

Local Sales Whiz Leaves Corporate America, Pursues Life's Passion
Entrepreneur Launches Line of Locally Made Pasta Sauces

PHOENIX, Ariz. (December, 2011) – Christopher Costantino knows great sauce. As a child, his grandmother Angie, taught him a secret and highly coveted recipe, handed down over five generations. After a very successful sales and management career, Costantino has left corporate America to pursue his Italian food dreams.

“After I graduated from culinary school in 2003, my heart has been in the kitchen, while my body was at a desk. I decided to step full-time into the gourmet food business to actively live my passion,” said Costantino.

Costantino’s Kitchen launched in November and the first product to market pays homage to Costantino’s roots. **Grandma Angie’s Tomato Basil Italian Pasta Sauce** is all-natural, and combines the sweet taste of tomatoes with the spiciness of great Italian basil, fresh sautéed carrots, onions and garlic, creating an aromatic depth of flavor and sweetness.

“The tomato basil sauce is a simple recipe made with quality ingredients. It’s low in sugar and sodium and all ingredients are pronounceable. We make it with a ton of added love for flavor,” joked Costantino.

Next on the docket is a line of flavored cooking oils that add flavor to dishes without adding a ton of extra fat.

“I love food and helping empower people to cook at home. If I can inspire one home cook to make healthier recipes for their family, I’ll know my leap of faith was worth it,” said Costantino.

Costantino’s Kitchen Tomato Basil Italian Pasta Sauce can be purchased online at www.costantinoskitchen.com or at Farmers’ Markets around the Valley most days of the week including the popular foodie market, Old Town Farmers’ Market on Saturdays in Scottsdale.

About Costantino’s Kitchen: Owned and operated by Christopher Costantino, Costantino’s Kitchen locally produces specialty food products in Phoenix. For more information, visit www.costantinoskitchen.com Twitter: @costantinokitch, or call 480-382-4095.