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MEAT LOVERS PIZZA MAC & CHEESE

Yield: 14 servings • Prep: 25 minutes • Cook: 18 minutes

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| 1 box (16 ounces) cavatappi pasta | 3 tablespoons unsalted butter |
| ½ pound ground Italian sausage | ¼ cup all-purpose flour |
| ½ pound 80% lean ground beef | 4 cups half and half |
| 1½ cups diced pancetta | 3 cups shredded Italian cheese blend |
| 1½ cups Fiorucci® Diced Pepperoni | Chopped fresh basil for garnish (optional) |
| ¾ cup pizza sauce | |

1. Prepare pasta as label directs; drain.
2. In large saucepot, cook sausage and beef over medium heat 8 minutes or until browned, breaking up sausage and beef with side of spoon. With slotted spoon, transfer sausage mixture to medium bowl.
3. In same saucepot with drippings, cook pancetta over medium heat 4 minutes or until browned, stirring frequently. With slotted spoon, transfer pancetta to same medium bowl; fold in pepperoni and sauce.
4. In same saucepot with drippings, melt butter over medium heat. Add flour; cook 1 minute, whisking constantly. Gradually whisk in half and half; cook 5 minutes or until slightly thickened, whisking constantly. Gradually add cheese, whisking until smooth and melted; remove from heat. Fold in pasta and sausage mixture. Makes about 14 cups.
5. Serve mac & cheese garnished with basil, if desired.

PEPPERONI CAPRESE PASTA SALAD

Yield: 14 servings • Prep: 15 minutes plus cooling • Cook: 13 minutes

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| 1 package (16 ounces) rigatoni pasta | 1 cup chopped red onion |
| 2 packages (8 ounces each) fresh mozzarella pearls, drained | ¼ cup chopped fresh basil plus additional for garnish (optional) |
| 4 garlic cloves, minced | ½ teaspoon salt |
| 2 cups Fiorucci® Diced Pepperoni | ½ teaspoon ground black pepper |
| 2 cups halved cherry tomatoes | ¾ cup balsamic vinaigrette |

1. Prepare pasta as label directs. Drain; rinse with cold water and cool completely.
2. In large bowl, toss pasta, mozzarella, garlic, pepperoni, tomatoes, onion, basil, salt and pepper; add vinaigrette and toss. Makes about 14 cups.
3. Serve salad garnished with basil, if desired.

CLASSIC PEPPERONI PIZZA

Yield: 2 pizzas (8 servings) • Prep: 20 minutes • Bake: 15 minutes

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| All-purpose flour for dusting | 3 cups shredded Italian cheese blend |
| 2 fresh pizza dough balls (16 ounces each) | 2 cups Fiorucci® Diced Pepperoni |
| Cornmeal for dusting | 1 tablespoon Italian seasoning |
| 2 cups pizza sauce | |

1. For each pizza, on lightly floured work surface, roll or stretch 1 dough ball to 12-inch round; carefully transfer to cornmeal-dusted pizza peel. Leaving ½-inch border, spread dough with 1 cup sauce; top with 1½ cups cheese, 1 cup pepperoni and ½ tablespoon seasoning.
2. Bake pizza in 450°F oven for 15 minutes or until crust is golden brown. Cut pizza into 8 slices.

ITALIAN SALAMI, MUSHROOM & RICOTTA CALZONES

Yield: 4 servings • Prep: 15 minutes • Bake: 20 minutes

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| Filling | ½ tablespoon finely chopped fresh rosemary |
| 1 tablespoon olive oil | ½ tablespoon finely chopped fresh sage |
| 3 cups sliced cremini mushrooms | |
| ½ cup diced white onion | For Serving |
| 1 cup Fiorucci® Diced Genoa Salami | All-purpose flour for dusting |
| ½ teaspoon ground black pepper | 1 pizza dough ball (16 ounces), thawed if necessary, quartered |
| ¾ cup whole milk ricotta cheese | |
| ¼ cup chopped fresh parsley | |

- Filling**
1. Heat oil in large sauté pan over medium heat. Add mushrooms and onion; cook 6 minutes or until tender, stirring frequently. Add salami and pepper; cook 4 minutes or until mushrooms and onion are browned, stirring frequently. Remove from heat; cool slightly. Makes about 2 cups.
 2. In medium bowl, stir ricotta cheese, parsley, rosemary and sage. Makes about ¾ cup.
- For Serving**
3. On lightly floured work surface, form 1 piece of dough into a ball; roll into 8-inch circle. Leaving 1-inch border, spread 3 tablespoons ricotta cheese mixture over bottom half of circle; top with ½ cup mushroom mixture. Lightly wet bottom edges of dough circle with water; fold top of dough circle over filling to enclose and seal edges with fork. Transfer calzone to parchment-lined sheet tray; bake at 400°F for 20 minutes or until golden brown.

SALAMI & AUTUMN SQUASH FLATBREAD

Yield: 4 servings • Prep: 15 minutes • Bake: 12 minutes

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| Squash & Onion Topping | For Serving |
| 2 tablespoons olive oil | All-purpose flour for dusting |
| 1 cup diced butternut squash | 8 ounces pizza dough |
| ½ cup sliced red onion | 2 ounces crumbled chèvre |
| | ½ cup Fiorucci® Diced Genoa Salami |
| | ½ teaspoon fresh thyme leaves |

- Squash & Onion Topping**
1. Heat oil in a sauté pan over medium-low heat. Add squash; cook 10 minutes or until tender, stirring occasionally. Increase heat to medium-high. Add onion; cook 2 minutes or until squash mixture is golden brown, stirring frequently. Makes about 1 cup.
- For Serving**
2. On lightly floured work surface, roll or stretch dough to 6 x 12-inch rectangle; carefully transfer to parchment-lined sheet pan. Leaving ½-inch border, top dough with chèvre, salami, thyme and Squash & Onion Topping. Bake flatbread in 450°F oven for 12 minutes or until crust is golden brown; cut into 8 pieces.

MAURIZIO SALAD

Yield: 8 servings • Prep: 15 minutes

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| Dressing | ½ teaspoon fresh ground black pepper plus additional for serving |
| ½ cup mayonnaise | |
| 2 tablespoons coarse mustard | For Serving |
| 2 tablespoons fresh lemon juice | 16 cups chopped romaine lettuce |
| 1 tablespoon chopped fresh basil | 1 cup diced deli-style herbed turkey breast |
| 1 tablespoon chopped fresh parsley plus additional for garnish | 1 cup diced provolone cheese |
| 1 tablespoon granulated sugar | 1 cup Fiorucci® Diced Genoa Salami |
| 2 teaspoons lemon zest | ½ cup chopped gherkins |
| ½ teaspoon kosher salt | ½ cup sliced black and/or green olives |

- Dressing**
1. In medium bowl, whisk mayonnaise, mustard, lemon juice, basil, parsley, sugar, lemon zest, salt and pepper. Makes about 1 cup.
- For Serving**
2. For each salad, in medium bowl, toss 2 cups lettuce, 2 tablespoons each turkey, cheese and salami, 1 tablespoon each gherkins and olives, and 2 tablespoons dressing. Makes about 2 cups.
 3. Serve salad garnished with parsley and sprinkled with pepper.



INSPIRING CHEFS, ELEVATING MENUS



MEAT LOVERS PIZZA MAC & CHEESE

Crafted with premium pork and authentic Italian seasonings, then aged to perfection, our diced pepperoni is a delicious addition to items across menu categories.

ITALIAN SALAMI, MUSHROOM & RICOTTA CALZONES

Our diced Genoa salami is a chef and customer favorite that simplifies prep, ensures portion control and reduces waste, making it a game-changer for your operation.

DICED PEPPERONI

SKU # 90966
6/2 lbs. case



DICED GENOA SALAMI

SKU # 70966
6/2 lbs. case



Menu must-haves!

PEPPERONI CAPRESE PASTA SALAD

CLASSIC PEPPERONI PIZZA

Menu must-haves!

SALAMI & AUTUMN SQUASH FLATBREAD

MAURIZIO SALAD