



**MEALS MADE EASY WITH LEGGO'S**







# Meals Made Easy

Our love affair with Italian food is timeless and here at Leggo's HQ we always love sharing our recipe inspiration.

This recipe collection features a delicious selection of recipes using our versatile range of Leggo's products to inspire you when feeding the family.

And...the nicest thing is that they are all so easy-to-make and use readily available, family friendly ingredients which are simply delicious!

Have you eaten?





# TOMATO & BOCCONCINI BRUSCHETTA

Leggo's Stir Through Sauce – Roasted Vegetables

PREP TIME: 5 minutes COOK TIME: 10 minutes SERVES: 6



## INGREDIENTS

1 small ciabatta loaf, cut into 1½ cm thick slices  
oil spray  
350g jar **Leggo's Stir Through Sauce – Roasted Vegetables**  
250g heirloom or mixed coloured tomatoes, cut into halves or quarters  
180g tub bocconcini, drained and torn into bite sized pieces  
basil leaves, for garnish

## PREPARATION

1. **Spray** ciabatta slices on both sides with oil and grill until golden.
2. **Spread Leggo's Stir Through Sauce** on toasted ciabatta and top with tomatoes, bocconcini and basil leaves.
3. **Sprinkle** with pepper and serve.



**TIP:** Using your favourite Leggo's Stir Through Sauce when making bruschetta adds a great burst of flavour.



# ITALIAN MEATBALL SOUP

Leggo's Napoletana Pasta Sauce

PREP TIME: 15 minutes COOK TIME: 30 minutes SERVES: 4



## INGREDIENTS

- |  |   |
|--|---|
| 1 tablespoon olive oil                         | 150g green beans, cut into thirds           |
| 400g pre made Italian beef meatballs           | 1/3 cup grated parmesan cheese, for serving |
| 500g jar <b>Leggo's Napoletana Pasta Sauce</b> | crusty bread, for serving                   |
| 1 litre chicken stock                          |   |
| 1 cup water                                    |   |
| 1/2 cup risoni pasta                           |   |
| 2 zucchini, diced                              |   |
| 1 carrot, grated                               |   |

## PREPARATION

1. **Heat** oil in a large saucepan over medium high heat. Add meatballs and cook turning for 4-5 minutes or until browned. Reduce heat to medium low and pour in **Leggo's Pasta Sauce**, stock and water. Return to a gentle simmer. Cover and simmer for 10 minutes.
2. **Add** risoni and vegetables and continue to simmer, stirring regularly for a further 15 minutes or until vegetables are tender and risoni is cooked.
3. **Ladle** soup into serving bowls, sprinkle with parmesan and serve with crusty bread.



**TIP:** We used pre-prepared meatballs in this recipe. If they are too large, then divide them and re-roll into smaller balls before cooking.



# TUNA & PESTO PASTA SALAD

Leggo's Pesto – Traditional Basil

PREP TIME: 10 minutes COOK TIME: 12 minutes SERVES: 4



## INGREDIENTS

500g penne pasta  
190g jar **Leggo's Pesto – Traditional Basil**  
180g can John West Deli Tuna-extra virgin olive oil blend & sea salt, oil reserved  
250g punnet cherry tomatoes  
220g tub baby bocconcini, drained  
60g baby spinach leaves  
fresh basil leaves, for garnish

## PREPARATION

1. **Cook** pasta following packet directions. Drain and place in a large bowl.
2. **Stir** through **Leggo's Pesto** and reserved tuna oil.
3. **Add** remaining ingredients except John West Tuna and gently toss.
4. **Spoon** onto a large serving platter and **top** with tuna. Garnish with basil and serve.



TIP: Salad can be prepared ahead and chilled before serving.



# THE BEST BOLOGNESE LASAGNE

Leggo's Pizza Sauce, Leggo's Bolognese Pasta Sauce

PREP TIME: 20 minutes COOK TIME: 35 minutes SERVES: 6



## INGREDIENTS

- |   |                                     |
|---|-------------------------------------|
| 1 tablespoon olive oil                        | 2 tablespoons chopped fresh parsley |
| 500g beef mince                               | 1 egg, lightly beaten               |
| ¼ cup <b>Leggo's Pizza Sauce</b>              | 2½ cups grated mozzarella cheese    |
| 500g jar <b>Leggo's Bolognese Pasta Sauce</b> | ½ cup grated parmesan cheese        |
| 1 cup water                                   | 250g fresh lasagne sheets           |
| 400g fresh ricotta cheese                     |                                     |

## PREPARATION

1. **Heat** oil in a saucepan over high heat. Add mince and cook for 5 minutes or until browned.
2. **Reduce** heat to medium and add **Leggo's Pizza Sauce, Leggo's Pasta Sauce** and water. Season to taste. Cook uncovered for 5 minutes, stirring occasionally.
3. **Meanwhile**, combine ricotta, parsley, egg, ½ cup mozzarella and parmesan cheese in a large bowl.
4. **Place** a small amount of sauce in the base of a deep 28cm x 20cm lasagne dish and cover with a single layer of lasagne sheets. Top with ½ the meat sauce, 1/3 cup mozzarella, a layer of lasagne sheets, the ricotta mixture and remaining lasagne sheets. Finish with remaining meat sauce and sprinkle with remaining mozzarella.
5. **Bake** in a preheated oven at 180°C for 25-30 minutes or until cheese is bubbling and golden. Stand for 10 minutes before serving.



**TIP:** Pour water in Bolognese jar and swirl before adding to meat sauce to ensure you use all the sauce.



# BAKED FISH WITH LEMON & ALMOND TOPPING

Leggo's Tomato Paste

PREP TIME: 20 minutes COOK TIME: 20 minutes SERVES: 4



## INGREDIENTS

140g tub Leggo's Tomato Paste  
3 tomatoes, finely chopped  
1 red onion, finely chopped  
4 fresh thick white fleshed fish (snapper, cod or ling)  
1 cup fresh breadcrumbs  
½ cup flaked almonds  
50g butter, melted  
dill sprigs, for garnish

## PREPARATION

1. **Combine Leggo's Tomato Paste,** tomatoes and onion. Season to taste. Spread mixture over the base of a large baking dish.
2. **Arrange** fish fillets in a single layer over the tomato mixture. Combine breadcrumbs, flaked almonds and butter. Sprinkle mixture evenly over the fish fillets.
3. **Bake** in the preheated oven 170°C for 20-25 minutes or until fish is cooked through. Serve sprinkled with dill sprigs.



**TIP:** Cooking time may vary depending upon thickness and the type of fish used.



# MARGHERITA PIZZA

Leggo's Pizza Sauce

PREP TIME: 10 minutes COOK TIME: 20 minutes MAKES: 1 pizza



## INGREDIENTS

7g packet (2 tsp) dry yeast  
1 cup warm water  
1 teaspoon sugar  
2 cups plain flour  
1 teaspoon salt  
2 tablespoons olive oil

½ cup **Leggo's Pizza Sauce**  
1½ cups grated mozzarella cheese  
3 roma tomatoes, sliced  
fresh basil leaves and cracked black pepper, for serving

## PREPARATION

1. **Combine** yeast, warm water and sugar in a small bowl, cover with plastic wrap and allow to stand in a warm place for 10 minutes or until small bubbles appear on the surface.
2. **In** a large bowl, combine sifted plain flour and salt. Pour in oil and yeast mixture and stir until a dough has formed. Turn dough onto a lightly floured surface and knead for approximately 5 minutes or until dough is smooth and elastic.
3. **Place** dough in a large greased bowl. Cover with plastic wrap and let rise in a warm place for 40 minutes or until dough is doubled in size.
4. **Knead** the dough again and roll out to line a 30cm oiled pizza tray.
5. **Spread Leggo's Pizza Sauce** evenly over dough. Sprinkle with mozzarella cheese and top with tomato slices. Bake in a preheated oven at 220°C for 20 minutes or until crust is golden brown. Serve topped with basil and cracked black pepper.



**TIP:** Fresh mozzarella or buffalo mozzarella slices give a 'gourmet' touch to a pizza.



# PULLED PORK BOLOGNESE RAGU

Leggo's Bolognese Pasta Sauce

PREP TIME: 10 minutes COOK TIME: 6 hours SERVES: 4



## INGREDIENTS

800g piece whole pork scotch fillet  
500g jar **Leggo's Bolognese Pasta Sauce**  
1 cup water  
400g pasta of your choice  
shredded parmesan, for serving  
green salad and crusty bread, for serving

## PREPARATION

1. **Place** pork in a slow cooker and pour combined **Leggo's Pasta Sauce** and water over the meat. Cover and cook on low for 6 hours or overnight. through the pasta. Serve topped with parmesan and crusty bread to mop up juices
2. **Pull** or shred pork using 2 forks, removing and discarding any fat. Reserve meat juices and season to taste.
3. **Cook** pasta following packet directions. Drain. Gently toss pulled pork and all residual meat juices



**TIP:** Pulled pork is also delicious in burger buns with coleslaw.



# BAKED CHICKEN PUTTANESCA

Leggo's Smooth Passata

PREP TIME: 15 minutes COOK TIME: 35 minutes SERVES: 4



## INGREDIENTS

4 skin on chicken fillet  
2 tablespoons olive oil  
700g jar **Leggo's Passata – Smooth**  
4-6 cloves garlic, skin on, lightly smashed  
1 cup mixed olives  
½ cup roast capsicum strips  
1 tablespoon capers

4-6 anchovy fillets  
pine nuts, basil and crusty bread, for serving

## PREPARATION

1. **Season** chicken breasts on both sides. Heat oil in a non stick frypan on medium-high and brown chicken, skin side down for 5 minutes or until golden and crisp. Set aside.
2. **Pour Leggo's Passata** into a 20cm x 30cm baking dish, add chicken skin side up and arrange garlic cloves, olives, capsicum, capers and anchovies around chicken. Cover dish with foil.
3. **Cook** in a preheated oven at 180°C and for 15-20 minutes. Remove foil and cook a further 15 minutes or until chicken is cooked through.
4. **Sprinkle** over pine nuts and basil leaves and serve with crusty bread.



**TIP:** Although anchovies are traditionally used in puttanesca sauce, they can be omitted if not to your liking.





MEALS MADE EASY WITH LEGGO'S

