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Caruso's Grocery Date Night 10.23.20 Cooking Instructions

CARUSO'S ANTIPASTO PLATE

This is pretty much ready to eat! Just move all the components to an appropriate sized plate and drizzle with the balsamic vinaigrette included in the black container.

5-CHEESE GARLIC BREAD

Preheat the oven to 350 degrees. Unwrap the garlic bread taking care not to tear the foil. Place the open foil on a baking sheet and separate the garlic bread so the cut side is facing up on both halves. Sprinkle with 5 cheese blend and bake until the cheese is golden brown (approx 12 minutes). Let cool for 2 minutes then slice into 1 inch pieces and serve!

BAKED GNOCCHI SORRENTINA STYLE

Remove the lid and allow the foil pan to sit out at room temperature for 20 minutes prior to baking. Place the pan in a preheated 350 degree oven on top of a cookie sheet. Bake for 20 minutes or until internal temperature reaches 165 degrees with a probe thermometer. The dish should be bubbly and delicious! Allow to cool for a couple of minutes before serving.

CHICKEN MARSALA

This dish is fully cooked and just needs to be reheated. Place the chicken with the sauce in a small covered baking dish and bake for 15 or so minutes until heated through (165 degrees with a probe thermometer).

BROCCOLI WITH GARLIC AND HOT CHILIES

Remove the plastic container with the hot chilies from the aluminum container and set aside. Place the foil container in the oven for 7 minutes and warm through then transfer the broccoli to a serving dish and top with hot chilies.

NUTELLA FILLED CANNOLIS

Cut the tip off of the pastry bag using scissors. Fill the cannoli shells then sprinkle the chocolate chips onto each side and enjoy!

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light some candles, set the mood, and enjoy your date!