

# A Taste of Italy: Bruschetta Pasta

7 Ingredients | 13 Products | 8 Easy Steps



National Executive Director  
Jill Lerner, NY

## Quick. Easy. Delish.

Everyone loves Italian! Jill Lerner's super simple Bruschetta Pasta demo takes just 16 minutes- start to finish! This delicious recipe is sure to fill your calendar with bookings like it did for Jill and her team.



Watch Jill demonstrate the recipe  
on Consultant's Corner!

## Use these 7 ingredients:

- |                           |                       |
|---------------------------|-----------------------|
| 1 lb. spaghetti           | 3-4 cloves of garlic  |
| 32 oz. chicken broth      | ½ cup of olive oil    |
| 4 over-ripe plum tomatoes | Fresh parmesan cheese |
| 1 large bunch of basil    |                       |

*Substitute gluten-free pasta and chicken broth to make this a great gluten-free meal.*

## Show off these 13 Pampered Chef® products:

Rockcrok® Dutch Oven #3140 \$135.00	Mini Mix N' Scraper #1656 \$10.50	Silicone Oven Mitt #1344 \$17.50
Easy Read Measuring Cups #2175 \$24.00	Garlic Slicer #1113 \$16.00	Stackable Cooling Rack #1587 \$16.50
4.5 inch Serrated Knife #1091 \$39.00	2 Cup Prep Bowl Set #1742 \$16.50	Chef's Tongs #2955 \$23.00
Cutting Board #1012 \$18.50	Professional Shears #1088 \$26.50	Microplane® Adjustable Fine Grater #1105 \$28.50
Manual Food Processor #2581 \$49.50		

Over \$421  
in product  
used!



## prepare.

Break spaghetti noodles in half and place in **Rockcrok®**. Add chicken broth, put the lid on and microwave for 8 minutes.

## cut.

Use the **4.5 inch Serrated Knife** to cut 4 tomatoes on the **Cutting Board** and put in the **Manual Food Processor**.

## snip.

Finely cut basil in **Prep Bowl** with **Professional Shears** and add to the Manual Food Processor.

## slice.

Peel 3-4 cloves of garlic, add to the **Garlic Slicer** and slice garlic into the Manual Food Processor.

## mix.

Add olive oil and pump the Manual Food Processor to combine all ingredients.

## cook.

Remove Rockcrok® from microwave, stir noodles and broth, and return to microwave for an additional 8 minutes.

## stir.

Combine Bruschetta mixture to the cooked noodles in the Rockcrok®.

## enjoy.

Grate fresh parmesan cheese over pasta- stir and serve!

# A Taste of Italy: Zucchini Linguine Marinara

3 Ingredients | 9 Products | 5 Easy Steps



National Executive Director  
Jill Lerner, NY

## Quick. Tasty. Healthy.

The Zucchini Linguine is a simple but tasty dish that takes less than ten minutes from start to table! This delicious recipe is fat free and gluten free, so guests are sure to love it!

Watch Jill demonstrate the recipe  
on Consultant's Corner!

## Use these 3 ingredients:

3-4 Zucchini  
½ cup marinara sauce  
1 clove of garlic

Over \$258  
in product  
used!

## Show off these 9 Pampered Chef® products:

Rockcrok® Everyday Pan  
#3139 \$115.00

Easy Read Measuring Cups  
#2175 \$24.00

Cutting Board  
#1012 \$18.50

Julienne Peeler  
#1073 \$11.00

Garlic Slicer  
#1113 \$16.00

2 Cup Prep Bowl Set  
#1742 \$16.50

Silicone Oven Mitt  
#1344 \$17.50

Stackable Cooling Rack  
#1587 \$16.50

Chef's Tongs  
#2955 \$23.00



## prep.

Wash zucchini, dry completely and place on the **Cutting Board**.

## peel.

Show guests how the **Julienne Peeler** has a cover with a curved side that fits over the sharp teeth of the blade. Use the Julienne Peeler to peel the zucchini into thin slices. Stop once you hit the seeds. Use the **Chef's Tongs** to pull any clogged zucchini strands through the blade, making sure to keep fingers away from the blade. (Tapping the Peeler on a hard surface to remove clogged strands will bend the teeth on the blade.) Put slices into the **Rockcrok®** using the Chef's Tongs.

## measure.

Use the **Easy Read Measuring Cup** to add ½ cup of marinara sauce to the zucchini.

## mix.

Add one clove of garlic to the **Rockcrok®** using the **Garlic Press** and mix all ingredients together.

## cook.

Microwave the Zucchini Linguine for 4 ½ minutes. Remove with the **Silicone Oven Mitt**, set on the **Stackable Cooking Rack**, mix and enjoy!

Try the two Taste of Italy recipes together  
for 2 meals in 20 minutes!

Watch as Jill shows you how on Consultant's Corner.