



## Preparation Instructions

### **Blanching method:**

1. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
2. Add pasta to boiling salted water and blanch for 45 seconds
3. Drain pasta and combine with sauce

### **NOTE:**

If cooking for immediate service add 30 seconds additional cook time

### **Sauce method (64oz sauce 64oz pasta):**

1. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
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

### **Impinger oven (set to 500°F):**

7" round aluminum tin

1. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
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. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
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)

### **Steamer Method:**

Full hotel pan (2 inch deep )

1. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
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. Thaw/Slack pasta on sheet trays in a single layer for at least 1 hour
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

### **Microwave Method:**

1. Thaw/Slack the pasta on sheet trays in a single later for at least 1 hour
2. Add 7 oz of pasta and 7 oz of sauce a long 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