



Leggo's®

The finest is found at home

Recipes using the best of Australian ingredients



IT'S HOW WE DO ITALIAN™

In collaboration with



PREP TIME:
15 minutes

COOK TIME:
55 minutes

SERVES:
4



MUSHROOM BOURGUIGNON

All the delicious flavours of a true classic, in a rich red wine infused sauce with portobello mushrooms.

Ingredients:

2 tablespoons extra virgin olive oil
250g shallots or baby onions, peeled
250g baby carrots, peeled
750g baby portobello or Swiss Brown mushrooms, halved
2 large cloves, garlic, crushed
4 whole stalks parsley
390g jar Leggo's Tomato & Barossa Shiraz Gourmet Pasta Sauce
Fresh parsley, extra, for garnish
Soft polenta or creamy mashed potato, for serving

Instructions:

- 1 Heat oil in a heavy based, ovenproof saucepan or casserole dish over medium heat. Add onions, carrots and mushrooms and cook for 10 minutes, stirring regularly.
- 2 Add garlic, parsley and cook for a further 1-2 minutes. Increase heat to high, add Leggo's Gourmet Pasta Sauce and bring to the boil. Season to taste.
- 3 Cover with a lid and transfer to a preheated oven 190°C and cook for a further 35-40 minutes or until onions and carrots are tender. Remove parsley stalks, garnish with extra parsley and serve with creamy polenta.

Tip:

Use your favourite mushrooms in this recipe.



PREP TIME:

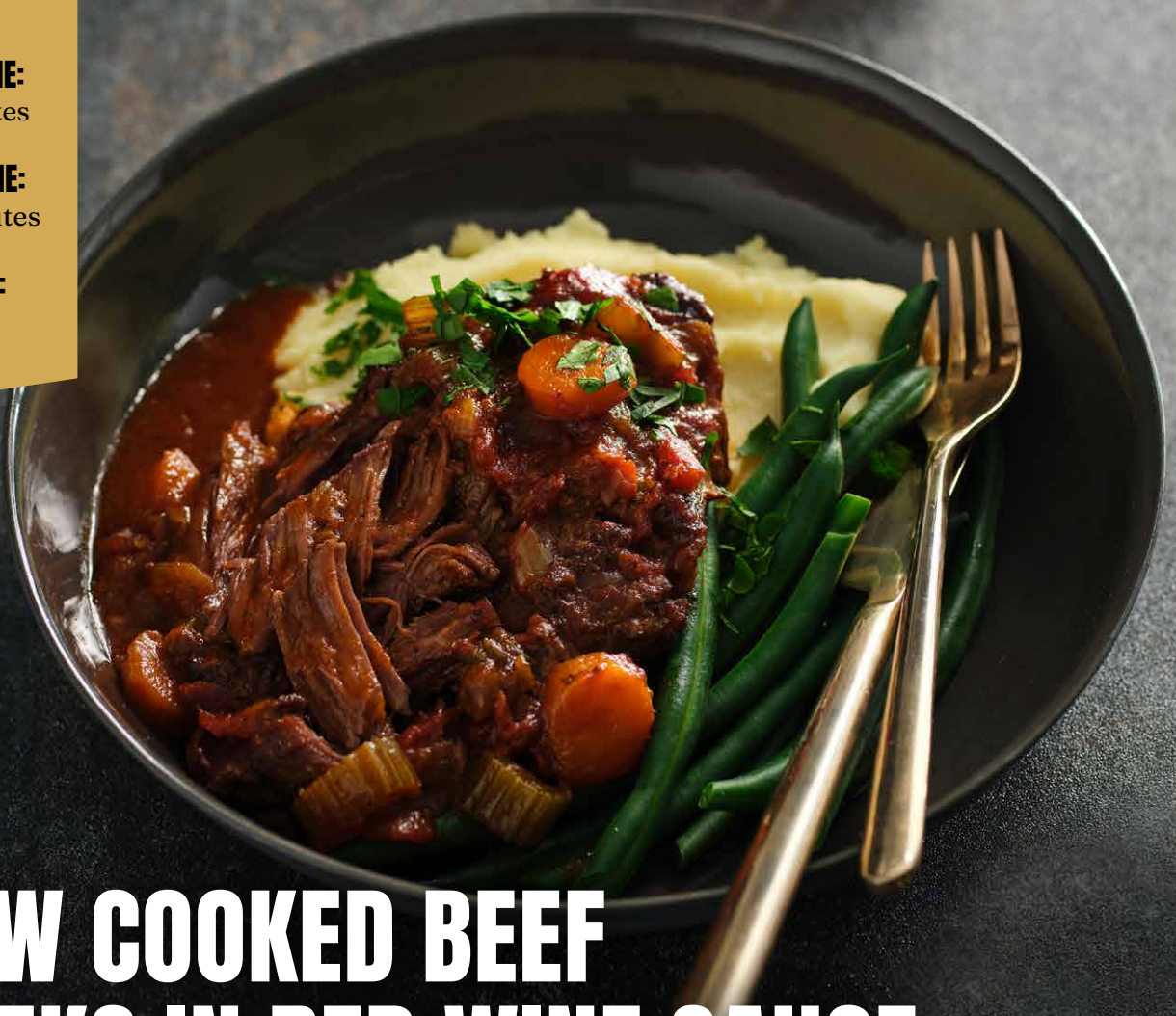
15 minutes

COOK TIME:

360 minutes

SERVES:

4



SLOW COOKED BEEF CHEEKS IN RED WINE SAUCE

Succulent, rich, full flavoured beef cheeks in a red wine and tomato sauce.

Ingredients:

2 tablespoons olive oil
 800g trimmed beef cheeks
 1 onion, chopped
 2 carrots, sliced
 2 sticks celery, sliced
 2 cloves garlic, crushed
 ½ cup beef or vegetable stock
 390g jar Leggo's Tomato & Barossa Shiraz Gourmet Pasta Sauce
 1 small sprig fresh rosemary
 Chopped fresh parsley, for garnish
 Creamy mashed potato and green beans, for serving

Instructions:

- 1 Heat 1 tablespoon oil in a non stick frypan over medium heat. Season beef cheeks and sear until well browned. Remove and transfer to a slow cooker.
- 2 Heat remaining oil in same frypan and cook onion, carrot, celery and garlic for 4-5 minutes or until slightly softened. Deglaze frypan with stock.
- 3 Pour contents of frypan over beef cheeks. Pour in Leggo's Gourmet Pasta Sauce, add rosemary and stir.
- 4 Cook on LOW for 6 hours or until beef cheeks fall apart when pressed with the back of a spoon. Remove rosemary, gently pull apart meat with 2 forks. Garnish with parsley, serve with creamy mash and green beans.

Tip:

This recipe is delicious served through short pasta, topped with finely grated parmesan.



PREP TIME:
10 minutes

COOK TIME:
20 minutes

SERVES:
2



EASY CHORIZO RIGATONI

Chorizo and sweet red onion in a tomato and extra virgin olive oil sauce with rigatoni pasta.

Ingredients:

200g rigatoni pasta
1 chorizo, thinly sliced
1 large red onion, thinly sliced
390g jar Leggo's Tomato and Extra Virgin Olive Oil Gourmet Pasta Sauce
Finely grated zest of 1 lemon
Fresh parsley, for garnish

Instructions:

- 1 Cook pasta following packet directions.
- 2 Cook chorizo and onion in a non stick frypan over medium heat for 5 minutes or until chorizo is crisp and onion is cooked.
- 3 Stir in Leggo's Gourmet Pasta Sauce and bring to the boil. Add cooked pasta and toss together until well coated in sauce.
- 4 Sprinkle with lemon zest, garnish with parsley and serve.

Tip:
Use your favourite short pasta in this recipe.



PREP TIME:

5 minutes

COOK TIME:

20 minutes

SERVES:

4



SICILIAN OLIVE, CAPER & TOMATO PASTA

Robust antipasto flavours, coupled with luscious premium extra virgin olive oil pasta sauce.

Ingredients:

200g short pasta (casarecce, penne or rigatoni)
1 tablespoon extra virgin olive oil
1 red onion, finely chopped
1 bayleaf
2 cloves garlic, thinly sliced
100g Sicilian olives
100g semi dried tomatoes or roasted capsicum strips
390g jar Leggo's Tomato & Extra Virgin Olive Oil Gourmet Pasta Sauce
40g baby capers
Fresh basil leaves, for garnish
Finely shredded parmesan cheese, for serving

Instructions:

- 1 Cook pasta following packet directions.
- 2 Meanwhile, heat oil in a large non stick frypan over medium heat. Add onion and bayleaf and cook for 2 minutes or until onion is translucent. Add garlic and cook for a further minute.
- 3 Add olives, semi dried tomatoes, Leggo's Gourmet Pasta Sauce and bring to the boil. Season to taste.
- 4 Add capers, hot pasta and toss to combine. Remove bayleaf. Garnish with basil. Serve with parmesan cheese.

Tip:

Use your favourite pickled antipasto ingredients in this simple recipe.



PREP TIME:

5 minutes

COOK TIME:

20 minutes

SERVES:

2



CALAMARI SPAGHETTINI

Tender calamari in a rich, tomato and King Island Dairy Smoked Cheddar Pasta Sauce, tossed through spaghetti.

Ingredients:

200g spaghetti

390g jar Leggo's Tomato & Smoked Cheddar Gourmet Pasta Sauce

250g squid tubes, sliced into 5mm thick rings

Fresh basil leaves, for garnish

Instructions:

- 1 Cook spaghetti following packet directions.
- 2 Pour Leggo's Gourmet Pasta Sauce into a non stick frypan. Bring to the boil over medium heat. Add squid, cover and cook for 6 minutes, stirring occasionally, or until squid is fully cooked.
- 3 Gently toss hot spaghetti through sauce, garnish with basil and serve.

Tip:

Use a mixture of seafood to create a marinara style sauce.



PREP TIME:
15 minutes

COOK TIME:
20 minutes

SERVES:
4



SKILLET PANGRATTATO CHICKEN

Pangrattato topped chicken in a King Island Dairy Smoked Cheddar Pasta Sauce, all cooked in the one pan!

Ingredients:

- 1½ tablespoons olive oil
- ½ cup fresh sourdough breadcrumbs
- Finely grated zest of 1 lemon
- 4 small chicken breast fillets, lightly pounded to a 2cm thickness
- 10 large fresh basil leaves, plus extra for garnish
- 390g jar Leggo's Tomato & Smoked Cheddar Gourmet Pasta Sauce
- 1 tablespoon finely chopped fresh basil
- Steamed broccolini and crusty bread, if desired, for serving

Instructions:

- 1 Heat 2 teaspoons oil in a non stick frypan over medium-high heat. Add breadcrumbs and cook stirring until golden and crispy. Transfer to a bowl and stir in lemon zest. Wipe out frypan with absorbent paper.
- 2 Heat remaining oil in frypan over medium heat and cook chicken on both sides, approximately 3 minutes on each side.
- 3 Pour Leggo's Gourmet Pasta Sauce over and around the chicken. Stir basil leaves into the sauce. Reduce heat to low, cover with lid and cook for a further 5-8 minutes or until chicken is fully cooked. Season to taste.
- 4 Stir remaining chopped basil into breadcrumb mixture and sprinkle over chicken. Serve with broccolini.

Tip:

If using large chicken fillets, cut in half through the middle to obtain thinner fillets.



PREP TIME:
15 minutes

COOK TIME:
20 minutes

MAKES:
8



ROASTED GARLIC PRAWN BRUSCHETTA

A delicious appetiser featuring crusty baguette topped with creamy goat cheese and saucy garlic prawns.

Ingredients:

8 slices baguette
Oil spray
2 tablespoons olive oil
2 tablespoons Leggo's Tomato Paste infused with Roasted Garlic
250g peeled raw prawns, tails intact
100g fresh goat cheese
Toasted pine nuts and fresh baby basil leaves, for garnish
Lemon oil, for drizzling

Instructions:

- 1 Spray baguette with oil on both sides and cook under a preheated grill until golden. Set aside.
- 2 Combine oil and Leggo's Tomato Paste in a large bowl. Add prawns and toss to coat well.
- 3 Pour prawns and residual marinade into a small, baking paper lined ceramic baking dish and cook in a preheated oven 200°C for 15-20 minutes or until prawns are fully cooked, turning halfway.
- 4 Spread cheese on bread slices, top with prawns. Garnish with pine nuts, basil and drizzle with lemon oil. Serve.

Tip:

Spread bread with fresh ricotta or cheese of choice as an alternative.



PREP TIME:

5 minutes

COOK TIME:

10 minutes

MAKES:

1

SEMI DRIED TOMATO & GARLIC PIZZA

A full flavoured tomato and roasted garlic pizza with fetta and peppery rocket.

Ingredients:

¼ cup Leggo's Tomato Paste
infused with Roasted Garlic
1 tablespoon chopped semi dried
tomatoes
25 cm pre prepared pizza base
6 baby roma tomatoes, halved
40g fetta, crumbled
Red wine vinegar and extra virgin
olive oil, for dressing
1 cup baby rocket leaves

Instructions:

- 1 Combine Leggo's Tomato Paste and semi dried tomatoes in a small bowl.
- 2 Spread pizza base with tomato mixture. Top with roma tomatoes and bake in a preheated oven at 190°C for 10 minutes.
- 3 Top pizza with fetta. Drizzle vinegar and oil over rocket, toss together and top pizza. Serve.

Tip:

For meat lovers, top cooked pizza with shaved prosciutto before topping with dressed rocket.



PREP TIME:
20 minutes

COOK TIME:
30 minutes

SERVES:
4

POLPETTONE

Mega pork and veal meatballs infused with caramelised onion tomato paste for added flavour.

Ingredients:

500g pork and veal mince
1 cup fresh white breadcrumbs
1 egg, lightly beaten
2 tablespoons milk
¼ cup Leggo's Tomato Paste infused with Caramelised Onion
1½ teaspoons Worcestershire sauce
1 teaspoon dried mixed herbs
1 tablespoon olive oil
2 tablespoons Leggo's Tomato Paste infused with Caramelised Onion, extra
400g can tomato puree
4 sprigs fresh thyme
Steamed greens and toasted sourdough, for serving

Instructions:

- 1 Lightly oil a 1 litre capacity baking dish. Place mince, breadcrumbs, egg, milk, Leggo's Tomato Paste, Worcestershire sauce and dried herbs in a large bowl. Mix well and season to taste. Form into 8 balls and place into oiled baking dish.
- 2 Heat oil in a frypan over medium-low heat. Add extra Leggo's Tomato Paste and gently cook for 1 minute. Add tomato puree, thyme and bring to the boil. Reduce heat and simmer for 5 minutes. Season to taste.
- 3 Pour hot sauce over meatballs and cook in a preheated oven at 200°C for 30 minutes or until cooked through, carefully turning meatballs, halfway. Serve with greens and toasted sourdough to mop up sauce.

Tip:

Make smaller meatballs and serve with spaghetti for an easy mid week meal.



PREP TIME:
10 minutes

COOK TIME:
35 minutes

SERVES:
4



PRAWN AND CHICKEN RISONI

An all-in-one fragrant risoni dish with a caramelised onion flavoured tomato paste sauce base.

Ingredients:

- 2 chicken thigh fillets, each cut into 6 pieces
- 1 tablespoon olive oil
- ½ cup risoni
- ⅓ cup Leggo's Tomato Paste infused with Caramelised Onion
- 400g can chopped tomatoes
- 1½ cups chicken or vegetable stock
- 200g peeled raw prawns, tails intact
- ½ cup frozen peas
- Chopped fresh parsley and lemon wedges, for serving

Instructions:

- 1 Season chicken to taste. Heat oil in a large non stick frypan over medium heat and cook chicken on all sides until golden. Remove and set aside.
- 2 Add risoni to frypan and stir for 1 minute or until lightly toasted. Add ¼ cup Leggo's Tomato Paste and cook, stirring for 1 minute. Add tomatoes, stock and bring to the boil. Reduce heat and cover with a lid.
- 3 Simmer for 15 minutes, stirring occasionally. Add chicken and reserved juices, prawns, cover and cook for a further 9-10 minutes or until chicken and prawns are fully cooked. Add frozen peas during the last 2 minutes of cooking. To serve, gently stir in remaining tomato paste, garnish with parsley and lemon wedges.

Tip:

Add a little boiling water to risoni if mixture is becoming dry during cooking.



PROUDLY



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