



CHEESE MERCHANTS

Creamy Italian & Broccoli Soup

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- 4 tablespoons unsalted butter
- 1 medium yellow onion, diced
 - 1 large carrot, diced
 - 2 cloves garlic, minced
- 1/4 cup all-purpose flour
- 2 cups half and half
- 4 cups chicken stock
- 4 cups broccoli florets
- 2 bay leaves
- 1/4 teaspoon freshly grated nutmeg
- Kosher salt and freshly ground pepper
- 8 ounces Creamy Italian cheese, shredded, plus more for serving

DIRECTIONS

1. Melt butter in pan and add onion, carrot and garlic. Cook until softened.
2. Add flour and cook with mixture until it starts to brown.
3. Add in half and half, chicken stock, broccoli and bay leaves.
4. Bring to boil and lower to a simmer until broccoli is tender.
5. Remove bay leaves and remove 3/4 of the soup to puree. Puree and return to pot.
6. Add spices and Creamy Italian cheese.
7. Serve with extra Creamy Italian cheese on top.



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Creamy Italian Creamed Spinach

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- 1 cup Creamy Italian
- 1 lb. spinach
- 4 oz cream cheese
- 2 cloves garlic
- 1/4 cup heavy cream
- 2 Tbsp butter

DIRECTIONS

1. Sauté spinach in pan until wilted, remove from pan and allow to cool.
2. In same pan melt butter and sauté garlic on medium until fragrant.
3. Add cream cheese to pan and allow to soften before adding heavy cream.
4. Once cream cheese and heavy cream are combined, add Creamy Italian and stir to combine.
5. Add spinach back to pan and stir to combine.
6. Serve hot.



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CHEESE MERCHANTS Creamy Italian Lasagna

SERVINGS: 6

PREPPING TIME: 30 MIN

COOKING TIME: 1. HOUR

INGREDIENTS

- 1 pound dry lasagna noodles
- 15 ounces ricotta cheese
- 1 1/2 pounds (24 ounces) Creamy Italian egg
- 2 tsp Italian seasoning
- 2 jars tomato sauce
- 1 lb ground beef
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 350 degrees. Bring large pot of water to a boil for lasagna noodle.
2. Cook noodles according to package directions and set aside.
3. Cook ground beef in pan until brown and cooked through and set aside.
4. Combine ricotta, 3/4 lbs. of Creamy Italian, egg, Italian seasoning and salt and pepper in a bowl.
5. 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.
6. Repeat step 5.
7. Place one more layer of noodles and cover with tomato sauce. Cover and bake for 45 minutes.
8. Remove and cover the top with Creamy Italian and bake for another 10-15 minutes.
9. Allow 15-30 minutes to sit before serving.



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Creamy Italian Stuffed Bread

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- 2 cups Creamy Italian
- 1 loaf round bread
- 4 Tbsp melted butter
- 3 garlic cloves minced

DIRECTIONS

1. Preheat oven to 350 degrees
2. Cut the top of the bread into 1/4 inch slices (without going all the way through). turn the loaf and repeat the process.
3. Carefully pull the pieces apart and drizzle butter and garlic into the loaf.
4. Stuff each section of the loaf with Creamy Italian.
5. Bake for 10-15 mins, or until cheese is completely melted.
6. Serve hot!



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Creamy Italian Stuffed Mushrooms

SERVINGS: 4

PREPPING TIME: 30 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- 4 portabello mushrooms
- 1 pound bulk hot Italian sausage
- 1 onion, diced
- 1 cup Creamy Italian
- 1/4 cup Italian bread crumbs
- 1 teaspoon minced garlic
- 1 teaspoon chopped fresh parsley

DIRECTIONS

1. Preheat oven to 350.
2. Hollow out each mushroom cap, reserving the scrapings.
3. Heat a skillet over medium-high heat. Cook and stir sausage, onion, and reserved mushroom scrapings until sausage is browned and cooked through. Drain and discard grease; return the sausage mixture to the skillet.
4. Stir 3/4 cup Creamy Italian cheese, breadcrumbs, garlic, and parsley into the sausage mixture. Cook and stir until heated through.
5. Stuff each mushroom cap with the sausage mixture and place on a baking sheet.
6. Bake stuffed mushrooms in the preheated oven for 12 minutes. Sprinkle remaining 1/4 cup of Creamy Italian over mushrooms and bake until mushrooms are cooked through, and cheese is melted and bubbling.



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Shredded Italian
3-Cheese Blend Asparagus

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

INGREDIENTS

1 cup Italian 3-
Cheese Blend
1 bunch fresh
asparagus
2Tbsp Olive oil
Salt and Pepper
to taste

DIRECTIONS

1. Preheat oven to 400 degrees. Wash and trim end off of asparagus.
2. Drizzle olive oil over asparagus and sprinkle Shredded Italian 3-cheese blend, salt and pepper over asparagus. Toss to evenly coat.
3. Spread asparagus on sheet pan and bake at 400 for 10-15 mins.
4. Remove from oven and assemble on plate.
5. Top asparagus with remaining Italian 3-Cheese Blend and serve.



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Shredded Italian 3- Cheese Blend Chicken Parmesan

SERVINGS: 4

PREPPING TIME: 35 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- 2 cups Shredded Italian 3-cheese blend
- 2 chicken breasts (cut length wise)
- 3 eggs
- 1 cup AP flour
- 2 cups panko breadcrumbs
- 2 tsp parsley (chopped)
- 1 Tbsp garlic powder
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 350 degrees, and start heating vegetable oil in pan to 350 degrees
2. Create three bowls: flour, eggs and panko. In the panko bowl add Ks shredded Italian 3 cheese blend, parsley, garlic powder salt and pepper and combine.
3. One by one, take chicken and dip in flour, then egg and finish in the panko mixture and set aside. Complete each piece of chicken.
4. Slowly place chicken into oil and allow to cook until golden brown. Remove and place on sheet pan.
5. Bake chicken in oven for 10-15 minutes or until completely cooked through.
6. Serve with your favorite tomato sauce and an extra sprinkle of Shredded Italian 3-cheese blend.



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Shredded Italian 3- Cheese Blend Italian Wedding Soup

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

MEATBALL INGREDIENTS

- 1 1/4 lbs. mixed ground pork, beef and veal
- 1/2 cup breadcrumbs
- 1 tablespoon dried parsley
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 large egg

1/2 cup shredded Italian 3-cheese blend

1 1/2 tablespoon olive oil

SOUP

- 1 medium sweet onion diced
- 2 large carrots diced
- 2 stalks of celery diced
- 3 cloves garlic minced
- 1 tablespoon dried parsley
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 8 cups chicken broth
- 1 cup acini de pepe pasta
- 4-5 ounces baby spinach

Kosher salt and fresh ground black pepper

DIRECTIONS

1. In a medium bowl, combine the ground pork, ground beef, breadcrumbs, parsley, basil, oregano, egg, and Italian 3 cheese blend cheese. Shape the mixture into 3/4-inch balls. Heat the olive oil in a large Dutch oven over medium high heat. Add the meatballs and brown in the skillet. Remove the meatballs from the skillet and set aside.
2. In the same Dutch oven over medium heat, add the onions, carrots, and celery. Cook until the vegetables are softened, about 7-10 minutes. Add the garlic, parsley, basil, and oregano and cook for 1 minute while stirring constantly. Add the cooked vegetables to a heavy stockpot or Dutch oven. Add chicken broth and bring to a low boil.
3. Add the acini di pepe and the cooked meatballs. Cook for 15 minutes or until the pasta is tender. Add the spinach at the last minute of cooking. Stir the soup until the spinach is wilted. Season with kosher salt and fresh ground black pepper to taste.
4. Top with extra shredded Italian 3-cheese blend and serve.



CHEESE MERCHANTS

Shredded Italian 3-Cheese Blend Spinach Salad

SERVINGS: 4

PREPPING TIME: 15 MIN

ASSEMBLY TIME: 5 MIN

INGREDIENTS

- 2 cups 3-cheese blend
- 1/2 cup Extra-Virgin Olive Oil
- 3 tablespoons Vinegar Of Choice (balsamic vinegar, red wine vinegar, white wine vinegar)
- 1 tablespoon Dijon Mustard
- 1 tablespoon Honey
- 2 medium cloves Garlic (pressed or minced)
- 1/4 teaspoon Fine Sea Salt (to taste)
- Black Pepper (freshly ground)
- 3 cups baby spinach
- 1/2 cup pecans (chopped)
- 1/4 cup dates chopped

DIRECTIONS

1. Preheat oven to 400 degrees. Create a parchment lined sheet pan and create 8 small piles of Shredded Italian 3-cheese blend. Spread out evenly, leaving some room in between.
2. Bake at 400 degrees for 5 mins, or until lightly brown. Allow to cool completely before removing from pan.
3. In a bowl combine; Olive oil, vinegar mustard, honey, garlic, salt and pepper.
4. Mix together until combined and season to taste.
5. In another bowl combine spinach, pecans and dates.
6. Toss with vinegarette and create individual portions.
7. Finish with 2 cheese crisps.



CHEESE MERCHANTS

Shredded Italian 3-Cheese Blend Twists

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- 1 cup Shredded Italian
3-cheese blend
- 4 Tbsp melted butter
- 1 sheet puff pastry
dough
- 1 tsp parsley
(chopped)
- Salt and pepper to
taste

DIRECTIONS

1. Thaw puff pastry at room temp for 40 mins before using. Once thawed, roll out lightly on countertop.
2. Melt butter and combine parsley, salt and pepper.
3. Brush butter mixture on one side of puff pastry and place face down on cutting board.
4. Brush other side of puff pastry and sprinkle KS shredded Italian 3 cheese blend on top.
5. Fold puff pastry in half and cut into 1/2-inch pieces.
6. Twist each piece to seal.
7. Arrange on sheet pan and bake for 10 mins or until golden brown.



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