



WHOLE GRAIN PASTA COOKING INSTRUCTIONS

TILT SKILLET – BOILING – STEAM TABLE - BAKING

Pasta will continue to cook when placed on a steam table, used in a baked dish or combined with sauce. It will also absorb moisture when held in a cooler for up to 48 hours. Undercook the pasta 3 to 4 minutes for optimum firmness at time of serving.

Basic Pasta cooking Instructions for One (1) Pound of Pasta

1. Bring 4-6 quarts (for each pound of pasta) water to a rapid boil. Add 1 to 2 teaspoons salt, if desired.
2. Add pasta to the boiling water and stir. Set the timer.
3. Stir pasta occasionally to help prevent sticking.
4. Drain pasta immediately. Prepare recipe and serve immediately.
5. If used in a salad, rinse in cold water, drain well. Prepare in recipe and chill.

Steam Table and Baking	Cook Ahead and Reheating
1. Cook pasta recommend cook time (See Chart). Follow Basic Cooking Instructions	1. Cook pasta recommend cook time. Follow Basic Cooking Instructions
2. Assemble the pasta with sauce and transfer to steam table pans. If pasta is not sauced, drizzle lightly with vegetable oil to prevent sticking.	2. Drain pasta immediately. Chill shock with ice and/or cold water. Drain well.
3. For Baked Dishes: Toss pasta with recipe ingredients and bake according to recipe directions.	3. Drizzle with light vegetable oil to help prevent sticking. Pre-portion in a sealed container and store in refrigeration.
	4. Pre-portion in a sealed container. Date code and store in refrigeration up to 48 hours.
	5. Reheat pasta in heated sauce. Or retherm pasta in boiling water for 30 seconds. Drain well and toss with sauce.

Recommended Cook Times		
	Steam Table & Reheating	Immediate Serve
Spaghetti	3 minutes	6 minutes
Penne Rigate	5 minutes	8 minutes
Rotini	5 minutes	8 minutes
Elbows	3 minutes	6 minutes
Egg Noodle	5 minutes	8 minutes
Lasagna	8 – 10 minutes	8 – 10 minutes

