

## TWO TASTY ADDITIONS TO THE SERIOUSLY GOOD RANGE



Gordon Ramsay and Comic Relief are excited to announce two delicious additions to their Seriously Good Italian cooking sauce range.

The existing range of five authentic Italian sauces is joined by two great new flavours; a fiery Tomato & Red Chilli sauce and a classic Italian Tomato & Roasted Garlic. All ingredients have been selected by Gordon Ramsay to ensure high quality, authentic tasting recipes and are delicious served with meat, fish, vegetables or pasta.

With at least 10p from the sale of every jar going to Comic Relief all year round (and not a penny going to Gordon), you can create a sensational Italian meal knowing that you're doing your bit for charity. Head to your local Tesco store to purchase these easy-to-use sauces (RRP £1.89) and try whipping up one of the seriously tasty recipes below.

### INTRODUCING SERIOUSLY GOOD TOMATO & RED CHILLI

A spicy addition to the Seriously Good Italian range – the new Tomato & Red Chilli sauce is made with only the finest and plumpest Mediterranean tomatoes, combined with hearty Montepulciano from Southern Tuscany red wine and punctuated with red hot chillies.

Try it in a deliciously simple **Chilli Con Carne (serves 4)**:

Prep time: 15 minutes

Cook time: 25 minutes

#### Ingredients

- 1 jar Seriously Good Tomato & Red Chilli sauce
- ½ tbsp olive oil
- 2 sticks celery, diced
- 500g beef mince
- 1 courgette, grated
- 300ml vegetable stock
- 400g tin chopped tomatoes
- 400g tin kidney beans, drained
- Steamed basmati rice, to serve
- 150ml natural yoghurt
- 50g cheddar, grated
- 1 avocado, sliced
- 1 lime, cut into wedges
- 10g chopped coriander leaves



Chilli Con Carne

#### Method

1. Heat the oil in a large pan. Add the celery and cook for 3–4
2. Add the mince and cook for 5 minutes, stirring occasionally,
3. Stir in the courgette along with the jar of sauce, stock and to cook for 10 minutes. nd
4. Add the beans and cook for 5 minutes, until hot.
5. Serve on basmati rice topped with a dollop of yoghurt, some grated cheese, avocado and a squeeze of lime and some coriander leaves.

## INTRODUCING SERIOUSLY GOOD TOMATO & ROASTED GARLIC

Gordon's Seriously Good Tomato & Roasted Garlic sauce combines three of the most flavoursome Italian ingredients – sundried tomatoes, Montepulciano red wine and roasted garlic – guaranteeing a gorgeous 'gusto' that Italians would be proud of.

Try it in this classic vegetarian **Mushroom and Tomato Gnocchi Gratin (serves 4)**.

Prep time: 10 minutes

Cook time: 30 minutes

### Ingredients

1 jar Seriously Good Tomato & Roasted Garlic sauce  
500g gnocchi  
½ tbsp olive oil  
250g button mushrooms, halved  
250g shiitake mushrooms  
15g parsley, chopped  
50g parmesan, grated  
250g vine-ripened cherry tomatoes, halved



Mushroom and Tomato Gnocchi Gratin

### Method

1. Preheat the oven to 200°C/fan 180°C/gas mark 6.
2. Cook the gnocchi according to pack instructions.
3. Heat the oil in a large frying pan. Add the mushrooms and brown.
4. In a large bowl, mix the jar of sauce with 100ml water, tip in the gnocchi, tomatoes and mushrooms, and gently stir.
5. Tip the mixture into a medium-sized ovenproof dish, top with the remaining parmesan and bake for 20–25 minutes, until golden on top. Serve with a green salad.

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The Seriously Good Italian range also includes Bolognese & Red Wine; Spicy Red Pepper & Italian Sausage; Tomato, Black Olive & Mixed Herb; Cherry Tomato & Balsamic and Wild Mushrooms & Mascarpone. Seriously Good is also available in four delicious Indian flavours, Aromatic Masala; Butter Chicken; Royal Korma and Spicy Red Curry.

For more information on Seriously Good products and recipe ideas go to [www.seriouslygood.com](http://www.seriouslygood.com)

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## NOTES TO EDITORS

- Inspired by a trip to Tanzania with Comic Relief, Gordon Ramsay set to work on a project which could help raise funds 365 days a year. The result was Seriously Good, an exclusive cooking sauce range developed in Gordon's kitchens by his team and overseen by the man himself, which launched in September 2009.
- Comic Relief receives proceeds of a least 10p from the sale of every jar of Seriously Good sauce. Gordon Ramsay does not get a penny from the range.
- The money received by Comic Relief will be used to transform lives in the UK and some of the poorest countries in the world. Just some of the ways Comic Relief cash has made a difference in Africa includes educating people about HIV and AIDS, supporting street children and helping people rebuild their communities after conflict. Across the UK, examples include supporting older people in their fight to get their rights recognised, offering counselling and fun activities to give young carers a much needed break, and providing escape routes for women living with domestic violence.
- The Seriously Good sauce range includes both Italian and Indian cuisines. Every sauce is bursting with rich, intense flavours and is delicious served with meat, fish or vegetables. All ingredients have been selected by Gordon to ensure high quality, authentic tasting recipes.
- Seriously Good sauces are available in selected major retailers including Sainsbury's, Tesco, Asda and The Co-operative.
- The Seriously Good cooking sauce range is priced from RRP £1.89 for a 350g jar.
- For more information go to [www.seriouslygood.com](http://www.seriouslygood.com)
- Comic Relief is a registered charity no. 326568 (England/Wales); SC039730 (Scotland)