



Since 1973

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Products, Inc.
The Ultimate in Italian Frozen Sauces
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Walnut Pesto – Salsa de Noci (Concentrated)

The combination of ground Walnuts and Pine Nuts along with imported Pecorino Romano Cheese, Olive Oil, Garlic, Parsley and other spices makes this a very delicate tasting sauce. This sauce is wonderful on top of any kind of fish, chicken, Swedish meatballs, vegetables and cheese or mushroom filled pasta. It is native to Northern Italy where it is called “Salsa de Noci”.

By adding half & half or heavy cream to this sauce, you bring it to an entirely new level as a finishing sauce. It can top just about any entrée that you prepare to give it an added flair. It is just plain light and delicious.

Variations:

Salads – Can be used hot or cold on pasta salads. Add pre-cooked vegetables for a great vegetarian cold salad. Add a little mustard, mayonnaise or horseradish to kick it up to even more of a special flavor.

Cooked Vegetables: Mix Walnut Pesto at a ratio of two parts sauce to one part half & half and pour over your choice of vegetables, such as Broccoli, Cauliflower, Asparagus, etc.

Grilled Chicken, Pork, Veal or Fish: Mix Walnut Pesto at a ratio of two parts sauce to one part half & half and brush the sauce mixture on your favorite dish after cooking.

Case Pack: 2 – 32 oz. Containers

Will keep Frozen 18 months

Will keep refrigerated one week

CODE NUMBER

80757



Serving Size:

2 oz. Concentrated sauce to 6 oz. cooked pasta (3 oz. uncooked)

32 oz. Container is enough for 4 lbs. of cooked pasta. (2 lbs. uncooked)

While you are at it, try some of our other award winning sauces:

Basil Pesto alla Genovese (w / Pine Nuts)

No-Nut Basil Pesto

Basil Pesto – Vegan

Sun Dried Tomato Pesto - Vegan

Fire Roasted Red Pepper - Vegan

Cilantro Pesto

Walnut Pesto

Roasted Garlic Pesto - Vegan

Alfredo

Puttanesca Tomato Sauce

Napolitano Tomato Sauce

White Clam Sauce

Sauce Provençal (Scampi)

USE YOUR IMAGINATION FOR OTHER USES