



WEEK OF APRIL 24, 2020

# FROM HOME

WE'VE GOT YOU ALL COVERED

PRESENTED BY KONICA MINOLTA



## WEEK IN REVIEW



SEASON TICKET MEMBERS  
**TOWN HALL** WITH  
**DENNY MATTHEWS**



### WE'VE GOT YOU ALL COVERED

Join Konica Minolta in the upcoming weeks for the "We've got you all covered" virtual series that demonstrates, discusses and addresses business professionals questions surrounding the coronavirus pandemic. The tools provided in the series will help to embrace the "new normal" as we know it and keep businesses top of mind for their customers. Events are taking place every Tuesday and Thursday, check out the schedule [here!](#)



If you love pepperoni pizza, but need a little something different, then here's a recipe for Rivals famous Pizza Rolls. Chef Johnny even included homemade pizza and marinara sauce recipes!



For every 1,000 meals sold through the link, Jack Stack will donate 200 meals to Kansas City health professionals. The next time you're craving brisket or cheesy corn, order it and know you're supporting Kansas City.

[VISIT](#)

## ROYALS SOCIAL

Fans can find something new on the Royals social media channels every day:

**MONDAY**  
Kids Activities

[VISIT](#)

**TUESDAY**  
Trivia

[VISIT](#)

**WEDNESDAY**  
Phone Wallpapers

[VISIT](#)

**THURSDAY**  
YouTube content

[VISIT](#)

And don't forget to tag us in your photos!

## TUNE-IN

### ROYALS PLAYBACK SCHEDULE

Classic Royals games will air on Royals Radio Network partners across the six-state region. As we wait for the 2020 season, relive the following games listed below.

FRIDAY 4/24	SATURDAY 4/25
<p>2014 ALDS Game 3 7 pm CT</p>	<p>2015 WS Game 2 6:00 pm CT</p>
FRIDAY 5/1	SATURDAY 5/2
<p>1980 ALCS Game 1 12:00 pm CT</p>	<p>2014 Wild Card Game 6:00 pm CT</p>

SUNDAY 4/26	MONDAY 4/27	TUESDAY 4/28	WEDNESDAY 4/29	THURSDAY 4/30
<p>2015 WS Game 4 12:00 pm CT</p>	<p>2014 ALCS Game 1 7:00 pm CT</p>	<p>Cain debut//4 HRs (8/23/2011) 7:00 pm CT</p>	<p>2014 ALCS Game 3 7:00 pm CT</p>	<p>Moose first grand slam (7/2/2012) 7:00 pm CT</p>
		<p>2014 ALCS Game 2 7:00 pm CT</p>		<p>2014 ALCS Game 4 7:00 pm CT</p>



# RIVALS PEPPERONI PIZZA ROLLS

**DIFFICULTY:** ★ ★ ★ ★

**NUMBER OF SERVINGS:** 2 SERVINGS OF 3 ROLLS

**PREP TIME:** PIZZA SAUCE: 5 MIN | MARINARA SAUCE: 1 HR | PIZZA ROLLS: 5 - 10 MIN

**COOK TIME:** 3-5 MINUTES

**TOOLS & UTENSILS:** CHEF'S KNIFE, CUTTING BOARD, CAN OPENER, BLENDER/IMMERSION BLENDER, MICROPLANE/BOX GRATER, WOODEN SPOON/RUBBER SPATULA, MEASURING CUPS, MEASURING SPOONS, HIGH-SIDED POT FOR FRYING, HIGH TEMP THERMOMETER, WIRE BASKET/KITCHEN SPIDER/METAL SLOTTED SPOON FOR FRYING, PAPER TOWELS

## MARINARA SAUCE

YIELD: 2.5 QUARTS (80OZ)

### INGREDIENTS

- **1 Large Can (106oz)** Peeled Whole Tomatoes
- **¼ Cup** Red Wine
- **2 Tbsp** Garlic, minced
- **1 Tbsp** Vegetable or Canola Oil
- **1 Tbsp** Italian seasoning
- **1 Tbsp + 1 tsp** Sugar
- **2 tsp** Black Pepper, ground
- **2 Tbsp + 2 tsp** Salt, kosher
- **1.5 tsp** Red Pepper Flake
- **¼ Bunch** Basil, whole

### PROCEDURE

- Open can of tomatoes. Using hands squeeze the tomatoes until they are no longer whole but chunky. *RESERVE 1 CUP FOR PIZZA SAUCE!!*
- On clean, sanitized cutting board, mince the garlic.
- Using heavy bottomed stock pot, heat the oil over medium heat. When oil is hot add garlic, stirring the moment it hits oil as not to burn it.
- When garlic begins to brown on the edges add red wine to deglaze the pan. Using a wooden spoon or rubber spatula, scrape the garlic bits off the bottom of pan.
- Just before the red wine has evaporated, add the tomatoes. Lower heat, add remaining ingredients.
- Let slowly simmer, stirring occasionally for 45 minutes to an hour to develop flavors.
- Remove from heat, remembering to cool properly before covering and placing under refrigeration. The basil stems can be removed at this point or stay in to infuse more flavor.

## PIZZA SAUCE

YIELD: 1 CUP

### INGREDIENTS

- **1 Cup** Whole Peeled Tomatoes, squeezed
- **2 each** Basil Leaves, hand torn
- **¼ tsp** Salt, kosher
- **½ Clove** Garlic, microplaned

### PROCEDURE

- Add tomatoes to a blender or into a container you will use immersion blender in.
- Using caution as to not cut fingertips, gently grate the garlic into tomatoes using a microplane or the fine section of a box grater.
- Using hands, gently tear basil into smaller pieces into the tomatoes.
- Add salt. Blend until mostly smooth. Reserve under refrigeration.



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## PIZZA ROLLS

### INGREDIENTS

- **6 each** Wonton Wrappers, 4"x4", thawed
- **3 Tbsp** Pizza Sauce
- **¾ Cup** Mozzarella Cheese, shredded (Pizza Cheese Blend can be substituted)
- **3 Tbsp** Pepperoni, small diced
- **1 each** Egg, whisked (Egg Wash)
- **1 Tbsp** Parmesan Cheese, grated
- **1 tsp** Parsley, cleaned, chopped
- **¼ Cup** Marinara, hot
- **¼ Cup** Ranch Dressing
- **As Needed** Vegetable or Canola Oil for Frying

### PROCEDURE

*\*\*Keep wontons wrapped until use, they will dry out rapidly and break if uncovered\*\**

- On clean, sanitized cutting board, chop the parsley, reserve. Clean and sanitize cutting board and knife, dice the pepperoni, reserve.
- Place wonton wrappers in front of you, turned so points are like diamonds. Place ½ Tbsp of sauce in center of each wonton. Spread towards edges, leaving ¼" of edge bare.
- Spread all cheese in same manner of each wonton.
- Sprinkle ½ Tbsp pepperoni on top of sauce and cheese of each wonton.
- Using your fingertip, spread the egg wash mixture over the bare edges of the wonton wrappers.
- Fold the left and right edges of wonton in and over mixture, touching the tips, as if making an envelope.
- Fold over bottom point, placing it 2/3 up mixture. Roll bottom upwards, as if rolling a tortilla wrap. Seal with top flap of wonton. Refrigerate, covered to avoid drying out.
- Add oil to dry high sided pot, between 1"-1.5", enough so pizza rolls will be submerged when being fried.
- Heat oil to 375°F, using a high temperature thermometer to check progress.
- Depending on size of pot, you may add all pizza rolls gently in, or 2-3 at a time. Avoid overcrowding oil, as this will lower temperature and cause outside to overcook before center is done.
- Fry the pizza rolls 3-5 mins, until golden brown. Make sure to flip them over with metal spoon while cooking so all sides have made contact with the oil.
- When pizza rolls are golden brown, remove from oil with proper frying tool (slotted metal spoon, spider, basket), holding over oil for oil to drip off. Place onto paper towels to absorb excess oil.
- Place hot pizza rolls on serving dish. Sprinkle with parmesan cheese and parsley.
- Serve with hot marinara and ranch dressing for dipping.

*\*\*Oil can be cooled, strained and used multiple times. When it becomes brown it has gone bad and can be discarded.\*\**