



Preparation Instructions

Blanching Method:

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Add slacked pasta to boiling, salted water and blanch 1:15 minutes (immediate service) OR 45seconds (if holding)
3. Drain pasta and combine with sauce

*Refrigerate unused slacked pasta and use within 5 days

Sauce Method (64oz sauce 64oz pasta):

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Bring your sauce to a simmer and add 1 cup of water for every 32oz of sauce
3. Add the slacked pasta and cook for 2 minutes and 30 seconds in the simmering sauce

*Refrigerate unused slacked pasta and use within 5 days

Impinger Oven (set to 500°F):

7" round aluminum tin

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Combine 4 oz pasta with 8 oz sauce
3. Add the contents to a 7" round aluminum tin
4. Cook covered for 9 min (1.5x through the oven)9"

round aluminum tin

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Combine 6 oz pasta with 12 oz sauce
3. Add the contents to a 7" round aluminum tin
4. Cook covered for 9 min (1.5x through the oven)

*Refrigerate unused slacked pasta and use within 5 days

Steamer Method:

Full hotel pan (2 inch deep)

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Combine 40 oz of pasta and 80 of sauce in full hotel pan and cover tightly with plastic wrap and foil
3. Steam for 17 minutes on full steam

Half pan (2 inch deep)

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Combine 20 oz of pasta and 40 of sauce in a half hotel pan and cover tightly with plastic wrap and foil
3. Steam for 17 minutes on full steam

*Refrigerate unused slacked pasta and use within 5 days

Microwave Method:

1. Fully thaw/slack* pasta prior to use under refrigeration
2. Add 7 oz of pasta and 7 oz of sauce along with 1/4 cup of water and mix
3. Cover with plastic wrap and microwave on high for 2 minutes
4. Remove from microwave and carefully uncover, stir then cover again
5. Microwave on high for an additional 1 minute
6. Remove from microwave and transfer to serving dish or delivery packaging

*Refrigerate unused slacked pasta and use within 5 days

Turbo Chef Instructions:

Container: Handi-Foil 1 lb. Mini 6.4" L x 4.6" W x 1.25" D" Oblong Black & Gold Aluminum Pan

6oz of Pasta of choice

8oz Cheese Or tomato sauce

1.5 oz Cheese over the top

Combine pasta and sauce, place into container top with cheese.

Set Turbo Chef To: Manual Mode

350°F

Offset: 20°F

Air: 20%

Microwave 80%

Cook Time: 4:30