



KOWALSKI'S
MARKETS

Cooking WITH
KOWALSKI'S



THE
mozzarella
EDIT

SECTION GUIDE



Sandwiches / Main Dishes



Salads



Appetizers

ANNOTATION GUIDE



GLUTEN FREE



VEGETARIAN



CAPRESE BURGERS

SERVES 4

- 1 lb. Kowalski's Certified Organic 85% Lean Fresh Grass-Fed Ground Beef
- balsamic glaze (such as Cucina Viva brand), as needed
- 5 oz. Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), thinly sliced
- 4 Kowalski's Butter Burger Buns (from the Bakery Department), lightly toasted
- toppings, to taste: thickly sliced tomatoes, fresh basil leaves, kosher salt and freshly ground Kowalski's Black Peppercorns

DIRECTIONS:

1. Preheat a grill to high heat.
2. Using your hands, form beef into 4 patties.
3. Grill patties over direct heat on preheated grill until done (4-5 min. on each side), turning twice and brushing each side with balsamic glaze in last 2 min. of cooking.
4. Remove burgers from heat; top with cheese.
5. Cover with foil; let stand for 3-5 min.
6. Serve burgers on buns with desired toppings; drizzle with additional balsamic glaze to taste.

SWITCH/UP

Top your pizza with a few extra vegetables for a few extra healthful benefits. Sliced mushrooms, bell peppers, summer squash or zucchini do the trick.

**TASTY TIP**

A dark baking pan absorbs and retains heat better than lighter-colored baking pans. Using a dark pan in this recipe promotes a crisp crust and deep browning.

DETROIT-STYLE PIZZA

SERVES 4

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| 2 tsp. Kowalski's Extra Virgin Olive Oil | ½ cup shredded mozzarella cheese |
| 1 pkg. Kowalski's Bake at Home Artisan Hand-Rolled French Bread dough (from the Bake at Home Case), thawed completely in the refrigerator | - Kowalski's Pizza Seasoning, to taste |
| 8 oz. brick cheese, finely diced | - crushed red pepper flakes, to taste |
| 24 slices (approx.) pepperoni | 8 oz. (approx.) burrata cheese (from the Specialty Cheese Department) |
| - fresh jalapeño and/or red Fresno peppers, stemmed, seeded and thinly sliced, to taste | - Kowalski's Signature Parmigiano-Reggiano Cheese, grated, to taste |
| 6.5 oz. (½ jar) Kowalski's Pizza Sauce | - hot honey (such as Mike's Hot Honey), to taste |
| | - garnishes, to taste: fresh basil and/or fresh oregano |

DIRECTIONS:

1. Spray the interior of a 9x9" dark baking pan with cooking spray. Pour oil into the bottom of the pan; using your fingers, coat the entire interior of the pan with oil.
2. Using your hands, gently stretch dough into a rough square shape about the size of the pan; press dough gently into the bottom of the pan until it nearly reaches the corners.
3. Cover pan tightly with plastic wrap; let dough rest in a warm place for 20-30 min.
4. Gently pull dough past the corners of the pan so it snaps back as close to the corners as possible. If needed, re-cover pan with plastic wrap and let dough rest 20 min. more before repeating this step.
5. Fully preheat a pizza stone or baking sheet on the bottom rack of a 550° oven.
6. Remove plastic wrap from pan and discard; using your knuckles, dimple the dough all over.
7. Cover crust evenly with brick cheese, pepperoni, chile peppers and 3 wide stripes of sauce (do not completely cover the pizza with sauce).
8. Sprinkle mozzarella around the edges of the pan only; sprinkle pizza with pizza seasoning and red pepper flakes.
9. Place pan pizza on the preheated pizza stone or baking sheet; bake until cheese is well browned on the edges (12-15 min.).
10. Remove pan from oven; using a thin spatula, loosen pizza from the pan. Let pizza rest in the pan for 10 min.
11. Using the spatula, remove pizza from the pan in one piece; top evenly with chunks of burrata.
12. Cut pizza into 4 squares. Top with Parmesan and hot honey; garnish with fresh herbs and serve hot.



GREEN GODDESS SANDWICHES V

MAKES 2

- 4 slices Kowalski's Multigrain Sandwich Bread (from the Bakery Department)
- Kowalski's Signature Fresh Sicilian Basil Salad Dressing (from the Produce Department), to taste
- 1 handful watercress
- 5-6 oz. Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), sliced
- ½ (approx.) cucumber, peeled and sliced
- 4 leaves (approx.) butter or Bibb lettuce
- 1 avocado, sliced
- 1 green heirloom tomato, sliced
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. Spread one side of each piece of bread with dressing.
2. Top 2 slices of bread with watercress, mozzarella, cucumber, lettuce, avocado and tomato slices; season with salt and pepper.
3. Top sandwiches with remaining bread, dressing side down.

SUMMERY STEAK SANDWICHES

SERVES 6

- 1 ½ lbs. teres major or flank steak
- 1 loaf Kowalski's Take & Bake Bella Bread
- Kowalski's Extra Virgin Olive Oil, as needed
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 2 handfuls (approx.) Earthbound Farm Organic Spinach & Arugula
- 12 (approx.) grape or cherry tomatoes, finely diced
- Kowalski's Balsamic Vinegar, to taste
- ½ cup basil pesto
- 1 lb. (approx.) Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), thinly sliced



DIRECTIONS:

1. Let steaks stand at room temperature for 20-30 min.
2. On a stovetop or grill, preheat a cast iron skillet over medium-high heat.
3. Meanwhile, cut bread in half lengthwise, then into thirds crosswise to create 6 evenly sized pieces.
4. Slice each piece of bread in half to create 6 sandwich rolls; lightly drizzle cut sides of rolls with olive oil.
5. Toast rolls in the skillet a few pieces at a time, cut side down, until golden and lightly crisped (about 2 min. per batch). Remove from skillet; set aside.
6. Season steaks with salt and pepper on both sides; grill in the skillet or directly on the grill grates to desired doneness.
7. Remove steaks from heat; tent with foil for 10 min. (internal temperature will increase up to 10° as steak rests).
8. While steak rests, combine greens and tomatoes in a large mixing bowl. Drizzle with oil and vinegar to taste; season with salt and pepper. Set salad aside.
9. Slice steak thinly on the diagonal.
10. Spread pesto evenly on bottom half of grilled rolls; top evenly with steak.
11. Divide sliced mozzarella evenly between sandwiches; top evenly with salad.
12. Cover salad with top halves of rolls; serve immediately.



CAPRESE SALAD

SERVES 3-4

3 vine-ripened Roma tomatoes, sliced

½ lb. Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), sliced

- fresh basil leaves, to taste

¼ cup Kowalski's Extra Virgin Olive Oil

1 tbsp. Kowalski's Balsamic Vinegar

- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. Arrange tomato and mozzarella slices on a serving platter or individual salad plates, alternating and slightly overlapping pieces; sprinkle with basil.
2. In a small mixing bowl, whisk together oil and vinegar; drizzle over salad.
3. Season with salt and pepper to taste; serve immediately.



CAPRESE SALAD JARS **GF** **V**

SERVES 4

- ¼ cup Kowalski's Extra Virgin Olive Oil, divided
- 4 tsp. Kowalski's Balsamic Vinegar, divided
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 1 lb. grape or cherry tomatoes, halved
- ½ lb. fresh mozzarella mini cheese balls, cut in ½" dice
- ¾ oz. (or more to taste) fresh basil leaves, in chiffonade (see *Tasty Tip*)

DIRECTIONS:

1. Pour 1 tbsp. oil and 1 tsp. vinegar into each of 4 screw-top half-pint glass jars; add salt and pepper to taste.
2. Divide tomatoes and cheese evenly between jars.
3. Add basil to jars; secure lid. Shake jar to blend oil and vinegar and to coat tomatoes, cheese and basil.
4. To serve, pour salad onto a plate or eat straight from the jar.

TASTY TIP

To chiffonade basil, layer several fresh basil leaves on top of each other and roll together tightly. Using kitchen shears, cut crosswise along the length of the basil leaves.



SICILIAN TOMATO SALAD GF V

SERVES 4

- 2 tbsp. (approx.) Kowalski's Extra Virgin Olive Oil, to taste
- 1 tbsp. (approx.) Kowalski's Balsamic Vinegar, to taste
- 2 lbs. heirloom tomatoes, sliced or cut into wedges
- ½ tsp. freshly ground Kowalski's Sea Salt
- 4-5 oz. Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), roughly chopped
- ½ oz. (approx.) Sonoma Creamery Parmesan Crisps (from the Snack Aisle), crumbled
- garnishes, to taste: fresh basil leaves and freshly grated orange zest

DIRECTIONS:

1. Drizzle a serving platter with about ½ the oil and ½ the vinegar.
2. Scatter tomatoes on platter; sprinkle with salt.
3. Scatter mozzarella and cheese crisps over tomatoes; drizzle with remaining oil and vinegar.
4. Garnish with basil and orange zest; serve immediately.



PEACH AND PROSCIUTTO **GF** SALAD

SERVES 4

- cooking spray or canola oil, for grilling the peaches

3 peaches (or nectarines)

16 oz. Kowalski's Artisan Sourdough Bread, sliced 1" thick

5 oz. mixed spring greens, arugula, herb salad or a combination

3 oz. thinly sliced prosciutto

- *Lemon-Honey Vinaigrette*, to taste
- freshly ground Kowalski's Black Peppercorns, to taste
- mild, creamy fresh cheese (such as Kowalski's Signature Fresh Mozzarella Cheese, ricotta, fresh goat cheese or burrata), for serving

DIRECTIONS:

1. Preheat a grill to medium-high heat; clean grill grates.
2. Mist or lightly brush cut sides of fruit with cooking spray or oil; grill directly over the heat, cut side down, until dark grill marks form (about 2 min.). Flip fruit; grill to desired tenderness (up to 5 min.).
3. Remove fruit from grill (keep grill heated); set aside to cool slightly.
4. Grill bread directly over heat until grill marks form but bread is still chewy inside (about 2 min.). Flip bread; lightly toast other side (about 1 min. more). Set grilled bread aside.
5. Place greens on a serving platter or individual salad plates; arrange grilled peaches and prosciutto on top of greens.
6. Drizzle with vinaigrette; sprinkle with pepper to taste.
7. Serve with cheese and grilled bread on the side.

A note about gluten: When served without bread, this recipe is gluten free.

LEMON-HONEY VINAIGRETTE

MAKES ABOUT ½ CUP

In a small mixing bowl, whisk together ¼ cup Kowalski's Freshly Squeezed Lemon Juice (from the Produce Department), ¼ cup Kowalski's Extra Virgin Olive Oil and 2 tsp. Kowalski's Pure Honey; season with freshly ground Kowalski's California Sea Salt and Black Peppercorns to taste.

RATATOUILLE-STYLE PASTA SALAD

SERVES 8

- 16 oz. short-cut dried pasta (such as Sfoglini Organic Trumpet-Shaped Pasta)
- 3 medium zucchinis, halved lengthwise
- 1 medium eggplant, sliced into rounds about 1" thick
- $\frac{3}{4}$ cup Kowalski's Extra Virgin Olive Oil, plus more for grilling vegetables
- 8 oz. Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), cut into $\frac{1}{2}$ " cubes
- 6 oz. heirloom grape tomatoes, halved
- $\frac{1}{4}$ cup Kowalski's Balsamic Vinegar
- 3 tbsp. fresh thyme leaves
- 2 tbsp. chopped garlic
- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste
- 2 cups fresh basil leaves, roughly torn



DIRECTIONS:

1. In a pot of salted boiling water, prepare pasta according to pkg. directions; drain.
2. Rinse pasta with cold water until completely cool; drain thoroughly and set aside.
3. Preheat a grill to medium-high heat.
4. Brush zucchini and eggplant with oil as needed; grill on preheated grill until tender and slightly charred (8-10 min.).
5. Set zucchini and eggplant aside to cool slightly.
6. Slice cooled zucchini and eggplant into large bite-size pieces.
7. In an extra-large mixing bowl, combine zucchini, eggplant, pasta, $\frac{3}{4}$ cup oil, mozzarella, tomatoes, vinegar, thyme and garlic; toss to combine.
8. Season salad to taste with salt and pepper; fold in basil.
9. Let salad stand at room temperature for at least 1 hr. before serving to allow flavors to marry.
10. Store leftovers in the refrigerator, covered, for up to 3 days.

SWITCH/UP

Select a whole-grain or bean type of pasta. Both offer more health-helping fiber. Most people only consume half the fiber they should in a day. Fiber is key to creating a strong immune system.



ZESTY ANTIPASTI SALAD

SERVES 6

$\frac{3}{4}$ cup Kowalski's Signature Fresh Creamy Italian Salad Dressing (from the Produce Department)

$\frac{1}{4}$ cup sliced pepperoncini, drained, plus $\frac{1}{2}$ tbsp. of juice from the jar, divided

15 oz. canned quartered artichokes, drained

$\frac{3}{4}$ cup red bell pepper, sliced into $\frac{1}{4}$ " strips

$\frac{1}{2}$ cup red onion, thinly sliced into half-moon shapes

1 ball Kowalski's Signature Fresh Mozzarella Cheese (from the Specialty Cheese Department), torn roughly into 12 pieces

4 oz. ($\frac{1}{2}$ pkg.) Busseto Spicy Salami Nuggets (from the Deli Grab & Go Case)

$\frac{1}{4}$ cup fresh salt basil leaves, torn

- kosher salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. In a large mixing bowl, whisk together dressing and pepperoncini juice.
2. Add sliced pepperoncini and next 6 ingredients (through basil); season with salt and pepper.
3. Toss salad thoroughly; serve immediately or cover and store in the refrigerator overnight.



CELEBRATION PARMA CANAPÉS GF

MAKES 24

- 6 oz. (16-24 pieces) tender asparagus spears, cooked to crisp-tender and cooled
- 3 oz. jarred roasted red peppers, sliced into strips
- 24 slices Prosciutto di Parma, divided
- 8 cocktail sticks
- 4 oz. Kowalski's Signature Fresh Mozzarella Cheese, cut into 8 pieces
- 8 cherry tomatoes (or slices of fresh fig)
- 8 slices ripe prepared mango, cantaloupe or papaya

DIRECTIONS:

1. Bundle 2-3 spears of asparagus with a strip of roasted red pepper; wrap with a slice of prosciutto. Place on a serving platter. Repeat with remaining asparagus.
2. Spear 1 piece of cheese with a cocktail stick; thread with a folded slice of prosciutto and a cherry tomato. Place on serving platter. Repeat with remaining cheese pieces.
3. Wrap each piece of fruit with a slice of prosciutto; place on serving platter.

Recipe courtesy of Consorzio del Prosciutto di Parma.



ITALIAN GRILLED CROSTINI

MAKES 24

- 1 Kowalski's Take & Bake French Baguette, cut into 24 slices on the diagonal
- 3 oz. sliced prosciutto, each slice cut into quarters
- $\frac{3}{4}$ cup basil pesto, divided
- 24 oil-packed sun-dried tomato halves, drained, cut in half or thirds lengthwise
- 12 oz. Kowalski's Signature Fresh Mozzarella Cheese, thinly sliced
- fresh basil leaves, for garnish

DIRECTIONS:

1. Preheat a grill to medium-low heat.
2. Grill baguette slices over direct heat, uncovered, until bottoms are golden-brown and crisp (about 2 min.); remove from grill (keep grill heated).
3. With grilled side up, top each baguette slice with a piece of prosciutto, 1 tsp. pesto, tomato and a slice of mozzarella.
4. Transfer baguette slices back to the grill; continue grilling until bottoms are golden-brown and crisp and fresh mozzarella is slightly melted (about 2 min.).
5. If desired, use a kitchen torch to brown the cheese.
6. Garnish with basil; serve immediately.

TOMATO-BURRATA TOAST

SERVES 4

- 4 tbsp. Kowalski's Signature Garlic Parmesan Whipped Butter, at room temperature
- 2 tbsp. tomato paste
- 4 slices artisan bread, sliced $\frac{3}{4}$ " thick on the diagonal (each piece approx. 3x4")
- 2 tbsp. finely shredded Kowalski's Signature Parmigiano-Reggiano Cheese (from the Specialty Cheese Department)



- 4 very thin slices Prosciutto di Parma
- 8 oz. (2 balls) burrata cheese (from the Specialty Cheese Department)
- Kowalski's Extra Virgin Olive Oil, to taste
- Kowalski's Balsamic Vinegar, to taste
- freshly snipped chives, to taste
- flaky sea salt and freshly ground Kowalski's Black Peppercorns, to taste

DIRECTIONS:

1. Preheat oven to 350°.
2. In a small mixing bowl, mix butter and tomato paste until combined; set aside.
3. Arrange bread in a single layer on a baking sheet; bake in preheated oven for 3 min.
4. Flip bread; continue baking until bread is lightly toasted and golden on the edges (about 2 min. more).
5. Spread tomato butter on toasted bread; sprinkle evenly with Parmesan.
6. Top evenly with prosciutto.
7. Using a sharp paring knife, gently cut each cheese ball into 2 pieces. Place 1 piece of burrata on top of each toast, spreading the creamy interior evenly over the prosciutto.
8. Drizzle with oil and vinegar; sprinkle with chives, salt and pepper. Serve immediately.

SWITCH/UP

Select a whole-grain artisan bread to boost the healthfulness of this dish. You'll gain extra beneficial fiber and phytonutrients.