

## 825 Main Recipes

Before 1550, Italian pasta didn't come with red sauce. Instead it was prepared with olive oil and herbs. When Spain occupied the kingdom of Naples in the 16th century, the brought the tomato to popularity in the region. Marinara sauce was developed in Naples, Italy around 1550, nearly 200 years before the rest of Europe.

Marinara sauce means "sailor type" tomato sauce, and it is a basic, versatile tomato sauce. It is said that the sauce was originally developed by the Neapolitan wives of fishermen. After a long day out at sea, the fishermen would come home hungry. The wives would quickly make a tomato sauce and toss in the catch of the day to flavor it.

Who better to trust to make a delicious Marinara Sauce but none other than Napolitano's aka Neapolitans!

Besides being a great pasta sauce it is also used in a variety of recipes. Having a jar of 825 Main Marinara Sauce in the cupboard is "living la vita gustosa" ( living a tasty life!)

Try one of the following recipes using our versatile 825 MAIN Marinara sauce!



## Shrimp Marinara with Marinara Sauce

### *Ingredients*

1 pound peeled deveined raw shrimp  
One 25 oz jar 825 Main Marinara Sauce  
1 pound linguini

### *Procedure*

Bring 2 quarts of water in pot to a boil add, 1 teaspoon salt & begin cooking pasta for 7 minutes. While pasta cooking in large heavy skillet sauté diced shrimp with Marinara sauce on medium heat until the shrimp become firm. Don't overcook or the shrimp will be tough. Drain pasta and return to pot adding shrimp marinara and mix altogether over medium heat and serve.

Prep time: 10 minutes

Cooking time: 15 minutes

Serves 4



## Zuppe di Clams Marinara

### *Ingredients*

24 littleneck clams  
1 clove chopped garlic  
1 Tbl fresh chopped parsley  
One 25 oz jar 825 Main Marinara Sauce  
1 pound Linguine

### *Procedure*

Wash clams and scrub under cold running water with stiff brush. Discard any opened clams. Combine olive oil in saucepan heat. Add clams, still in their shells. Add chop garlic and parsley. Cover and cook 2 min. Add Marinara Sauce and cook 10 min. Bring 2 quarts of water in pot to a boil add, 1/2 teaspoon salt & begin cooking pasta for 7 minutes. Drain pasta and plate. Pour the clam sauce over the pasta and serve.

Prep time:10 minutes

Cooking time: 15 minutes

Serves 4



## Vegetable Primavera with Marinara

### *Ingredients*

2 small zucchini  
2 small yellow squash  
1 yellow pepper  
2 small Italian eggplant  
1 large thinly sliced onion  
4 Tbl extra virgin olive oil  
One 25 oz jar 825 Main Marinara Sauce

### *Procedure*

Thinly slice pepper add to skillet with EVOO and saute for 10 minutes on medium heat, meanwhile thinly slice remainder vegetables and add to peppers saute an additional 5 minutes then add Marinara sauce and let simmer for an extra 10 minutes. May serve over drained pasta.

Prep time: 10 minutes

Cooking time: 15 minutes

Serves 4



## **Salmon Farfalle in Marinara Cream Sauce**

### *Ingredients*

12 oz fresh Salmon  
4 oz grated Parmagiana cheese  
1 cup heavy cream  
One 25 oz jar 825 Main Marinara Sauce  
1 pound Farfalle pasta

### *Procedure*

Bake salmon for 12 minutes in a preheated 350 degree oven. In a medium skillet add cheese, cream and Marinara Sauce on simmer. Meanwhile, bring 2 quarts of water to boil with 1 teaspoon salt, once boiling add pasta. Remove fish from oven and flake salmon off and into Marinara mixture, turn on to medium high while draining pasta. Drain pasta and return to pot add salmon red sauce and mix altogether over medium heat serve in 2 plates.

Prep time: 20 minutes

Cooking time: 15 minutes

Serves 4



## Mussels in Marinara Sauce

Mussels are a staple of southern Italian cooking. I found that no matter what dinner table I sat at or what restaurant we ate at while visiting family in Monte di Procida and Ischia mussels were always part of the meal, either as an appetizer, on bruschetta, on spaghetti in a soup or even on a vegetable side dish. I am surprised I didn't see it on a dessert. The following is a simple yet delicious recipe to bring "la vita gustosa" of Napolitano cooking at your table!

### *Ingredients*

24 small fresh mussels  
One 25 oz jar 825 Main Marinara Sauce  
1 pound Linguine

### *Procedure*

Place washed debearded mussels in a lidded pot turn on medium while steaming shake pot twice. When mussels are opened take off burner and let cooled. Once cooled, reserve liquid and shuck mussels. Place shucked mussels and mussel water in a heavy large skillet. Add jar of Marinara sauce. (If you don't mind the shells you can also add the mussels shell and all right to the marinara sauce and the heat will open the mussels and release the liquid into the marinara sauce making a most delicious sauce.)  
Meanwhile, bring 2 quarts of water to boil with ½ teaspoon salt, once boiling add pasta. After 7 minutes drain pasta. Pour pasta back into empty pot adding mussel sauce and toss together and serve.

Prep time: 20 minutes  
Cooking time: 15 minutes  
Serves 4



## **Baked Stuffed Eggplant**

It's hard to imagine south Italian cooking without eggplant -- on pasta, grilled, stewed, roasted, stuffed and more. I included a stuffed version that is absolutely delicious with non other than our authentic Marinara sauce!

### *Ingredients*

2 medium eggplant  
8 oz ground beef  
1 large thinly sliced onion  
4 Tbl extra virgin olive oil  
1 cup ricotta  
4 Tbl grated pecorino romano cheese  
2 eggs  
One 25 oz jar 825 Main Marinara Sauce

### *Procedure*

1. Set the oven at 400°F/200°C.
2. Halve the eggplants lengthwise. Place them in the baking dish, cut sides up. Drizzle generously with olive oil and season to taste. Bake for 20 minutes or until tender.
3. Scoop out the eggplant flesh with a spoon and mash it gently with a fork leaving about 1/2 eggplant pulp along sides.
4. Saute ground beef, onion, diced eggplant pulp in EVOO until evenly cooked. Drain excess liquid.
5. Stir in ricotta, egg and cheese ¼ cup Marinara Sauce.
6. Stuff both eggplant halves top with remainder of 825 MAIN Fresh Marinara Sauce and bake in oven for 20 minutes at a preheated 350 degree oven

Prep time: 10 minutes

Cooking time: 20 minutes

Serves 4



## **Penne alla Vodka**

Vodka releases flavors from the tomatoes that are alcohol soluble. The alcohol coaxes those flavors out and then disappears. But the alcohol does lend some flavor. It is almost sweet, peppery flavor that makes the tomatoes taste sweeter. If you can taste the alcohol, the sauce hasn't cooked enough. The cream should be added at the end after the alcohol has cooked out, so that the cream doesn't de-stabilize and break in the presence of all that acid.)

### *Ingredients*

One 25 oz jar 825 Main Marinara Sauce

3/4 cup vodka

1/3 cup heavy cream

1/3 grated parmigiano-reggiano cheese

### *Procedure*

In a heavy large skillet add 1 jar of Marinara sauce. Pour 3/4 cup of vodka sauce and simmer for 15 minutes on medium heat till the sauce reduces. Add heavy cream and heat through. Add grated cheese and stir till all melted, cook the penne in a large pot of boiling salted water until al dente, tender but still firm to the bite, stirring occasionally, about 8 minutes. Drain the pasta and transfer it to the pan with the sauce, and toss to coat.

Prep time: 10 minutes

Cooking time: 20 minutes

Serves 4





## Putanesca Sauce

The history of the puttanesca sauce is interesting. Some say, because of the Italian translation of the name, puttanesca, which means prostitute, a whore's favorite meal. But I know a much likelier version of this history from my mom's home town, the island of Ischia. Apparently, it was late one night and clients showed up to their favorite restaurant in Ischia, Italy. The owner quickly informed them he was about to close and thus didn't have anything to serve them...The clients, being very hungry as they were, simply replied: "Facci una puttana qualsiasi", meaning just cook us anything! So the owner turned around and using what he had left in his kitchen, he improvised that night and created the puttanesca sauce!

### *Ingredients*

One 25 oz jar 825 Main Marinara Sauce  
1 Tbl extra virgin olive oil  
5 anchovy filets packed in olive oil (chopped)  
1/2 cup chopped green olives or black kalamata olives  
1/3 cup sherry wine  
3 Tbl of small capers  
1/2 tsp of crushed red pepper flakes

### *Procedure*

Heat EVOO in large heavy skillet and melt chopped anchovies till it turns to paste like. Add jar of Marinara Sauce and rest of the ingredients. Simmer 15 minutes. Then pour over your favorite cooked pasta.

Prep time: 5 minutes  
Cooking time: 15 minutes  
Serves 4



## Fra Diavolo Sauce

Fra diavolo, means “brother devil” in Italian, is the name given to a number of spicy sauces, usually tomato-based, used in American Italian cooking. Fra diavolo sauce is served simply over pasta but most are prepared with one or more types of shellfish. Coppola’s Restaurant has always served it featuring dishes like Calamari, Shrimp, clams, mussels and lobster Fra Diavolo.

Even though “Fra Diavolo” is referred to as a Mediterranean specialty, fra diavolo sauce popular in America’s thousands of Italian restaurants was actually developed in the US. While there are hot dishes called “devilled” or “alla diavolo” in other regions in Europe, there’s no similar tradition in southern Italian cooking. Italians are very fussy when it comes to their food so the robust spiciness of most fra diavolo sauces is enough to overpower many delicate shellfishes, especially lobster or scallops. My dad in keeping with the popularity of “Fra Diavolo” sauce in America was always careful on how spicy he made the sauce because it was important that his customers taste the wonderful fresh taste of the seafood.

### *Ingredients*

One 25 oz jar 825 Main Marinara Sauce  
1 tsp crushed red pepper flakes  
1/3 cup sherry or white wine

### *Procedure*

In a heavy large skillet add 1 jar of Marinara Sauce. Add crushed red pepper flakes and wine and simmer 15 minutes. Pour over your favorite cooked pasta. Add more crushed red pepper flakes if you would like it hotter. Seafood can be added to Fra Diavolo sauce by using the procedure for adding mussels and clams as described in the Mussels in Marinara Sauce and Zuppa di Clams Marinara recipes.

Prep time: 5 minutes  
Serves 4



## **Pasta e Fagioli ( Pasta Fazul napolitana)**

\*Ditalini, which means "little thimbles" in Italian, is most typically used in the Campania region of Italy, where it graces Pasta E Fagioli. It's a small tubular shaped pasta. The nutty flavor and firm "al dente" texture is a great addition to this Italian bean soup! Nothing like a hot bowl of Pasta e Fagioli to warm your bones on a cold winter day. I grew up this soup! The only thing you need for this soup is patience. Patience to soak the beans overnight and then patience to simmer the soup. But it is an easy recipe!

### *Ingredients*

2 cups of soaked great northern bean ( dry beans and then soaked overnight) or 2 cans  
15 oz cannellini beans  
1/2 large chopped onion  
2 stalks of chopped celery  
1 cup 825 Main Marinara Sauce  
2 Tbl extra virgin olive oil  
4 cups of water  
1/2 pound of ditalini pasta\*

### *Procedure*

In a large pot saute onion and celery in 2 tbs of EVOO till opaque. Add rinsed soaked beans. Add water and Marinara Sauce. Simmer for 2 hours, cook ditalini in a large pot of boiling salted water until al dente, tender but still firm to the bite, stirring occasionally, about 8 minute. Add pasta to soup according to how much you would like. I always cook pasta separately and then add it when I am ready to serve. I love my pasta al denti. But it's all according to how you like your pasta. If you like your pasta soft you can finish warming it up in the soup. But remember the pasta absorbs the liquid the longer you cook it in the soup.

Prep time: 15 minutes/overnight

Cooking time: 2 hours

Serves 4-6

