for 30 minutes.
2. Place pizza stone or upside down cookie sheet in your oven, then preheat to 450°F.
3. Once dough has rested, lightly flour a flat surface and use rolling pin or hands to spread dough into 12 inch circle.
4. Place spread dough on cutting board.

**CHEF'S TIP:** *You have to transfer the pizza into your oven. This important step makes it easy.*

5. Spoon sauce on to stretched dough and spread leaving about ½ inch around the edge.
6. Top with desired toppings.
7. Carefully, slide pizza onto preheated pizza stone or baking sheet (use spatula or tongs, if needed).
8. Bake 8–12 minutes or until desired crispiness is reached.
9. Remove from oven and cool 4–5 minutes before slicing.
10. Serve.

**PAULI'S GARLIC BREAD**

1. Preheat oven to 400°F.
2. Line baking sheet with aluminum foil.
3. Separate halves and place butter side up.
4. Bake for 13–15 minutes.
5. Serve.

**CROSTINI**

1. Preheat oven to 350°F.
2. Slice baguette into uniformly thick slices; about 1/3" thick.
3. Line a baking sheet with parchment paper or aluminum foil.
4. Place the slices onto the sheet, and drizzle with a small amount of olive oil.
5. Bake for 7 minutes, flipping once halfway through, or until crisped to your liking.
6. Serve.