



INSTRUCTIONS

GNOCCHI: Keep frozen.

In a medium pot, add 1 Tbsp of salt to 3 L of water and bring to a boil. Add frozen gnocchi to boiling and stir with wooden spoon. As the first couple of gnocchi begin floating, stir gnocchi again. When approximately $\frac{3}{4}$ of the gnocchi begin floating, remove pot from heat and drain gnocchi in a colander. Add gnocchi to De Minico's sauce and serve.

MEATBALLS: Meatballs are precooked and should be thawed in refrigerator prior to use. Bake in oven, simmer in De Minico's sauce, or microwave to re-heat

ROSÈ SAUCE: Keep refrigerated. Unused sauce can be frozen in freezer safe container to be used at a later time

PASTA AND ROASTED GARLIC SAUCE: Store in pantry until used. Refrigerate after opening. Unused sauce can be frozen in freezer safe container to be used at a later time.

PIZZA DOUGH: Keep frozen until ready to use.

Remove dough from bag and place in a floured bowl and keep covered until it reaches room temperature. Spread dough to desired size (approximately 13" diameter). Place on pizza pan. Spread desired amount of De Minico's pizza sauce on dough. Add toppings and cover with mozzarella. Cook in oven at 500 F until cooked (approximately 10 minutes).

Thank You from the De Minico Family