



Reduce Food Waste



SIMPLIFY YOUR INVENTORY WITH SAUSAGES

The sound use and management of food inventory is one of the fundamental principles in the fight against food waste. If there's one food that lends itself to multiple uses, freezes well and keeps a long time, it's sausage!

And people just love 'em! You can serve them whole, use the meat to enhance an omelette, salad or paella, or use them in stuffed peppers, cabbage rolls or pasta. So better keep some handy!

6 INGREDIENTS / 3 RECIPES



The 5 main ingredients:



Marinara sauce



Mushrooms



Onions



Peppers



Cheese

**ITALIAN SAUSAGES
(MILD OR SPICY)** #62834 / #62833





Reduce Food Waste



ITALIAN SAUSAGE SANDWICH

A flavourful combination of sausage chunks, sautéed onions, peppers, marinara sauce and melted cheese stuffed in a baguette or ciabatta bread and served toasted.



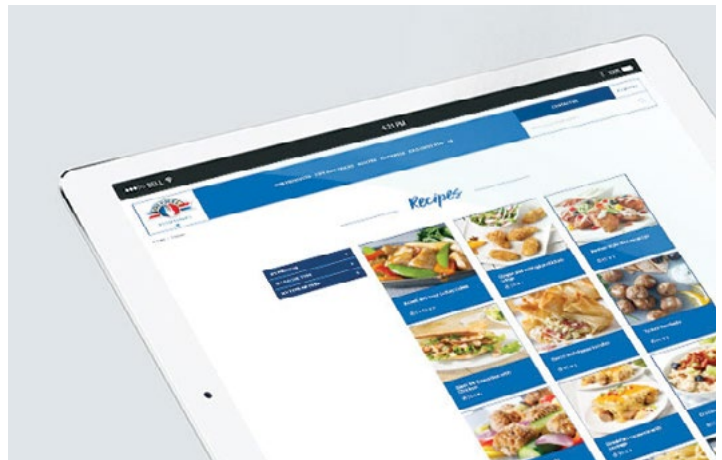
PIZZA WITH ITALIAN SAUSAGE

Our 5 ingredients make the perfect toppings for a colourful, flavourful pizza. You just top the pizza dough, pita or naan bread and garnish with fresh herbs for a touch of color.



PASTA WITH SAUSAGE

The perfect recipe for using up leftover pasta! Cook onions, peppers and mushrooms with a little garlic. Add marinara sauce, the cooked pasta and grated cheese and season to taste. If you wish you can add other veggies (celery, zucchini, eggplant, etc.) to avoid waste.



FOR ALL THE DETAILED RECIPES, VISIT US AT OLYMELFOODSERVICE.COM