



VIVA MOTHER'S DAY

Celebrity chef, television personality, cookbook author, and mom **Antonia Lofaso** inspires fans to bring the Italian love of food and family to the table. In honor of Mother's Day, she spoke to us about the importance of heritage and shared the perfect recipe to celebrate the holiday.

What role did preparing and sharing food play in your upbringing?

Being raised in an Italian household, every meal was an experience—a chance to appreciate this abundance and sense of family. Looking back, I realize how important those moments with my grandparents, parents, and siblings were. I learned so much about my family and our heritage through those meals.

How do you make mealtimes memorable?

First and foremost, by creating dishes people enjoy—something simple and delicious. I also like to start conversations by sharing something about myself. Being vulnerable and open does the same for my daughter and she opens up. That's what makes the moment memorable.

You shared a Mother's Day recipe with us. How does this dish stay true to the heart of authentic Italian cuisine?

It features phenomenal, simple ingredients done well. That's the beauty of Italian food. It's not over-thought; it's not over-fussed with. The heart of good food is allowing the ingredients to speak for themselves.



CAVATELLI WITH ENGLISH SPRING PEAS & SNAP PEAS



- 3 cups cavatelli
(Homemade: boil 3–4 minutes in salted water until pasta floats to top, drain; Boxed: follow instructions on package)
- 1/2 cup chicken stock
- 2 cups Bertolli® Garlic Alfredo sauce
- Salt and Pepper
- 1/2 cup blanched english peas
- 1/2 cup blanched snap peas cut on an angle, 1/4 inch long
- 2 T extra virgin olive oil
- 1 cup grated parmigiano reggiano
- 2 T chiffonade basil*
- 2 T chopped parsley
- 1 cup cleaned trimmed pea tendrils

In a large 12 inch sauté pan, heat Bertolli® Garlic Alfredo sauce and chicken stock until it comes together in a pan. Season with black pepper and salt and add blanched peas, snap peas and olive oil. Add cavatelli and allow to cook in the sauce for about 2 minutes. Finish with the parmigiano reggiano and fresh herbs. Garnish with pea tendrils and serve. **SERVES 6**

*Visit VIVABERTOLLI.COM for an instructional video on how to chiffonade basil.

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BRING TUSCANY TO YOUR TABLE



VIVA Bertolli Tomato and Basil Sauce.
Turn spaghetti into a culinary Tuscan taste experience. Made with luscious tomatoes and fragrant basil. Just top with freshly shaved Parmesan. Bellissimo. Create one of a kind pasta dishes with all of our classic sauces. For inspiration and recipes, like us on Facebook or visit VivaBertolli.com