

UConn

UNIVERSITY CATERING

Happy Thanksgiving!

Whet Your Appetite

ISSUE 8
VOLUME 4
FALL/WINTER 2020

Catering Now Offering To-Go Meals

Although this has not been a normal semester for Catering we were busy preparing and delivering three meals a day to students in medical isolation. We've also catered some socially distanced student events on campus and launched an online store for curbside pick up.

Our online store was launched on November 6th and is open to the UConn community and the public.

Our online menu includes complete family meals for six (chicken marsala, chicken parmesan, hickory-smoked beef brisket) along with some additional favorites such as a gourmet cheese box, Tuscan antipasto box, smoked gouda macaroni and cheese, and meatballs. We are also offering a seasonal menu of soups from 11/20-25.

Please provide 72 hours notice for orders. Curbside pick up is at the Catering Department located in the Lester B. Shippee building, 1288 Storrs Rd., Storrs.

Take a look at our menu via our website dining.uconn.edu/university-catering. We'd love to hear your feedback! Let us know if there are items you'd like to see added to the online menu. We can be reached at catering@uconn.edu or 860-486-5053.



PASTA DISHES

Our staff share their favorite recipes

DEBBIE'S HAMBURGER HELPER

By Debbie Secondo, Catering Assistant Operations Manager

1 pound hamburger	½ pound pasta gemelli
1 small onion, chopped	½ cup parmesan cheese
1 16oz pkg frozen veggies (corn or mixed)	1 teaspoon crushed red pepper
1 12oz jar chili sauce	salt & pepper to taste

Cook pasta as recommended, drain. In a large skillet brown hamburger and onions until cooked, drain. Add veggies, chili sauce, salt & peppers, stir completely, simmer until veggies are thawed, about 10-15 minutes. Mix in pasta and parmesan cheese completely and serve.

LOBSTER & ASPARAGUS PASTA

By Kathy Halgren, Chef Assistant

1 box farfalle pasta	4 garlic cloves, minced
1 pound of asparagus, cut in 2 inch pieces	4 cups heavy cream
3 pounds lobster meat	6 slices American cheese
2 tablespoons butter	½ cup shredded parmesan cheese
½ onion, diced	Brie

Follow instructions for pasta and set aside. Steam asparagus and set aside. Saute onion, garlic, until translucent. Add heavy cream and whisk til boil. Add American cheese, shredded parmesan cheese until melted.

Remove from heat, add lobster meat, asparagus, and chunks of brie cheese until completely combined. Top with brie.

SAUSAGE & VEGETABLE PASTA

By Beth Greene, Catering Coordinator

1 tablespoon olive oil	1 teaspoon dried basil
1 ½ pounds spicy italian ground sausage	1 (14.5 oz.) can diced tomatoes
1 onion, chopped	1 (10 oz.) package frozen chopped spinach
1 red pepper, chopped	½ cup grated parmesan cheese
1 teaspoon, minced garlic	½ cup ricotta (if desired)
1 (14.5 ounce) can chicken broth	

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8-10 min or until al dente, drain and set aside. In a large skillet, heat oil and sausage, cook through until no longer pink. During the last 5 minutes of cooking add onion, garlic, pepper to skillet. Add broth, basil and tomatoes with liquid. Cook over medium heat for 5 minutes to slightly reduce. Add chopped spinach, cover skillet and simmer on reduced heat until spinach is tender. Add pasta to skillet and mix together. Sprinkle with cheese and serve immediately. Add spoonful of ricotta on individual servings.

SPINACH WALNUT PANCETTA PASTA

By Megan Morley, Catering Coordinator

½ pound bucatini	¼ cup white wine
2 slices pancetta or bacon	1 tablespoon balsamic vinegar
2 tablespoons olive oil	¼ cup walnuts, toasted
2 shallots, diced	¼ cup parmesan cheese
8 cups baby spinach	

In a large pot salted water cook pasta until al dente. Keep 1/2 cup cooking water aside, drain pasta and set aside

In a large skillet brown pancetta/bacon in oil. Add shallots and sauté until golden brown. Add the spinach and sauté a minute. Deglaze with wine and vinegar. Add the pasta and then the water as needed. Reheat, stirring to coat. Top with walnuts and parmesan.

