

Hi,

Grilling season is in full swing! As we head into the end of June, the classic hot dogs and hamburgers can start to feel repetitive. Why not put an Italian twist on your BBQ recipes with the help of [Rao's Homemade](#)?

Rao's Homemade sauces and pestos are crafted in small batches with hand-selected ingredients, like whole leaf basil and fresh garlic. These products are sure to transform your cookout into a sensational Italian meal, whether you slather it on pizza or mix it in with some veggies. See below for more Rao's Homemade recipes perfect for a summer BBQ:

- [Serena Wolf's Grilled Vegetables with Tomato Basil Sauce, Feta and Herbs](#)
Simple and so inviting: arrange a variety of seasonal vegetables—grilled until gorgeously tender, yet still crisp—over a bed of Rao's Homemade lively tomato basil sauce. Then cover everything with a generous amount of fresh herbs and crumbles of briny feta just before everyone helps themselves.



- [Serena Wolf's Orzo with Tomato Basil Sauce, Zucchini, and Grilled Shrimp](#)
Balsamic marinated shrimp skewers served on a mountain of orzo pasta and grilled zucchini, dressed in Rao's Homemade summery tomato basil sauce. When you need a quick family-style meal, try this one, which is easy to make any time of the year.



- [Four Season Pizza](#)

Turn store-bought naan into a crispy baked flatbread in minutes with a jar of Rao's Homemade classic basil pesto, dollops of ricotta cheese, and juicy cherry tomatoes. Cut into slices for an easy vegetarian appetizer, or leave whole for a heartier meal or after school snack.



Might any of these be of interest for coverage? Happy to send you samples to help you recreate these recipes and try them out for yourself!

Cheers,

Chelsea