

# Cooking + Handling Instructions



Fresh Pasta

## Fresh Pasta (excluding Gluten Free)

Flat Fresh Pasta and Extruded Fresh Pasta (excluding Gluten Free) must be thawed before use. To thaw, leave pasta in original box in refrigerator for 24 hours. Do NOT attempt to portion or break apart pasta until it is fully thawed.

**Shelf Life:** 12 months frozen, 21 days refrigerated once thawed

## Gluten Free Fresh Pasta

Cook directly from frozen; DO NOT THAW

**Shelf Life:** 12 months frozen

## Filled Pasta (Ravioli, Tortellini / Tortelloni / Tortellacci, Sacchetti, Gnocchi)

Cook directly from frozen; DO NOT THAW

**Shelf Life:** 12 months frozen

## Cooking Instructions

1. Bring 6 quarts of water and 1 tbsp. salt per pound of pasta to a rolling boil.
2. Remove pasta from bag; fluff pasta to separate and shake off any excess flour.
3. Drop pasta into water and swirl gently with tongs to separate noodles; return to a boil.
4. Maintaining a rolling boil, cook pasta for designated time (see Cook Times chart)
5. Drain, DO NOT RINSE, toss with sauce (if desired) and serve immediately.

COOK TIMES	
Begin timing once water has returned to a full, rolling boil	
Product	Cook Time (Min)
Flat Pasta (all)	2 - 4
Bucatini	2 - 4
Lightweight Extruded Pasta - Shells, Trombette, Garganelli, Creste di Gallo	2 - 4
Gluten Free Pasta	2 - 4
Sacchetti	2 - 4
Small Ravioli	3 - 5
Casoncelli	3 - 5
Medium Extruded Pasta - Rigatoni, Ziti	4 - 5
Tortellini	4 - 5
Tortelloni	4 - 5
Tortellacci	4 - 5
Gnocchi	4 - 5
Large Ravioli	4 - 6
Thick Extruded Pasta - Fusilli, Gemelli, Wagon Wheels, Cavatelli, Paccheri	5 - 7