

CASALE

TM



UTICA GREENS

"Scarola"



A Rustic Kitchen



Seared Tenderloin Steak Sandwich w/Scarola & Wet Mozzarella

- 6 oz. Tenderloin steak
- 2 oz. Olive oil
- 4 oz. Wet mozzarella
- 5 oz. Scarola prepared greens
- Loaf Ciabatta bread
- Salt and pepper

Heat oil in sauté pan, season steak with salt and pepper and place in hot oil, sear both sides to desired doneness. Place mozzarella, and scarola on steak and put in oven for 5 to 7 minutes on 450 degrees. Take out and place on ciabatta bread.

Pizzette Bianco with Scarola.

- 5 oz. par baked pizza shell
- 4 oz. scarola
- 4 oz. shredded mozzarella
- 2 oz. grated pecorino cheese
- 2 oz. extra virgin olive oil
- 2 cloves of chopped garlic

Take 2 oz. extra virgin olive oil and place on sheet pan, spread out to cover, place par baked pizza shell on greased pan, spread scarola on pizza shell, add shredded mozzarella, sprinkle grated pecorino all over shell, add toasted garlic on top. Place in 450 oven cook 10 minutes remove cut and serve.



Stromboli with Scarola

- 6 oz. prepared scarola
- 4 oz. ricotta cheese
- 4 oz. shredded mozzarella
- 8 oz. pizza dough
- Egg - whipped for egg wash
- 4 oz. all purpose flour

Roll out pizza dough in rectangular shape, (use flour on table when rolling out) place scarola on one side of dough, add the shredded mozzarella cheese to the ricotta cheese mix together and place over the scarola. Fold the dough over the scarola and cheese mixture and seal edges by pinching the dough together. Put on greased sheet pan. With a pairing knife make slits on top of the stromboli to release the air when it is cooking. Brush the top of the stromboli with the egg wash and place in 450 degree oven for approximately 20 to 25 minutes or until golden brown on top and when lifted bottom is brown as well. Remove from oven cool slightly before cutting or serving.

*Tuscan Style "Scarola" Utica Greens and Beans
"Fagioli" w/ Crostini and Mixed Sausages*

- 4 oz. diced white onion
- 2 cloves garlic sliced
- 4 oz. olive oil extra virgin
- 5 oz. cooked cannellini beans
- 4 oz. Sicilian sausage cut into small pieces
- 4 oz. Hot Italian sausage cut into small pieces
- 5 oz. completely thawed scarola
- 2 oz. grated Italian Pecorino Romano cheese
- Sliced Bread toasted
- 4 oz. chicken broth

Place extra virgin olive oil in heated sauté pan, put in sausage, cook until done, add garlic and white onion, cook to light golden brown, add cannellini beans, chicken broth, when heated through add scarola, stir, plate and add grated Pecorino Romano cheese, serve with toasted crostini



Chicken Bianco with Crispy French Fries

- 4 oz. Olive oil
- 3 - 4 oz. pieces of chicken breast
- 5 oz. All purpose flour for dredging
- Salt and Pepper
- 1 chili pepper or 2 cherry peppers sliced thin
- 2 oz. Sliced white onion
- 1 Clove garlic sliced
- 4 oz. White wine
- 2 oz. butter
- 1 Russet potato, medium diced,
- 6 oz. olive oil
- 2 oz. Chopped Italian parsley
- 4 oz. Prepared Scarola greens

Season chicken breast with salt and pepper, place both sides in flour. Heat 2 oz. olive oil in sauté pan and place floured chicken breast in heated oil. Sear both sides and remove from pan. Add remaining 2 oz. of olive oil and add sliced onion, chili pepper and onion, sauté until lightly toasted, add white wine and butter. Add cooked chicken to this broth and finish cooking until sauce reduces to a creamy consistency. Add Italian parsley and set aside. Add 6 oz. of olive oil to sauté pan and heat add diced potatoes to heated oil and cook until desired doneness.

Seared Lamb Racks with Scarola and Truffled Potatoes

- 8 oz. lamb rack frenched
- Salt and pepper
- 4 oz. olive oil
- 4 oz. scarola
- 2 russet potatoes peeled and cut into 1/4's
- 2 oz. Cora truffle oil
- 2 oz. butter
- 2 oz. sour cream
- 1 oz. heavy cream

Put peeled and cut potatoes in water and boil until soft. Using a potato masher mash potato with butter, sour cream, truffle oil and heavy cream working all lumps out, set aside. Take lamb rack, season with salt and pepper and sear in olive oil in heated sauté pan. Cook until desired doneness Heat completely thawed scarola in oven until cooked through, place truffle potatoes on plate with lamb rack on top, add scarola to top it off.





Utica Greens Scarola is a sautéed escarole seasoned to wet any appetite. This product is very popular in the New York area and has become a big hit in areas we have introduced it thus far. We see scarola used as an appetizer with grilled bruschetta; we have also had success using it as a side dish especially with grilled meat such as steak, chops or chicken. We also recommend it with sea food. It is a great condiment and can be used on a steak or grilled chicken sandwich. It is easy to prepare; just defrost completely and then bake in a 400 degree oven until the bread crumbs on top are golden brown. This product is so tasty that you will find many more ways to use it.



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