



Authentic Greek Recipes



Rosol orzo salad with roasted red peppers, grilled manouri cheese and caper

ROSOL



INGREDIENTS

- 500 g ROSOL orzo
- 6 roasted red peppers, peeled and sliced in stripes
- 40 g caper, strained
- 1 handful of rocket, finely chopped
- 1/2 kg cherry tomatoes, chopped in half
- 200 g manouri cheese, chopped in circles
- 1 cucumber, cubed
- 2 tbs olive oil

SALAD DRESSING

- 100 ml olive oil
- 15 ml balsamic vinegar
- 1 tsp mustard
- Salt, pepper
- Balsamic cream

PREPARATION

Cook the orzo following the package directions. Drain and rinse with cold water in the colander.

Place in a large bowl and add 2 tbs olive oil. Add all of the vegetables. Place all of the dressing ingredients in a vase with a lid.

Toss well until mixture is well blended. Pour in the bowl and mix. Place in the refrigerator for 30 minutes to “marinate”.

In a hot grill pan, grill both sides of the manouri cheese. Decorate the salad with the manouri cheese, and serve immediately.



Rosol orzo salad with baby spinach, mushrooms, pine nuts and pecorino cheese

ROSOL



INGREDIENTS

- 500 g ROSOL orzo
- 300 g baby spinach, washed
- 300 g white mushrooms, peeled and finely sliced
- 40 g pine nuts, roasted
- 60 g sun-dried tomatoes in olive oil, quartered
- 200 g pecorino cheese, in flakes
- 2 tbs olive oil

SALAD DRESSING

- 100 ml olive oil
- 30 ml balsamic vinegar
- 100 g Greek strained yogurt
- salt and pepper

PREPARATION

Cook the orzo following the package directions. Drain and rinse with cold water in the colander.

Place in a large bowl and add 2 tbs olive oil. Add all of the vegetables. Place all of the dressing ingredients in a vase with a lid. Toss well until mixture is well blended. Pour in the bowl and mix. Place in the refrigerator for 30 minutes to “marinate”.

Cover the top of the salad with pecorino flakes, and serve immediately.



Rosol penne rigate with caramelized onions, chicken bites and rosé ouzo sauce

ROSOL



INGREDIENTS

- 500 g ROSOL penne rigate
- 50 ml olive oil
- 2 onions, thinly-sliced
- 1 red bell pepper, cut into thin strips
- 1 yellow bell pepper, cut into thin strips
- 400 g boneless, skinless chicken breast, cubed
- 1 garlic clove, minced
- 100 ml ouzo
- 100 ml dairy cream
- 250 ml slightly concentrated tomato juice
- 2 tbs chives, finely chopped
- salt and pepper

PREPARATION

In a large non-stick skillet, cook the onions in olive oil over medium heat. Stir frequently until the onions are caramelized but not burned. The onions will be ready when they have a nice golden color.

Transfer the caramelized onions to a pan, and in the same skillet sauté the chicken cubes. Once they are lightly browned, transfer into the pan with the onions. In the same skillet, sauté the peppers and the garlic without burning.

Pour the ouzo and allow to simmer until it evaporates. Transfer all of the mixture to the pan. Cook over medium heat, add the concentrated tomato juice, salt and pepper. Simmer for about five minutes. Add dairy cream. When the sauce thickens, remove from heat. Meanwhile, bring a large pot of salted water to a boil. Add penne and cook for 2 minutes less than the package directions instruct. Drain and add immediately to the pan with the chicken. Stir, place the lid on the pan and set aside for 2 minutes. Serve with topped chives.



Three mushroom Rosol twist with sun-dried tomatoes and pecorino cheese

ROSOL



INGREDIENTS

- 500 g ROSOL twists
- 50 ml olive oil
- 30 ml balsamic vinegar
- 60 g sun-dried tomatoes in oil, quartered
- 40 g butter
- 200 g white mushrooms, peeled and quartered
- 200 g pleurotus mushrooms, sliced
- 200 g portobello mushrooms, peeled and sliced
- 1 large onion, finely chopped
- 200 ml dry white wine
- 200 g pecorino cheese in flakes
- 1 tbs thyme
- 1/4 handful of parsley, finely chopped
- Salt and pepper

PREPARATION

Heat the olive oil in a large pan over medium heat and sauté onion. Once fragrant, add the mushrooms. Increase the heat to high until mushrooms have a nice brown color. Add sun-dried tomatoes, thyme, salt, pepper and vinegar. Once the liquids evaporate, add the wine. Simmer for about 2 minutes. Remove from heat and add the butter. Stir well with a wooden spoon until the butter melts, and the mushroom mixture is translucent. Keep the mushrooms warm.

Meanwhile, bring a large pot of salted water to a boil. Add twist pasta and cook 2 minutes less than the package directions instruct. Drain and add immediately to the pan with the mushrooms. Add the parsley. Stir, place lid on pan and set aside for 2 minutes. Serve and sprinkle with pecorino cheese.





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