



Spaghetti – Short Cut 2-3/4" (Bulk)

Item # 41308 20002

Marzetti Frozen Pasta, Inc.

Product Description:

Spaghetti, meaning “strings” in Italian, is the most famous variety of pasta. Made with enriched semolina flour, short-cut spaghetti is thin, round strands of pasta cut 2-3/4 inches long and individually frozen.



Case GTIN:	10041308200027
Pack:	Bulk
Size:	15.0 lb.
Shelf Life:	15 months
Package Format:	Poly Bag
Storage:	Keep frozen
Servings Per Case:	About 48
Product Preparation:	Place frozen pasta in boiling water for 60 seconds or until heated through. Stir to separate. Drain, sauce, and serve.
Operator Benefits:	Quick prep time (30-60 seconds) Quality with convenience - prep only what is needed and keep the rest frozen! Little or no wasted product Easy menu extensions Consistently al dente results every time Labor reduction - saves \$\$

Date Last Refreshed: 3/17/15



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Columbus, Ohio 43229
www.MarzettiFoodservice.com

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INGREDIENTS:

WATER, ENRICHED DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES, SALT.

CONTAINS: EGG, WHEAT

Nutrition Facts

Serving Size 5 oz. (140 g)
Servings Per Container ABOUT 48



Amount Per Serving

Calories 210 **Calories from Fat** 5



% Daily Value*

Total Fat 0.5 g **1 %**

Saturated Fat 0 g **0 %**

Trans Fat 0 g

Cholesterol 0 mg **0 %**

Sodium 160 mg **7 %**

Total Carb. 42 g **14 %**

Dietary Fiber 2 g **8 %**

Sugars 1 g

Protein 8 g



o Vitamin A 0 % o Vitamin C 0 % o Calcium 2 % o Iron 10 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Nutrient		2,000 Calories	2,500 Calories
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrates		300g	375g
Fiber		25g	30g

1g Fat = 9 calories – 1g Carbohydrates = 4 calories – 1g Protein = 4 calories



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Recipes

Spaghetti and Meatballs

Recipe Category: Entrees

Cook Time: Boil 1 minute. Bake 30 to 60 minutes.

- 3 lbs. Marzetti Frozen Pasta[®] Spaghetti
- 2-3, 28-oz. jars tomato-base pasta sauce
- 38 oz. package pre-cooked meatballs
- ½ cup shredded parmesan cheese

Preparation: Preheat convection oven to 350°F. Boil a large pot of water. Place frozen spaghetti in boiling water for 30 seconds or until hot; drain well. In a half steam table pan, combine spaghetti, pasta sauce and meatballs; toss gently to coat. Sprinkle with parmesan cheese. Bake for 30-45 minutes or until heated through.



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Recipes

Seafood and Pasta Cakes with Cilantro-Lime Mayonnaise Dressing

Recipe Category: Entrees

Yields: 10 – 15

- 1 cup Marzetti Frozen Pasta® Spaghetti
- 8 oz. Fish King Processors surimi imitation crab or Ore-Cal shrimp, finely chopped.
- 2 eggs, beaten
- 3 green onions, finely chopped
- ½ cup dry breadcrumbs
- 2 tbsp. snipped fresh cilantro
- 1 serrano pepper, finely chopped
- ¼ cup chopped red pepper
- 2⅓ Tbsp. olive oil
- ¼ tsp. salt
- ¼ tsp. black pepper
- Dressing*

*Marzetti Seafood and Pasta Dressing: • ¼ cup mayonnaise, 1 tablespoon finely snipped fresh cilantro • ½ teaspoon finely shredded lime peel, 1-tablespoon fresh lime juice

Preparation: Preheat oven to 300 degrees F. In a large bowl, combine eggs, green onion, breadcrumbs, cilantro, serrano pepper, red pepper, 1 tsp. olive oil, salt, pepper; mix well. Add crabmeat and pasta; mix well. Spoon 2 Tbsp. of mixture and form into patties. Heat 2 Tbsp. olive oil in a large skillet on medium heat. Cook patties in batches for 2-3 minutes on each side until heated through and golden brown. Transfer cooked patties to a baking pan and place in oven to keep warm. Serve with Marzetti Seafood and Pasta Dressing (see above). Makes 10-15 cakes.



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Recipes

Grilled Flank Steak with Oriental Noodles

Recipe Category: Entrees

Yields: 25

- 4 lbs. Marzetti Frozen Pasta® Spaghetti
- 2 cups Marzetti® Asian Sesame Dressing
- 7 lbs. flank steak
- ¼ cup soy sauce
- ¼ cup honey
- ¼ cup vegetable oil
- 1 cup green onions, thinly sliced
- ⅛ cup cilantro
- 3 carrots, peeled and julienne cut
- ¼ cup red pepper, diced

Preparation: Mix soy sauce, honey and vegetable oil together in a shallow pan; add flank steak, coat well with marinade. Cover pan with plastic wrap. Refrigerate at least 1 hour. Remove flank steak from pan, discard marinade. Grill steak 5 minutes on each side. Set aside. Sauté red peppers and carrots until crisp and tender. Meanwhile, submerge frozen pasta in boiling water for 30 seconds or until hot; drain well. In large bowl, combine vegetables and pasta. Add cilantro and Marzetti Asian Sesame Dressing; toss gently to coat. Thinly slice flank steak. Place pasta in center of a serving platter, surround the steak strips. Garnish with green onion. Serve immediately.



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