

# SAVORY POLPETTA WITH THAI CHILI MARINARA



Comforting and savory fusion; this plant-based homestyle entrée is perfect for Lent- both satisfying and healthy. Tender meatless meatballs are roasted and paired with a sweet chili spiced marinara and served over a rich goat cheese mashed cauliflower.



culinary connection  
turning insights into fresh ideas in foodservice

## 2020 CULINARY CONNECTION RECIPES

consumer insight, rationale:

- Meatball Add-ons grew 6% YOY at US Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- Entrées with Thai chili grew 13% since 2018 at the Top 500 Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 497 US Operators)
- Entrées with cauliflower grew 30% YOY and cauliflower add-ons grew 33% YOY at Top 500 Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 497 US Operators)
- 53% of consumers prefer chili pepper hot sauces (2019 Flavor Consumer Trend Report, Technomic, Inc.)
- 29% of consumers aged 18-34 would order vegetarian or vegan dishes with plant-based meats (2019 Center of the Plate: Seafood & Vegetarian Consumer Trend Report)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:	Lunch, Dinner
segment:	Casual Dining, Catering, Family/Midscale, C&U, Bistro/Pub, Fine Dining, Casino, B&I, Late Night Dining
menu part:	Entrée, Shareable Entrée
equipment:	Stove Top, Oven, Blender or Immersion Blender



SAVORY POLPETTA WITH THAI CHILI MARINARA

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Conagra® Foodservice	½ cup	Angela Mia® Marinara Sauce* (GMO Free, Kosher)	2700039125	
Ventura Foods®	2 T	Sauce Craft® Sweet Chili* (Gluten Free, Kosher)	22777SCR	
	½ tsp.	Chopped Garlic		
	¼ tsp.	Crushed Red Pepper		
Land O Lakes®	1 T	Clarified Butter*	19898	
Norpac Foods®	1 cup	Flav-R-Pac® Riced Cauliflower (All Natural, Gluten Free, Vegan)	13901	
Anchor™ Food Professionals	¾ cup	Chef's Cooking Cream	113759	
	2 oz.	Montrachet Goat Cheese		
	½ tsp.	Olive Oil		
	¼ tsp.	Leaf Oregano, Dried		
	1 tsp.	Rosemary, Minced		
Conagra® Foodservice	5 ea.	Gardein™ Classic Meatballs* (Vegan, GMO Free, Kosher)	7426700071	
	2 tsp.	Fresh Italian Parsley		

*\*This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Conagra® - All Angela Mia® Marinara Sauce SKUs & Pizza Sauce SKUs; All Gardein™ Classic Meatball SKUs
- Ventura Foods® - All Sauce Craft® SKUs
- Land O Lakes® – All Clarified Butter SKUs



DIRECTIONS:

1. Preheat oven to 350°.
2. Combine marinara, sweet chili sauce, garlic and crushed red pepper in a sauce pot.
3. Bring marinara mixture to a simmer over medium heat for 6 minutes, stirring often. Hold warm.
4. Melt clarified butter in a nonstick skillet, add the riced cauliflower and sauté over medium high heat, season with salt and pepper to taste.
5. When cauliflower is starting to brown (5 min), add the chef's cream to the pan. Stir well and simmer for 5 minutes or until cauliflower has softened.
6. Stir in goat cheese to mixture and puree using an immersion blender or transfer to tabletop blender. Blend until smooth. Season with salt and pepper to taste. Hold warm.
7. Over low heat, combine olive oil, oregano and rosemary. Simmer for 2 minutes.
8. Add meatless meatballs to the seasoned oil, mix well. Transfer pan to preheated 350° oven. Bake for 8-10 minutes.
9. To plate, put pureed cauliflower on bottom, top with sauce and then meatballs. Garnish with fresh chopped parsley.

**YIELD:** 1 Serving

