



Product Description

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Egg Noodles, Aunt Vi's Original

Item # 41308 01000

Product Description:

Made with enriched durum and wheat flours and whole egg, these noodles are raw, short, flat strips of dough. Noodles are of variable lengths with uniform width.



Case GTIN: 10041308010008

Pack: 4

Size: 3 lb

Shelf Life: 12 months

Package Format: Poly Bag

Servings Per Case: About 97

Storage: Keep Frozen

Product Preparation: Bring 2 gallons of water* to a rapid boil. Add 2 tablespoon of salt if desired. Add frozen noodles and return to full rolling boil, stirring to separate; reduce heat. Cook uncovered 20 to 30 minutes or to desired tenderness, stirring occasionally. Noodles will be tender but still slightly firm. *Or cook directly in soup or broth.

Operator Benefits:

Thick & hearty homestyle noodle

A traditional favorite for soups, casseroles, entrees and side dishes

Old fashioned homemade quality and flavor

Date Last Refreshed: 08/11/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

ENRICHED DURUM FLOUR (DURUM WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHOLE EGGS, WATER, SALT. CONTAINS: WHEAT, EGGS

Nutrition Facts

Serving Size 2 oz (57 g)

Servings Per Container about 96

Amount Per Serving

Calories 160 **Calories from Fat** 15

		% Daily Value*
Total Fat	1.5 g	3 %
Saturated Fat	0 g	0 %
Trans Fat	0g	0
Cholesterol	50 mg	17 %
Sodium	75 mg	3 %
Total Carb.	29 g	10 %
Dietary Fiber	1 g	5 %
Sugars	1 g	
Protein	6 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

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

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

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

2.50 Bread/grain equivalents per serving

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Recipes

Oriental Beef Noodle Soup

Recipe Category: Soups

- 12 oz. Marzetti Frozen Pasta TM Egg Noodles, Aunt Vi's Original
- 1 1/2 lbs. Sirloin, cut into 3/4 inch cubes
- 2 tbsp. Vegetable Oil
- 1 cup Chopped Onion
- 2 cloves Garlic, Minced
- 4 cups Beef Broth
- 1/2 cup Dry White Wine
- 1/4 cup Soy Sauce
- 2 tsp. Sugar
- 1/2 tsp. Ground Ginger
- 1 cup Sliced Mushrooms
- 1 cup Shredded Carrot
- 2 tbsp. Cornstarch
- 4 cups Chopped Bok Choy
- 1 cup (6 oz.) Fresh or Frozen Pea Pods

Preparation: In a large saucepan or Dutch oven, brown meat in hot oil until meat is no longer pink. Add onion and garlic and cook until onion is tender. Add beef broth, wine, soy sauce, sugar, and ginger. Bring to boiling, cover; simmer 30 minutes. Add noodles, mushrooms, and carrots; return to boiling. Meanwhile, in a small bowl stir together cornstarch and 2 tablespoons water. Add cornstarch mixture to soup; stir until slightly thickened and bubbly. Add bok choy and pea pods; cook until vegetables are crisp-tender.



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Egg Noodles, Aunt Vi's Original

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Recipes

Homestyle Chicken Noodle Soup

Recipe Category: Soups

Cook Time: 1 hour 10 minutes

- 12 oz. Marzetti Frozen Pasta™ Egg Noodles, Aunt Vi's Original
- 3 lbs. Chicken Pieces
- 7 cups Water
- Celery Leaves
- 1/2 tsp. Dried Leaf Thyme
- 1/2 tsp. Dried Leaf Basil
- 1 Bay Leaf
- 1/2 cup Sliced Green Onion
- 1/2 cup Chopped Celery
- 1/2 cup Sliced Carrot
- 1 tsp. Chicken Bouillon Granules
- 1 tsp. Salt
- 1/2 tsp. Black Pepper
- 3 tbsp. Snipped Fresh Cilantro

Preparation: In a large saucepan or Dutch oven combine chicken pieces, water, celery leaves, thyme, basil, and bay leaf. Bring to boiling; cover and reduce heat. Cook 45 minutes. Remove chicken pieces from pan to cutting board. When cool enough to handle, remove skin and bones; cut chicken into 1/2" pieces; set aside. Remove celery leaves from soup and discard. Skim fat from soup. Bring soup to boiling. Add noodles, green onion, carrot, celery, chicken bouillon, salt, and pepper. Return chicken to soup. Return to boiling; cook 20 to 25 minutes or until noodles are tender. Stir in cilantro.



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Santa Fe Corn Chowder

Recipe Category: Soups

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Aunt Vi's Original
- 1 cup butter
- 3 tablespoons minced garlic
- 1 cup chopped sweet green pepper
- 1 cup chopped sweet red pepper
- 2 small or 1 large jalapeno peppers, diced
- 4 lbs. frozen corn
- 4 cups chicken broth
- 8 cups ½ & ½ or light cream
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup snipped fresh cilantro

Preparation: In a large stockpot over medium heat, melt butter. Add garlic, sweet peppers and jalapeno; cook 2 to 3 minutes or until peppers are tender. Using a slotted spoon, remove as much of the pepper mixture as possible from pan, set aside. Add corn and 2 cups of broth to the same pan. Bring to boiling. Cover; reduce heat and cook 5 minutes or until corn is tender. Transfer about ½ of the corn to a blender or food processor (in batches if necessary) and process until smooth. Return processed corn mixture to pan. Stir in remaining 2 cups of broth, ½ and ½, reserved cooked pepper mixture, salt and pepper. Heat over medium heat, stirring frequently, until heated through. Meanwhile, place Marzetti Frozen Precooked Egg Noodles in a colander. Run hot water over noodles until thawed; drain well. Add thawed noodles to soup; heat through. Stir in cilantro before serving.