



BAKED ZITI WITH GROUND ITALIAN SAUSAGE

INGREDIENTS

Extra Virgin Olive Oil for pan
1 (16 oz) package Dry Ziti Pasta
1 Lb Mild Italian Sausage
1 (15 oz) container Ricotta Cheese
1 large Yellow Onion, minced
1 large Egg
2 teaspoons minced Garlic
1 tsp dried Oregano
½ tsp Salt
½ tsp ground Black Pepper
1 jar of Pasta Sauce
8 oz shredded Creamy Formaggio cheese
1 tsp dried Basil

**PREP
TIME**

30
MINUTES

**COOK
TIME**

45
MINUTES

**TOTAL
TIME**

90
MINUTES

DIRECTIONS

STEP 1

Preheat the oven to 350°. Grease a 9x13-inch baking dish.

STEP 2

Bring a large pot of lightly salted water to a rolling boil over high heat. Stir in ziti and return to a boil. Cook pasta uncovered, stirring occasionally, until cooked through but still firm to the bite, about 8 minutes. Drain well.

STEP 3

While pasta is cooking, heat a large skillet over medium heat. Add sausage; cook and stir until brown, about 10 minutes. Drain sausage and set aside.

STEP 4

Stir together ricotta, onion, egg, garlic, and oregano in a large bowl until well combined. Stir in pasta, sausage, salt, pepper, and the half jar of spaghetti sauce; mix well.

STEP 5

Cover the bottom of the prepared baking dish with 1/3 of the full jar spaghetti sauce. Layer with 1/2 of the pasta mixture, 1/2 of the remaining spaghetti sauce, and 1/2 of the shredded Creamy Formaggio cheese. Repeat layers once more using remaining pasta, sauce, and cheese. Sprinkle basil over top and cover the dish tightly with aluminum foil.

STEP 6

Bake in the preheated oven until heated through, about 20 minutes. Uncover and return to the oven and bake until cheese is melted, 5 to 10 more minutes.



ASPARAGUS LEEK FRITTATA WITH CREAMY FORMAGGIO

INGREDIENTS

- 2 Tbsp (1/4 stick) Butter
- 1 c chopped, rinsed, Leeks
(white and pale green parts only)
- 112 oz bunch thin Asparagus, trimmed,
cut on diagonal into 1-inch pieces (about 2 1/2 cups)
- 8 large Eggs
- 1 c shredded Creamy Formaggio cheese, divided
- 1/2 tsp Kosher Salt
- 1/2 tsp fresh ground Black Pepper
- 1/4 c shredded Mama Francesca Parmesan cheese

DIRECTIONS

STEP 1

Preheat the oven to 375°.

STEP 2

Melt butter in cast iron skillet 10-inch-diameter over medium heat.

STEP 3

Add leeks and sauté for 4 minutes. Add asparagus, sprinkle lightly with salt, and sauté until tender, about 6 minutes.

STEP 4

Whisk eggs, 3/4 c shredded Creamy Formaggio cheese, 1/2 teaspoon salt, and 1/2 teaspoon pepper in medium bowl. Add egg mixture to skillet and fold gently to combine.

STEP 5

Remove skillet from stove and sprinkle the remaining 1/4 c of Creamy Formaggio and 1/4 c Parmesan cheese over the top. Place cast iron skillet in oven and bake until frittata is puffed and golden, about 20 minutes. Cut into wedges and serve.

PREP
TIME

15
MINUTES

COOK
TIME

20
MINUTES

TOTAL
TIME

35
MINUTES



KIDS CHEESY PASTA

INGREDIENTS

12 oz Rotini Pasta
1/4 c Butter
3 Tbsp Flour
2 c milk
2 tsp Dijon Mustard
2 oz Cream Cheese
3 c shredded Creamy Formaggio cheese
Salt and Pepper to taste

DIRECTIONS

STEP 1

Preheat oven to 375°.

STEP 2

Prepare pasta according to instructions and set aside.

STEP 3

In large saucepan over medium low heat melt butter. Whisk in flour and cook until smooth and lightly bubbling; about 2 minutes. Slowly whisk in milk and Dijon mustard. Continue cooking over low heat until thickened; stirring frequently; approximately 5 minutes. Add cream cheese and continue cooking over low heat until melted, stirring often. Slowly add shredded Creamy Formaggio cheese until melted, whisking frequently.

STEP 4

Combine it with cooked pasta and serve immediately.

PREP
TIME

15
MINUTES

COOK
TIME

15
MINUTES

TOTAL
TIME

30
MINUTES



CREAMY FORMAGGIO LASAGNA

INGREDIENTS

1 lb dry Lasagna noodles
15 oz Ricotta cheese
1 1/2 lbs (24 oz) Creamy Formaggio cheese
1 egg
2 tsp Italian Seasoning
1 jar of Pasta Sauce
1 lb Ground Beef or Italian Sausage
Salt and Pepper to taste

DIRECTIONS

STEP 1

Cook lasagna noodles according to package directions and set aside.

STEP 2

Cook ground beef or sausage in pan until brown and cooked through and set aside.

STEP 3

Combine ricotta, 1 lb of Creamy Formaggio, egg, Italian seasoning and salt and pepper in a bowl.

STEP 4

In a greased 9x13 pan start by putting some tomato sauce down. Lay a layer of noodles down and cover with 1/2 of the cheese mixture. Top the cheese with the cooked ground beef and tomato sauce. Repeat for 2nd layer.

STEP 5

Bake for 20-30 mins, or until cheese is completely melted.

STEP 6

Add remaining Creamy Formaggio to the top and cover with foil. Bake for another 10-15 minutes.

STEP 7

Allow 15-30 minutes to sit before serving.

**PREP
TIME**
30
MINUTES

**COOK
TIME**
60
MINUTES

**TOTAL
TIME**
90
MINUTES



CARNE ASADA STREET TACOS

INGREDIENTS

2 Tbsp Vegetable Oil
3 lbs Flank Steak or you can use Skirt Steak
1 Onion chopped
1 c shredded Creamy Formaggio cheese
2 fresh Limes plus extra for toppings
1 bundle of Cilantro
1 tsp Salt
1 tsp Pepper
1/2 stick Butter
16 Mini Corn Tortillas

DIRECTIONS

STEP 1

Thinly slice the steak. Then chop into bite size pieces.

STEP 2

In a skillet, begin to brown the steak in the oil.

STEP 3

Add half the onions to the skillet and cook until soft. Save the rest of the onions.

STEP 4

Meanwhile season with salt and pepper.

STEP 5

Squeeze the juice of two fresh limes over the meat and onion mixture. Continue cooking until the meat is cooked through.

STEP 6

While the steak is cooking, melt the butter in another skillet.

STEP 7

Fry the mini corn tortillas in the melted butter for 1 minute until they are soft. Allow them to cool slightly.

STEP 8

You will need 2 mini corn tortillas per taco. Spoon the meat mixture on the tortillas.

STEP 9

Top with cilantro, shredded Creamy Formaggio cheese and fresh onions and serve with limes.

**PREP
TIME**
10
MINUTES

**COOK
TIME**
15
MINUTES

**TOTAL
TIME**
25
MINUTES



MUSHROOM AND CREAMY FORMAGGIO PIZZA

INGREDIENTS

1 premade 12" Pizza Crust
1 c Pizza Sauce or Alfredo Sauce
1 c shredded Creamy Formaggio cheese
½ c Mushrooms of your choice
¼ c Pine Nuts
¼ c Red Onion thinly sliced
4-6 fresh Basil leaves
½ cup fresh Arugula

DIRECTIONS

STEP 1

Preheat oven to 400°.

STEP 2

Place pizza crust on the counter and evenly spread red sauce.

STEP 3

Then thinly spread the shredded Creamy Formaggio cheese over red sauce.

STEP 4

Evenly place the mushrooms, pine nuts, red onion and basil leaves on top of cheese.

STEP 5

Bake in the oven on a sheet tray or pizza pan for 10-15 mins until cheese is bubbly and melted.

STEP 6

Top with fresh arugula and grated Parmesan and enjoy!

PREP
TIME

15
MINUTES

COOK
TIME

15
MINUTES

TOTAL
TIME

30
MINUTES



CREAMY FORMAGGIO CHEESESTEAK WITH MUSHROOMS

INGREDIENTS

1 lb Ribeye Steak, thinly sliced
1 Tbsp Olive Oil
1 medium Onion, sliced
1 Bell Pepper, sliced (Green or Red)
3 c Mushrooms, sliced
2 cloves Garlic, minced
Salt and Pepper, to taste
4 Hoagie Rolls
2 c shredded Creamy Formaggio cheese

DIRECTIONS

STEP 1

Heat olive oil in a large skillet over medium-high heat. Add the sliced onions and bell peppers, cooking until the onions turn translucent and the peppers are tender, about 5-7 minutes.

STEP 2

Add the sliced mushrooms and minced garlic to the skillet. Cook until the mushrooms are browned and their moisture has evaporated, about 5 minutes. Season with salt and pepper to taste.

STEP 3

Push the vegetables to one side of the skillet. Add the thinly sliced ribeye steak to the other side, seasoning with salt and pepper. Cook for 3-4 minutes, stirring occasionally, until the steak is just browned.

STEP 4

Stir the steak and vegetables together in the skillet to combine all the flavors.

STEP 5

Preheat your broiler. Split the hoagie rolls and fill each with the steak and vegetable mixture. Top generously with shredded Creamy Formaggio cheese.

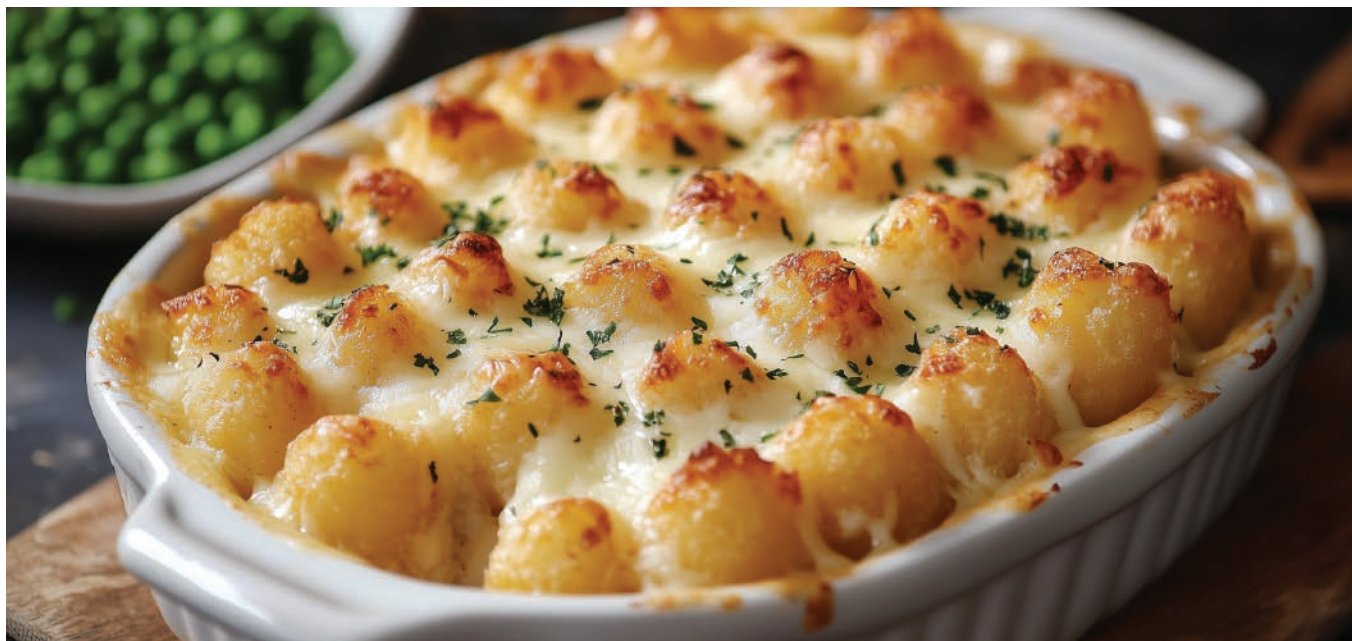
STEP 6

Place the sandwiches on a baking sheet and broil for 2-4 minutes, just until the cheese is melted and bubbly. Keep an eye on them to prevent burning!

STEP 7

Remove the sandwiches from the oven, let them cool slightly, and serve hot.

PREP TIME	COOK TIME	TOTAL TIME
15 MINUTES	15 MINUTES	30 MINUTES



CREAMY FORMAGGIO CASSEROLE

INGREDIENTS

1 lb Ground Beef
½ Onion, diced
3 cloves Garlic, minced
1 - 10 oz cans Cream of Mushroom Soup
1 c Sour Cream
2 c shredded Creamy Formaggio cheese, divided
1 (32 oz) package frozen Tater Tots
2 Tbsp chopped Green Onions

DIRECTIONS

STEP 1

Preheat the oven to 450°.

STEP 2

In a skillet, sear the ground beef until cooked through. Drain grease, and place ground beef in a large glass bowl.

STEP 3

In the same skillet, sauté the onion and garlic until soft. About 5 minutes. Add to the bowl with beef and mix well.

STEP 4

In the beef mixture, add cream of mushroom soup, sour cream, and one cup of the shredded Creamy Formaggio cheese and mix until well combined.

STEP 5

Spread mixture in a 9x13 casserole dish evenly. Place tater tots in a single layer over the top of mixture and bake for 30 mins. Take out and sprinkle the rest of the Creamy Formaggio on top and bake for 5 more minutes or until bubbly and melted. Garnish with green onion or sour cream or even some crispy bacon!

PREP
TIME

20
MINUTES

COOK
TIME

35
MINUTES

TOTAL
TIME

55
MINUTES



CREAMY FORMAGGIO CHEESE DIP

INGREDIENTS

1 (8 oz) package of Cream Cheese
¼ c Sour Cream
2 Tbsp Mayonaise
1 Lemon juiced
1 c shredded Creamy Formaggio cheese
¼ tspn Onion Powder
¼ tspn Garlic Powder
1 tsp Mustard Powder
Pepper to taste
1 Tbsp thinly sliced Chives
1 Tbsp finely chopped fresh Italian Parsley

DIRECTIONS

STEP 1

Add cream cheese, sour cream, and mayonnaise in a mixing bowl and beat until smooth.

STEP 2

Add in shredded Creamy Formaggio cheese, lemon juice, garlic powder, onion powder, mustard powder, chives, parsley, and pepper. Beat together until completely mixed. Season to taste.

STEP 3

Store in the serving bowl of your choice in the refrigerator until it is time to serve. Serve with crackers and enjoy!

Serving Note: Can be heated up to serve warm.

PREP
TIME

15
MINUTES

COOK
TIME

10
MINUTES

TOTAL
TIME

25
MINUTES



CRISPY CHEESEBURGER QUESADILLA

INGREDIENTS

1 lb Ground Beef
½ c Ketchup
¼ c prepared Mustard
4 Bacon strips, cooked and crumbled
1 Tbsp Worcestershire Sauce
⅓ c Mayonnaise
1 Tbsp Dill Pickle Relish
¼ tsp Pepper
8 Flour Tortillas (8 inches)
2 c shredded Creamy Formaggio cheese
Optional: shredded Lettuce, chopped Tomatoes,
Jalapeños, or Avocado

DIRECTIONS

STEP 1

In a large skillet, cook beef over medium heat until no longer pink, 6-8 minutes, crumbling beef and drain. Stir in ketchup, mustard, bacon and Worcestershire sauce; bring to a boil. Reduce heat and simmer uncovered for 5-7 minutes or until slightly thickened, stirring occasionally.

STEP 2

Meanwhile, in a small bowl, combine mayonnaise, relish and pepper.

STEP 3

Preheat griddle over medium heat. Add a tortilla to the griddle and top with cheese and beef mixture. Then cover with a second tortilla. Repeat process until all quesadillas are assembled. Reserve ½ c of cheese for later step.

Cook until tortillas are golden brown, and cheese is melted, 1-2 minutes on each side.

STEP 4

For the crispy exterior, remove quesadillas and sprinkle some Creamy Formaggio directly on the griddle until cheese starts to melt. Place one quesadilla at a time on top of the cheese until the quesadilla lifts on its own and cheese is crispy and golden. Serve with sauce and, if desired, lettuce and tomatoes.

**PREP
TIME**

5
MINUTES

**COOK
TIME**

10
MINUTES

**TOTAL
TIME**

15
MINUTES



LOADED POTATO CHEESE SOUP

INGREDIENTS

6-8 slices Bacon
1 medium Onion diced
4 Tbsp AP Flour
2 qts Chicken Broth (8 cups)
10 Yukon Gold Potatoes
2 c Half and Half
2 c shredded Creamy Formaggio cheese
Kosher Salt to taste
Fresh ground Black Pepper to taste
Garnish with shredded Creamy Formaggio cheese sour cream, and green onions

DIRECTIONS

STEP 1

Peel and cut Yukon Gold Potatoes into ½ inch Cubes, place in bowl and cover with water (so they don't brown). Cut bacon into ½ inch pieces. Place bacon pieces in a large Dutch oven and cook over medium-high heat until bacon is crispy. Carefully remove the bacon from the pot and place it on a paper towel to drain. Set it aside. Pour off most of the grease from the pot but leave about 3 to 4 tablespoons of the grease in the pot. Do not wipe clean.

STEP 2

Add diced onion to the pot and sauté until onions become soft and clear. Sprinkle flour over the onions and stir well to combine. Reduce heat to medium-low and cook for 3 minutes to toast the flour.

STEP 3

Slowly add chicken broth, whisking constantly over medium heat with a large whisk until liquid thickens.

STEP 4

Drain cut potatoes and add to pot, reducing to medium-low heat. Simmer for 10-12 minutes or until potatoes are fork tender, stirring often.

STEP 5

Add half and half and stir until well combined.

STEP 6

Carefully ladle half the soup into a blender or food processor and blend until smooth. Be careful not to overfill the blender. You may want to do this in batches.

STEP 7

Add the blended mixture back to the soup pot and stir in shredded Creamy Formaggio cheese and cooked bacon. Add salt and pepper to taste. If not serving right away, pour the soup into a slow cooker to keep warm until ready to serve.

STEP 8

Place in individual bowls and garnish with additional shredded Creamy Formaggio cheese, sour cream, and chopped green onion.

**PREP
TIME**
20
MINUTES

**COOK
TIME**
40
MINUTES

**TOTAL
TIME**
60
MINUTES



CREAMY FORMAGGIO CHEESY TOAST

INGREDIENTS

½ cup Creamy Formaggio shredded cheese
2 slices Texas Toast
2 Tbsp room temp unsalted Butter
¼ tsp Garlic Powder

DIRECTIONS

STEP 1

Preheat oven to 375°.

STEP 2

Warm a flat top or non-stick pan over medium heat.

STEP 3

Spread butter on one side of each piece of Texas Toast.

STEP 4

Evenly sprinkle garlic powder on buttered side of bread.

STEP 5

Toast bread butter side down until golden brown.

STEP 6

Remove from pan and place bread on parchment lined baking sheet.

STEP 7

Evenly sprinkle cheese on golden side of toast and place in oven until melted. You can also turn on broiler setting for a minute to get cheese bubbly.

STEP 8

Cut in half and serve!

**PREP
TIME**

5
MINUTES

**COOK
TIME**

10
MINUTES

**TOTAL
TIME**

15
MINUTES



CREAMY ITALIAN STUFFED BREAD

INGREDIENTS

- 2 c shredded Creamy Formaggio cheese
- 1 loaf Round Bread
- 4 Tbsp melted Butter
- 3 Garlic Cloves minced

DIRECTIONS

STEP 1

Preheat the oven to 350°.

STEP 2

Melt the butter with the minced garlic cloves in a small saucepan (or microwave). Cut the top of the bread into 1/4 inch slices (without going all the way through). Turn the loaf and repeat the process.

STEP 3

Carefully pull the pieces apart and drizzle butter and garlic into the loaf.

STEP 4

Stuff each section of the loaf with Creamy Formaggio cheese.

STEP 5

Bake for 10-15 mins, or until cheese is completely melted.

STEP 6

Cut the bread on the diagonal into 1/4 inch slices. Serve hot!

PREP
TIME

15
MINUTES

COOK
TIME

15
MINUTES

TOTAL
TIME

30
MINUTES



CREAMY FORMAGGIO PEA RISOTTO WITH PROSCIUTTO

INGREDIENTS

5 ½ c - Low Sodium Chicken Stock or Broth
2 Tbsp unsalted Butter
2 Tbsp Olive Oil
1 Shallot or small Yellow Onion finely chopped
3 cloves Garlic minced or pressed
2 c Arborio Rice
½ c shredded Creamy Formaggio cheese
½ c shredded Parmesan cheese
2 Tbsp unsalted Butter
½ c of frozen Sweet Peas
Kosher Salt and freshly cracked Black Pepper to taste
Torn Prosciutto, butter sautéed Mushrooms, Parsley, extra Parmesan, for garnish

**PREP
TIME**

5
MINUTES

**COOK
TIME**

30
MINUTES

**TOTAL
TIME**

35
MINUTES

DIRECTIONS

STEP 1

In a medium-sized sauce pan, heat the chicken stock over medium-low heat until the stock begins steaming. Keep on low heat.

STEP 2

In a large high sided skillet over medium heat, add the 2-tablespoons butter, olive oil, and onion. Sauté for 6 to 8 minutes, stirring occasionally with a wooden spoon until soft and golden. Add in the garlic, stirring to ensure the garlic doesn't burn, cooking until fragrant for about 1 minute.

STEP 3

Add the rice to the onion mixture, stirring for 2 minutes or until the rice is becoming translucent with an opaque white center.

STEP 4

Add the hot stock ½ cup at a time, stirring continuously, until the stock is almost completely absorbed, and the rice is creamy and translucent (the center is no longer white) and no longer crunchy when tasted (around 25-30 minutes).

STEP 5

Stir in the Parmesan, Creamy Formaggio, butter, and peas. Let the peas cook until warmed through, about 3-4 minutes. Season with salt and pepper to taste.

STEP 6

Garnish with torn Prosciutto pieces, butter sautéed mushrooms, chopped parsley, and Parmesan.

STEP 7

Serve immediately.



CREAMY FORMAGGIO OMELETTE

INGREDIENTS

4 Eggs
1 c shredded Creamy Formaggio
Salt and Pepper to taste
2 Tbsp unsalted Butter

DIRECTIONS

STEP 1

Whisk eggs well in a bowl

STEP 2

Heat a 10" skillet over medium heat

STEP 3

Add cubed butter, melt but do not brown

STEP 4

Add eggs, swirl the eggs with a rubber spatula until they start to firm and coat the entire bottom of skillet. Lightly season with salt & pepper at this stage.

STEP 5

Remove pan from heat

STEP 6

Add shredded Creamy Formaggio

STEP 7

Fold the omelet in half, garnish and serve!

PREP
TIME
10
MINUTES

COOK
TIME
3
MINUTES

TOTAL
TIME
13
MINUTES