



PESTOS

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Like all of our products, **CARLA'S** does not cut any corners when making our Pestos. We use no preservatives or fillers like spinach, parsley, whey, walnuts, water, tomato powder. We use only traditional natural ingredients without any fillers, our Pestos are full strength; a little goes a long way.

1. Thawed straight from the container on any type of pasta. (When using our Pestos for pasta, the best way to use them is straight from the container thawed, not heated over hot pasta. This will offer the 'liveliest freshest taste', heating pesto for other applications works well also.)
2. Add one part BASIL PESTO to one part plum tomato fillets with some garlic and sauté for 'Topaz' pasta sauce.
3. Add a little heavy cream or Alfredo to any of the PESTOS and you have a CREAMY PESTO sauce.
4. Add some BASIL PESTO to your marinara and you have TOMATO BASIL sauce.
5. Add a little BASIL PESTO to minestrone and it gives it a unique twist which is traditional minestrone French style.
6. Coat chicken or fish with the SWEET RED PEPPER PESTO, broil it, and serve on Caesar Salad.
7. Put some on a pizza and you have PESTO PIZZA, sliced fresh tomatoes make it exceptional. (We even have a special Pesto, Pesto for Pizza code #1402 designed especially for this application, give us a call and we will get you a sample.)
8. Spread some on bread, add mozzarella and you have PESTO GARLIC BREAD.
9. Marinate pork tenderloin with SUNDRIED TOMATO PESTO and soy sauce, then grill to perfection.
10. Whip any of the Pestos into butter and place on table with bread and the first thing that your customer has at your restaurant will be something to remember.
11. Whip any of the Pestos into cream cheese and you will have signature cream cheeses.
12. Slice vegetables, carrots, zucchini, eggplant... marinate and then baste with any of the PESTOS while grilling.
13. Add to sandwiches and grinders replacing mustard or mayo for a fresh new taste.
14. Add as a layer to your lasagna or eggplant parmigiana.
15. Serve the WILD MUSHROOM PESTO with grilled beef in a soufflé cup or warmed right on top of the steak.
16. WILD MUSHROOM PESTO and bourbon sauce marinade.

Keep refrigerated after opening or refreeze unused portion. Once thawed, use within a few days.

CODE	ITEM DESCRIPTION	PACK	CODE	ITEM DESCRIPTION	PACK
#1400	Basil Pesto	3/30 oz.	#6220	Sundried Tomato Pesto	3/30 oz.
#6270	Sweet Red Pepper Pesto	3/30 oz.	#6205	Wild Mushroom Pesto	3/30 oz.
#1402	Pesto for Pizza	3/30 oz.	#1404	No Pignoli Pesto	3/30 oz.
#1420	Basil Pesto – Bulk	2/6.7 lb.	#6400	Chipotle Pesto	3/30 oz.
			#6500	Genovese Pesto	3/30 oz.

CARLA'S PESTOS INCREASE PROFITS

CARLA'S
PASTA

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