



**Leggo's®**

# 15 passata recipes (that aren't spag bol)



**IT'S HOW WE DO ITALIAN™**



**EASY**



**1**

**CHEESY GARLIC  
PIZZA BREAD**

Quick: 15 min



**2** **TOMATO AND THYME  
FRENCH TOAST**



**3** **ROASTED GARLIC,  
TOMATO & BASIL SOUP**

Ready in 30 min



**4** **SHAKSHUKA WITH  
CANNELLINI BEANS**

Ready in under 30 min



**5**

**TOMATO EGGPLANT CURRY**

Ready in 35 min

**CHICKEN**



**6**

**PERI PERI CHICKEN CURRY**

Ready in under 30 min



**7** **BAKED TOMATO  
HARISSA CHICKEN**



**8** **ONE PAN CHICKEN  
AND PASTA**

Ready in under 30 min



**PORK / BEEF / LAMB**



**9 SLOW COOKED MEXICAN PULLED PORK**



**10 MOROCCAN BRAISED LAMB SHANKS**



**11 AMERICAN STYLE BBQ SPARE RIBS**



**12**

**SPICED BEEF AND ROASTED GARLIC TOMATO PIDE**



**13**

**SPICED CHILLI CON CARNE**

Ready in under 35 min

**FISH**



Ready in 40 min

**14 BAKED BARRA WITH TOMATO AND OLIVES**



**15 CHEAT'S PRAWN RISOTTO**





# What makes a great passata?

**Say no to watery passatas that lack flavour. Leggo's Gourmet Passatas are full of tomato goodness made from vine ripened Aussie tomatoes - the perfect pantry staple that makes more than just delicious pasta.**

**Try it and taste the difference!**



**PREP TIME:**

5 minutes

**COOK TIME:**

10 minutes

**SERVES:**

2



# CHEESY GARLIC PIZZA BREAD

**These pizza breads have a rich tomato flavour with an oozy cheese topping. A great way to use up any leftover passata.**

**Ingredients:**

- 1 mini sourdough loaf\*
- 30g softened unsalted butter
- 2 tablespoons chopped fresh herbs
- 400g jar Leggo's Gourmet Rich Passata with Roasted Garlic
- 1/3 cup sliced semi dried tomatoes
- 1 cup grated mozzarella cheese
- Freshly ground black pepper, to taste
- Fresh basil leaves, for garnish

*\*Note: As an alternative, use sourdough rolls.*

**Instructions:**

- 1 Slice sourdough loaf in half horizontally. Place face up on a baking paper lined tray and toast under a preheated grill for 4-6 minutes or until golden.
- 2 Meanwhile combine butter and herbs together in a small bowl. Thinly spread butter over both toasted sourdough halves.
- 3 Divide 1/4 cup Leggo's Gourmet Passata between each sourdough half and spread evenly to the edges. Top with semi dried tomatoes, cheese and grill for a further 5 minutes, until cheese is melted and golden.
- 4 Cut into pieces, sprinkle with pepper, garnish with basil and serve immediately.

**Tip:**

Make it your own by adding your favourite pizza toppings.





**PREP TIME:**

10 minutes

**COOK TIME:**

10 minutes

**MAKES:**

10 pieces



# TOMATO AND THYME FRENCH TOAST

**You've never had French toast like this before, packed with savoury flavours of tomato, thyme and parmesan.**

**Ingredients:**

½ x 400g jar Leggo's Gourmet Rich Passata with Roasted Garlic

5 eggs

1-2 tablespoons chopped fresh thyme, plus extra leaves, for garnish

10 thick slices olive sourdough bread

Olive oil spray

Finely grated parmesan cheese, for serving

**Instructions:**

- 1 Whisk together Leggo's Gourmet Passata, eggs and thyme in a large bowl. Season to taste.
- 2 Soak bread slices in egg mixture for approximately 6 minutes, turning halfway.
- 3 Heat a large non stick frypan over medium-low heat and spray evenly with oil. Cook bread for approximately 6-8 minutes or until golden, turning halfway.
- 4 Serve French toast topped with parmesan and extra thyme.

**Tip:**

This recipe is perfect for using up that day-old sourdough. The drier the bread, the more flavour it will soak up!





**PREP TIME:**

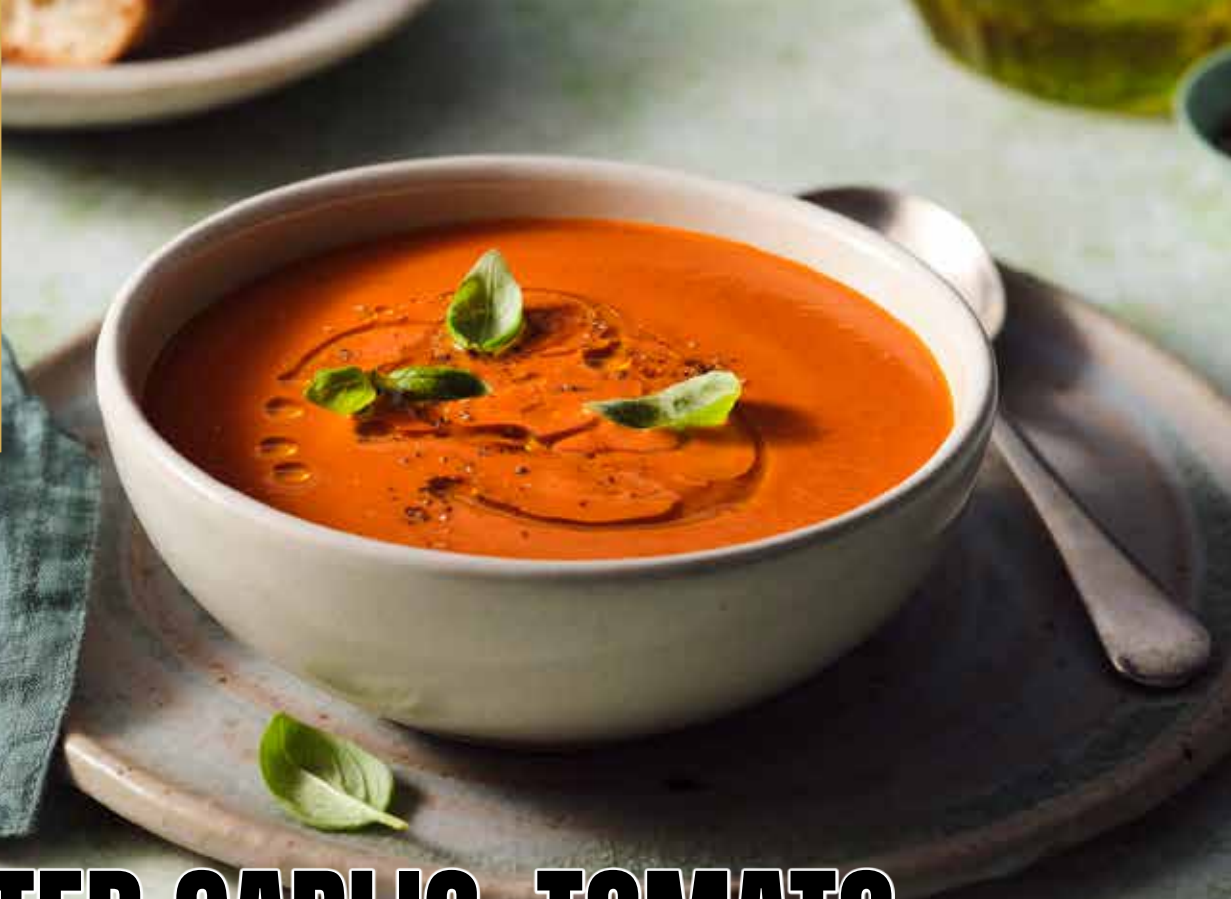
10 minutes

**COOK TIME:**

20 minutes

**SERVES:**

4



# ROASTED GARLIC, TOMATO AND BASIL SOUP

**Time-saving hack to making tomato soup? Use Leggo's Gourmet Rich Passata, already thick and luscious – the perfect soup base!**

**Ingredients:**

- 1 tablespoon olive oil, plus extra, for drizzling
- 1 onion, chopped
- 1 small red capsicum, chopped
- 1 teaspoon smoked paprika
- 400g jar Leggo's Gourmet Rich Passata with Roasted Garlic
- 3 cups vegetable stock
- ½ bunch fresh basil sprigs, including tender stems, plus extra, for serving
- ¼ cup cream

**Instructions:**

- 1 Heat oil in a large saucepan over medium-high heat. Add onion, capsicum and cook for 2-3 minutes until softened. Stir through paprika and cook a further minute until fragrant.
- 2 Add Leggo's Gourmet Passata, fill passata jar with 1 cup stock, swirl and add to saucepan. Add remaining stock, basil sprigs and bring to the boil. Reduce heat and simmer for 15-20 minutes.
- 3 Use a stick blender to blitz until smooth. Stir through cream and season to taste. Drizzle with olive oil and garnish with basil leaves. Serve with crusty bread.

**Tip:**

Natural yoghurt can be used instead of cream





**PREP TIME:**

10 minutes

**COOK TIME:**

15 minutes

**SERVES:**

4

# SHAKSHUKA WITH CANNELLINI BEANS

**This flavourful dish makes the perfect hearty brunch – not to mention it packs a protein punch with both eggs and beans. Healthy and delicious!**

**Ingredients:**

- 1 tablespoon olive oil
- 1 small red onion, thinly sliced
- 1 clove garlic, crushed
- 1 teaspoon each cumin and smoked paprika
- 1 small red capsicum, sliced
- 400g can cannellini beans, rinsed and drained
- 400g jar Leggo's Gourmet Rich Passata
- 4 eggs at room temperature
- Chopped fresh parsley and toasted sourdough bread, for serving

**Instructions:**

- 1 Heat oil in a medium frypan over medium-high heat. Sauté onion for 2 minutes or until translucent. Add garlic and spices. Cook for 1 minute or until fragrant. Add capsicum and cook for 3 minutes or until just softened.
- 2 Meanwhile, pour  $\frac{2}{3}$  of the cannellini beans into a bowl and mash with the back of a fork. Add mashed and whole cannellini beans and Leggo's Gourmet Passata to onion and capsicum mix. Stir to combine and bring to a gentle simmer. Reduce heat to medium.
- 3 Make 4 small indentations in the bean mix and crack an egg into each indentation. Cover and cook eggs for 2-3 minutes or until cooked to your liking.
- 4 Sprinkle with parsley. Serve with toasted bread.

**Tip:**  
Sprinkle with crumbled fetta before serving.





**PREP TIME:**

10 minutes

**COOK TIME:**

25 minutes

**SERVES:**

4-6



# TOMATO EGGPLANT CURRY

**A warming rich tomato based curry of eggplant, chick peas and spices.**

**Ingredients:**

- ¼ cup oil
- 1 large eggplant, cut into 1½ cm cubes
- 1 onion, chopped
- 1 teaspoon each garam masala and ground cardamom
- 1 teaspoon each crushed garlic and grated ginger
- 1-2 long green chillies, seeded and finely chopped
- 690g jar Leggo's Gourmet Rich Passata
- 1 cup vegetable stock
- 400g can chick peas, undrained
- Fresh coriander leaves, for garnish
- Roti bread, for serving

**Instructions:**

- 1 Heat oil in a large non stick frypan over medium heat. Add eggplant and cook for 6-7 minutes until lightly golden.
- 2 Add onion, spices, garlic, ginger and chilli. Cook for 2-3 minutes until softened and fragrant.
- 3 Add 2 cups Leggo's Gourmet Passata, stock, undrained chick peas, and stir to combine. Bring to the boil, reduce heat and simmer for 15 minutes until sauce has thickened and eggplant has softened.
- 4 Garnish with fresh coriander and serve with roti bread.

**Tip:**

Adjust the spice level to your taste with the amount of green chilli added.





**PREP TIME:**

10 minutes

**COOK TIME:**

25 minutes

**SERVES:**

4



# PERI PERI CHICKEN CURRY

**A fragrant curry with a gentle heat. Feeding a family? Use a mild Peri Peri seasoning instead.**

**Ingredients:**

- 1 tablespoon cornflour
- 500g chicken thigh fillets, each fillet cut into 4 pieces
- 2 tablespoons oil
- 1 onion, chopped
- 2 teaspoons grated fresh ginger
- 2 cloves garlic, crushed
- 1 teaspoon each ground coriander and turmeric
- 400g jar Leggo's Gourmet Rich Passata
- 1 tablespoon hot Peri Peri seasoning
- ¼ cup Greek style yoghurt, plus extra, for serving
- Fresh coriander leaves and lime wedges, for garnish
- Steamed rice, for serving

**Instructions:**

- 1 Place cornflour in a large bowl, and season to taste. Add chicken pieces and toss to coat.
- 2 Heat oil in a large non stick frypan over medium heat, add chicken and cook for 3-4 minutes or until golden on both sides. Remove from frypan and set aside.
- 3 Add onion to same frypan and cook for 2 minutes or until softened. Add ginger, garlic and spices, stirring until fragrant. Stir in Leggo's Gourmet Passata, ½ cup water and Peri Peri seasoning.
- 4 Return chicken to frypan and bring to the boil. Reduce heat and simmer uncovered for 15-20 minutes until sauce has thickened and chicken is fully cooked.
- 5 Stir yoghurt through curry. Garnish with coriander and lime. Serve with rice and extra yoghurt on the side.

**Tip:**

If you like it really hot, increase the Peri Peri seasoning.





**PREP TIME:**  
10 minutes

**COOK TIME:**  
40 minutes

**SERVES:**  
4



# BAKED TOMATO HARISSA CHICKEN

**Harissa is a hot chilli pepper paste from Northern Africa. It makes everything a little bit fancy, including this simple 8 ingredient dish.**

## Ingredients:

- 8 skin-on chicken thigh cutlets
- Freshly ground black pepper, to taste
- 400g jar Leggo's Gourmet Rich Passata
- 1 tablespoon harissa paste
- 1 tablespoon olive oil
- 2 tablespoons chopped fresh oregano, plus extra leaves, for garnish
- 250g trussed cherry or cocktail tomatoes
- 100g crumbled feta

## Instructions:

- 1 Pat chicken dry with absorbent paper. Season with pepper and set aside.
- 2 Combine Leggo's Gourmet Passata and harissa paste in a bowl, stirring until smooth.
- 3 Heat oil in a large heavy based, flame proof casserole dish over medium-high heat. Add chicken skin side down and cook for 6 minutes turning halfway, or until skin is crisp and golden. Remove chicken and set aside.
- 4 Reduce heat, add passata mix and bring to the boil, scraping and dislodging any cooked on 'goodness' from base of dish. Stir in oregano, nestle chicken and tomatoes in sauce and cook in a preheated oven at 220°C for 20 minutes.
- 5 Sprinkle with feta and cook for a further 10 minutes, until chicken is cooked through and feta is golden. Sprinkle with extra oregano and serve with crusty bread.





**PREP TIME:**  
10 minutes

**COOK TIME:**  
15 minutes

**SERVES:**  
4



# ONE PAN CHICKEN AND PASTA

**Say yes to less dishes, with this one pot wonder!**

## Ingredients:

- 1 teaspoon olive oil
- 1 chorizo, chopped
- 1 chicken breast, cut into strips
- 690g jar Leggo's Gourmet Rich Passata
- 400g short pasta (elbows, curls or spirals)
- 3 cups chicken stock
- 1 small red capsicum, cut into strips
- 2-3 teaspoons fresh oregano, plus extra, for garnish
- 60g baby spinach leaves
- Freshly grated parmesan cheese, for serving

## Instructions:

- 1 Heat oil in a large non stick saucepan over high heat. Cook chorizo for 1-2 minutes or until browned. Stir in chicken and cook for 2-3 minutes or until just starting to colour, stirring regularly.
- 2 Reduce heat to medium. Add Leggo's Gourmet Passata, pasta, stock, capsicum, oregano and stir to combine. Bring to a gentle simmer and stir for 7-8 minutes until pasta is just cooked.
- 3 Remove from heat and stir in spinach. Garnish with oregano and serve with parmesan cheese.

**Tip:**  
Add extra vegetables to your liking such as zucchini, baby onions or chopped mushrooms.





**PREP TIME:**

5 minutes

**COOK TIME:**

4½ hours

**SERVES:**

4-6

# SLOW COOKED MEXICAN PULLED PORK

**A versatile tomato based pulled pork recipe that can be used in everything, from tacos, a buritto bowl with rice or as a burger filling.**

**Ingredients:**

2 teaspoons dried oregano  
1 tablespoon smoked paprika  
2 teaspoons ground cumin  
2 teaspoons garlic powder  
1½ teaspoons ground coriander  
1kg piece pork scotch roast, trimmed  
400g jar Leggo's Gourmet Rich Passata

**Instructions:**

- 1 Combine herbs and spices in a small bowl. Place pork in slow cooker and rub spice mix all over. Pour over Leggo's Gourmet Passata, cover and cook on HIGH for 4½ hours, turning halfway.
- 2 Remove pork and shred in a large bowl using 2 forks. Cover and keep warm. Transfer sauce to a saucepan and simmer over medium-high heat for 10 minutes, or until starting to thicken.
- 3 Stir half the sauce through the shredded pork. Serve pork with remaining sauce on the side.

**Tip:**

If you don't have a slow cooker, this dish can be cooked in the oven in a casserole dish with a tight fitting lid on 160°C until the meat is falling apart. Simmer the sauce on the stove top until thickened.





**PREP TIME:**  
10 minutes

**COOK TIME:**  
2-3 hours

**SERVES:**  
4

# MOROCCAN BRAISED LAMB SHANKS

**Melt in your mouth lamb shanks in a tomato based sauce, sweetened with Moroccan spices and dates. This is a must-try dish!**

## Ingredients:

2 tablespoons olive oil  
4 French-trimmed lamb shanks  
4 shallots, halved  
4 cloves garlic, crushed  
1 teaspoon each cinnamon, ground coriander and ground cumin  
2 teaspoons smoked paprika  
1 cup chicken stock  
690g jar Leggo's Gourmet Rich Passata  
¾ cup pitted dates, chopped  
Fresh mint leaves and herbed couscous, for serving

## Instructions:

- 1 Heat oil in a large heavy based, flame proof, casserole dish over high heat. Cook lamb for 8-10 minutes or until golden on all sides. Remove and set aside.
- 2 Reduce heat to medium-high heat. Add shallots and cook for 3-4 minutes until golden. Add garlic, spices, paprika and cook stirring for 2 minutes or until fragrant.
- 3 Add stock, 2 cups Leggo's Gourmet Passata and stir to combine. Bring to the boil. Carefully nestle lamb in sauce. Cover and cook in a preheated oven at 160°C for 2 hours.
- 4 Stir through dates and cook for a further 30 minutes or until dates are soft and meat is falling off the bone. Garnish with mint and serve with herbed couscous.

**Tip:**  
Serve with fresh mint and herbed couscous.





**PREP TIME:**  
30 minutes

**COOK TIME:**  
2½ hours

**SERVES:**  
4-6

# AMERICAN STYLE BBQ SPARE RIBS

**Sweet and tangy, these spare ribs are certain to be a crowd pleaser.**

## Ingredients:

2kg beef ribs, trimmed  
400g jar Leggo's Gourmet Rich Passata with Roasted Garlic  
⅔ cup apple cider vinegar  
⅓ cup Worcestershire sauce  
½ cup honey  
2 tablespoons brown sugar  
1 tablespoon smoked paprika  
2 tablespoons Dijon mustard  
Sauerkraut and gherkins, for serving

## Instructions:

- 1 Place a wire rack over a foil lined baking dish. Remove ribs from the refrigerator, season and place on rack. Stand at room temperature for 30 minutes.
- 2 Pour 1 cup water into dish and tightly cover with foil. Cook in a preheated oven at 160°C for 1½ -2 hours or until meat is tender and falling off the bone.
- 3 Meanwhile, combine Leggo's Gourmet Passata and remaining ingredients in a saucepan. Simmer over medium-low heat for 30-35 minutes, stirring occasionally until thickened and changed colour to a deep red.
- 4 Transfer ribs to a fresh foil lined baking tray and brush with ¼ of the BBQ sauce. Return to oven and cook for 10 minutes. Turn ribs over and repeat, brushing with ¼ of remaining sauce. Cook for a further 10 minutes. Serve with remaining BBQ sauce, sauerkraut and gherkins.

## Tip:

The secret to tender ribs is baking them low and slow, with a little water in a tightly covered oven dish to keep them moist.





**PREP TIME:**  
30 minutes

**COOK TIME:**  
40 minutes

**SERVES:**  
8

# SPICED BEEF AND ROASTED GARLIC TOMATO PIDE

**Pastry ovals filled with flavours of the Middle East, topped with pine nuts and mint.**

## Ingredients:

1 tablespoon olive oil, plus extra, for brushing  
1 onion, chopped  
500g beef mince  
1 teaspoon each, cinnamon, ground cumin, and ground coriander  
½ teaspoon chilli flakes  
400g jar Leggo's Gourmet Rich Passata with Roasted Garlic  
1 kg store bought pizza dough  
Toasted pine nuts, fresh mint leaves and pomegranate arils, for serving.

## Instructions:

- 1 Heat oil in a frypan over medium-high heat. Saute onion until softened. Add mince, spices, and cook stirring continuously for 10 minutes until browned.
- 2 Add Leggo's Gourmet Passata and bring to the boil. Reduce heat and simmer for 10 minutes or until sauce has thickened. Remove from the heat and cool slightly.
- 3 Meanwhile, divide dough into 8 portions. On a floured surface, roll each portion into a 10cm x 20cm oval, approximately ½ cm thick. Place on baking paper lined trays, spaced evenly apart.
- 4 Spoon mince down the centre of each dough oval, leaving a 1cm border around the edges. Brush pastry edges with water. Fold in sides of the pide, leaving mince filling exposed. Pinch ends together to seal. Brush pastry with extra oil.
- 5 Cook in batches in a preheated oven at 220°C for 10-15 minutes until golden and bases are fully cooked. Serve topped with pine nuts, mint and pomegranate arils.

### Tip:

Use lean lamb mince instead of beef for a more authentic result.





**PREP TIME:**  
10 minutes

**COOK TIME:**  
20 minutes

**SERVES:**  
4

# SPICED CHILLI CON CARNE

**Dress it up or dress it down, this quick tomato based chilli is perfect for a mid week meal as well as entertaining.**

## Ingredients:

2 tablespoons olive oil  
420g can corn kernels, drained  
500g lean beef mince  
¼ cup taco seasoning mix,  
Mexican seasoning or chilli con  
carne spice  
690g jar Leggo's Gourmet Rich  
Passata  
400g can four bean mix, rinsed  
and drained  
Fresh coriander leaves, diced  
avocado, pickled onion, for  
serving  
Corn tortilla triangles, for serving

## Instructions:

- 1 Heat 1 tablespoon oil in a large non stick frypan over medium-high heat. Add corn kernels, cover and cook for 5-6 minutes or until lightly charred. Remove and keep warm.
- 2 Heat remaining oil in same frypan, add mince and cook, stirring until browned. Add seasoning mix and cook for a further minute until fragrant.
- 3 Reduce heat to medium, add Leggo's Gourmet Passata and bring to the boil, stirring occasionally. Add beans and cook for 5 minutes or until thickened slightly.
- 4 Top chilli with charred corn, coriander, avocado and pickled onion. Serve with corn tortilla triangles.

### Tip:

To make pickled red onions, mix together ¼ cup lime juice and 1 tablespoon sugar with a thinly sliced red onion. Stand for 1 hour before serving.





**PREP TIME:**

10 minutes

**COOK TIME:**

30 minutes

**SERVES:**

4



# BAKED BARRA WITH TOMATO AND OLIVES

**Pan seared barramundi fillets in a rich tomato sauce, subtly flavoured with olives, herbs and fennel.**

## Ingredients:

- 4 x 180g skin-on barramundi fillets
- 2 tablespoons olive oil
- 1 small fennel bulb, cut into 8 wedges, reserving fennel fronds for garnish
- 2 cloves garlic, finely chopped
- ½ cup Sicilian olives
- 690g jar Leggo's Gourmet Rich Passata
- ⅓ cup vegetable stock

## Instructions:

- 1 Pat dry fish fillets with absorbent paper. Heat oil in a large ovenproof frypan over medium-high heat. Add fish fillets and cook skin side down for 3 minutes until golden. Turn and cook for an additional 2 minutes until golden. Remove and set aside.
- 2 To the same frypan, add fennel wedges and cook 4 minutes or until golden, turning halfway. Reduce heat, add garlic, olives, 2 cups Leggo's Gourmet Passata and stock. Stir to combine.
- 3 Arrange fish in sauce and cook in a preheated oven at 200°C for 15-20 minutes until fennel is soft and fish is fully cooked.
- 4 Serve garnished with fennel fronds and sides of your choice.

### Tip:

Replace barramundi fillets for any other firm white fish fillets of choice, such as snapper or cod.





**PREP TIME:**  
10 minutes

**COOK TIME:**  
35 minutes

**SERVES:**  
4

# CHEAT'S PRAWN RISOTTO

**Zesty prawns top this easy-to-make tomato flavoured risotto.**

## Ingredients:

2 tablespoons olive oil  
1 onion, chopped  
1½ cups arborio rice  
400g jar **Leggo's Gourmet Rich Passata with Roasted Garlic**  
1 litre vegetable stock  
¼ cup grated parmesan cheese, plus extra, for garnish  
Finely grated zest and juice of 1 lemon, plus extra lemon wedges, for garnish  
60g spinach leaves  
250g raw prawns, peeled, tail on

## Instructions:

- 1 Heat 1 tablespoon oil in a large saucepan over medium-high heat. Add onion, and cook for 2-3 minutes until softened. Add rice and cook for 1-2 minutes, stirring continuously.
- 2 Stir in ½ jar Leggo's Gourmet Passata and stock. Cook uncovered for 25-30 minutes, stirring regularly, to prevent rice sticking.
- 3 Remove from heat and stir through parmesan, lemon zest and half the lemon juice. Add spinach and stir through to wilt. Set aside.
- 4 Meanwhile, heat remaining oil in a non-stick frypan over high heat. Add prawns and cook for 2 minutes on each side, until golden and cooked through. Stir through remaining lemon juice.
- 5 Serve risotto topped with prawns, extra parmesan and lemon wedges.

### Tip:

Rice can absorb different amounts of liquid depending on the type of rice used. Don't be afraid to add a little more stock or water if the risotto needs it.





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