



# PERFECT WHOLE GRAIN PASTA EVERY TIME COOKING INSTRUCTIONS

## WHOLE LOT BETTER WHOLE GRAIN ENRICHED EGG NOODLE

### **Basic Pasta Cooking Instructions for One (1) Pound of Pasta**

1. Bring 4-6 quarts of water to a rapid boil. Add 1 to 2 teaspoons of salt, if desired.
2. Add pasta to the boiling water and stir. Set the timer.
3. Stir pasta occasionally to prevent sticking.
4. After recommended cook time\*--Drain pasta immediately. Prepare recipe and serve immediately.
5. If used in salad, drain and immediately rinse in cold water, drain well. Prepare in recipe and chill.

\* *Immediate serving cook time: 7 to 9 minutes*

\* *Steam Table, Baking, Soup and Reheating cook time: 5 minutes*

### **Steam Table, Baking & Soup** *Cooking Instructions*

1. Cook Wide Egg Noodle for 5 minutes. Follow Basic Cooking Instructions.
2. Assemble the pasta with sauce and transfer to steam table pans. If pasta is not sauced, drizzle with olive oil to prevent sticking.
3. For Baked Dishes: Toss pasta with recipe ingredients and bake according to recipe directions.
4. For Soup: Precook the egg noodle for 5 minutes and then transfer it to soup mixture and simmer. Optional: Bring broth to a rolling boil and add dry egg noodle to broth mixture. Boil for 30 seconds and reduce heat to a simmer.

### **Cook Ahead & Reheating** *Cooking Instructions*

1. Cook Egg Noodle 5 minutes. Follow Basic Cooking Instructions.
2. Drain pasta immediately and chill with cold water. Drain well
3. Drizzle with light vegetable oil to help prevent sticking. Pre-portion and store in sealed container.
4. Date code each sealed container and store in cooler for up to 48 hours.
5. Reheat pasta in heated sauce. Or return pasta in boiling water for 30 seconds. Drain well and toss with sauce.