



From the Kitchen of Chef Daniela Kalota

Mancinelli Marinara

Never buy another jar of sauce for your pasta again! This recipe makes 4 cups of sauce, which dresses 1 lb. of pasta. It also freezes well for up to six months.

Ingredients:

- 3 Tbsp. extra virgin olive oil
- 3 large cloves garlic, minced
- ¼-½ tsp. red pepper flakes
- 28 oz. can whole plain tomatoes, pureed
- 1 cup water
- Salt and pepper, to taste
- 1 cup fresh basil, rough chopped
- ½ cup fresh parsley, rough chopped
- ½ cup Parmigiano Reggiano, finely grated
- ½ cup sweet marsala

Process:

In a large, cold sauté pan, add the olive oil, garlic and red pepper flakes. Turn heat to medium-low. Allow the garlic to sizzle gently for 30 seconds. Be careful not to burn or brown; this is why you want to start everything in a cold pan. If you do burn the garlic, start over again after thoroughly wiping out the pan.

When the garlic becomes fragrant, add the tomatoes and 1 cup water and let come to a gentle simmer. Add salt and pepper to taste and stir. Continue to taste for salt levels throughout the cooking process. Add basil, parsley, cheese and marsala and stir to combine. Cook, stirring occasionally, deglazing the sides of the pan, for 20-25 minutes on a low simmer until the sauce becomes thick.



Chef Daniela Kalota, Kalota Culinary

Chef Daniela Kalota's love of food began in the kitchens of her Nani, mother, sister and Zias. Recipes were never just instructions, they were wisdom, passed down to teach Kalota to trust her instincts, body and emotions. She says these women showed her that food is more than nourishment: It is history, kinship and a holy union of love and affinity.

As Kalota grew, so did her curiosity. Cooking became both her craft and her classroom. She discovered that teaching others to create with their own hands was just as rewarding as the cooking itself. For Kalota, instruction isn't about perfection; it's about discovery, joy, hundreds of trial-and-errors and the confidence that comes from mastering the basics.

Kalota Culinary carries this tradition forward with a mission to bring people together through food and learning. Female-founded and rooted in her Italian-American heritage, Kalota Culinary creates experiences that are educational, interactive and unforgettable. From intimate classes to lively group events, each gathering celebrates culture, sparks curiosity and brings joy to the table.

For more information about Chef Kalota and Kalota Culinary, visit KalotaCulinary.com.

