



Product Description

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Egg Noodles, Reames Homestyle Original

Item # 41308 01035

Product Description:

Made with bleached enriched flour, egg yolk and whole egg, these noodles are raw, short, flat strips of dough with a homemade look.



Case GTIN: 10041308010350

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 tablespoons 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

Additional Pack/Sizes: 12/12oz - 41308 00027
12/16oz - 41308 00028
12/24oz - 41308 00076

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:

BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, EGG YOLKS, EGGS. CONTAINS: WHEAT, EGG

Nutrition Facts

Serving Size 2 oz (56 g)
Servings Per Container about 97

Amount Per Serving

Calories 160 **Calories from Fat** 15

% Daily Value*

| | | |
|--------------------|-------|-------------|
| Total Fat | 2 g | 3 % |
| Saturated Fat | 0.5 g | 3 % |
| Trans Fat | 0 g | |
| Cholesterol | 65 mg | 21 % |
| Sodium | 10 mg | 0 % |
| Total Carb. | 30 g | 10 % |
| Dietary Fiber | 1 g | 6 % |
| Sugars | 1 g | |
| Protein | 5 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

Turkey Tetrazzini

Recipe Category: Entrees
Cook Time: 40 to 60 minutes
Yields: 30 - 35

- 3 lb. bag Marzetti Frozen Pasta TM Egg Noodles, Reames Homestyle Original
- 8 cups cooked turkey, diced
- 1 cup pimento, chopped
- 10 cups frozen peas & carrots
- 40 oz. can cream of mushroom soup
- 2 cups milk
- 4 cups water
- 12 cups shredded cheddar cheese

Preparation: Cook noodles in boiling water for 20 minutes. Drain well. Combine soup, milk, water and cheese in saucepan under low heat, stirring frequently to prevent scorching. Gently bring to boil. Combine noodles, turkey, pimento, peas & carrots in large bowl. Pour cheese sauce over ingredients and fold gently. Place noodle mixture into large baking pan. Bake at 375 degrees for 40 - 60 minutes.



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Recipes

Turkey Primavera

Recipe Category: Entrees

Cook Time: 30 - 40 minutes

Yields: 15 – 18

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- ½ cup Jack Daniel's® Honey Dijon Mustard
- 2 cups Marzetti® Sour Cream
- 8 medium carrots, thinly sliced
- 4 medium zucchini, halved lengthwise and sliced
- 4 cups frozen whole kernel corn
- 12 cups chopped turkey (fully cooked)
- 7-1/4 cups canned chicken broth
- ½ cup cornstarch
- 2 tsp. dried tarragon or basil, crushed
- ½ cup finely shredded lemon peel
- ½ cup thinly sliced green onion

Preparation: Cook noodles for 20 minutes or until almost tender. Add carrots, zucchini and corn. Cook 5 –10 minutes more or until noodles are tender and vegetables are crisp-tender. Drain noodles and vegetable and return to pan; add turkey. In a medium saucepan combine chicken broth, cornstarch, tarragon or basil and lemon peel. Cook and stir slowly about 5 minutes. Remove from heat and whisk in sour cream and mustard until smooth. Pour over noodle mixture in pan. Toss gently to coat. Transfer to serving dish. Top with green onions.



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Recipes

Fiesta Casserole

Recipe Category: Entrees

Cook Time: 20 minutes

Yields: 20-30

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 3-10 oz. mild enchilada sauce
- 3 - 10 3/4 oz. cans cream of chicken soup
- 24 oz. cheese spread
- 6 cups cooked or canned chicken - chopped
- 12 oz. chopped green chiles
- 6 cups shredded lettuce
- 1 1/2 cups chopped tomatoes

Preparation: Combine soup and cheese spread, mixing until well blended; add chicken and green chilies. In separate bowl, toss cooked and drained noodles with enchilada sauce until well coated. Spread two cups of chicken mixture over the bottom of a large buttered casserole dish. Layer 1/3 of the noodles and 1/3 of the remaining chicken mixture; repeat two more times. Cover and bake 20 minutes at 350 degrees, then uncover and bake an additional 15 minutes, Just prior to serving, top with lettuce and tomatoes.



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Recipes

Chicken Taco Bake

Recipe Category: Entrees

Cook Time: Boil 18-20 minutes. Heat 8-10 minutes. Bake 30-60 minutes.

- 1/2 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 2 tbsp. vegetable oil
- 1 cup chopped onion
- 1 pepper finely chopped Anaheim pepper
- 1 small finely chopped Jalapeno pepper
- 2 cloves minced garlic
- 1 15 oz. can black beans - rinsed and drained
- 2 cups frozen corn
- 1 24 oz. jar medium chunky salsa
- 2 16 oz. cans Mexican-style diced tomatoes
- 1/2 cup water
- 18 oz. (4 cups) precooked chicken breast, cubed
- 8 oz. shredded cheddar-jalepeno cheese

Preparation: In a large pot cook 1½ pounds pasta in boiling water for 18-20 minutes. Drain in colander. Meanwhile in a large skillet heat 2 tablespoons oil. Add the onion, Anaheim pepper, Jalapeno pepper and garlic. Cook over medium heat until onion is soft. Add beans, corn, salsa, tomatoes, water and chicken. Mix together and heat 8-10 minutes until thoroughly heated. Add cooked pasta; stir to combine. Transfer to ½ steam table pan. Sprinkle cheese over top. Bake at 350 degrees F. in a convection oven for 30 to 60 minutes or until heated throughout.



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Recipes

Spicy Ground Beef and Cheese Stroganoff

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Recipe Category: Entrees

Cook Time: Cook 30 minutes. Simmer 15-30 minutes.

Yields: 24

- 3 lbs. Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 24 oz. Marzetti® Sour Cream
- 3 lbs. ground beef
- 3 cups chopped onion
- 30 oz. canned cream of mushroom soup
- 30 oz. canned cheddar cheese soup
- 1 tsp. Italian seasoning

Preparation: Cook noodles in boiling water for 30 minutes or until tender. Drain and keep warm. While noodles cook, brown ground beef and onions. Drain excess fat. Combine ground beef mixture, soups, sour cream and Italian seasoning in large saucepan. Simmer for 15 - 30 minutes stirring frequently (do not boil). Serve over warm noodles.



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Recipes

Quick Mexican Noodles

Recipe Category: Entrees

Cook Time: Bake 45 minutes.

Yields: 20 - 30

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 3 pints Marzetti® Sour Cream
- 12 oz. chopped green chilies
- 3 cups shredded Monterey Jack cheese

Preparation: Cook the noodles in chicken broth instead of water. Mix noodles with sour cream. Preheat oven to 350 degrees. Put half of the noodles in a large buttered casserole dish. Layer half of the cheese and green chilies. Repeat layers. Bake for 45 minutes.



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Recipes

Mexican Casserole

Recipe Category: Entrees

Cook Time: Bake 20 minutes. covered. 10 minutes uncovered.

Yields: 25

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 3 lbs. ground beef
- 3 medium chopped onions
- 1 tsp. ground cumin
- 3/4 tsp. garlic salt
- 1/4 tsp garlic powder
- 1/2 tsp. chili pepper
- 3 - 10 oz. cans mild enchilada sauce
- 3 - 10 oz. cans tomatoes and green chilies
- 3/4 cup sliced ripe olives
- 3 cups shredded cheddar cheese
- 3 cups shredded Monterey Jack cheese
- to taste salt and pepper
- for garnishing black olives

Preparation: Brown ground beef and cook onions until tender. Drain off grease. Add cumin, garlic salt, garlic powder, chili pepper, salt and pepper, enchilada sauce, tomatoes and green chilies, and sliced ripe olives. Simmer ten minutes. Add pasta. In a large buttered casserole dish, layer meat pasta mixture and half of the cheeses, more of the meat and pasta mixture and top with remaining cheeses and garnish with black olives. Bake at 350 degrees for 20 minutes covered and 10 more minutes uncovered. Approximately 25 servings.



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Recipes

Hearty Chicken and Noodles

Recipe Category: Entrees

Yields: 32

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 48 oz. boneless, skinless chicken breast, cubed
- 16 cups water
- 8 large chopped onions
- 1/2 cup snipped fresh parsley
- 1/2 cup chicken bouillion granules
- 1 1/2 tbsp crushed dried thyme
- 2 tsp. pepper
- 4 bay leaves
- 8 cups sliced carrots
- 8 cups sliced celery
- 8 cups milk
- 4 cups frozen peas
- 1/2 cup all-purpose flour

Preparation: Place chicken bouillon cubes, water, onion, celery, parsley, bouillon, thyme, pepper and bay leaves in a very large Dutch oven. Bring to a boil. Add noodles and carrots and return to a boil. Simmer covered for 20-25 minutes or until noodles are almost tender. Slowly stir in 3 cups milk and peas. Combine remaining 1 -1/2 cups milk and flour until smooth. Stir into noodle mixture. Cook and stir until thickened and bubbly.



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Recipes

Southwestern Noodle Soup

Recipe Category: Soups

Cook Time: 25 minutes

- 12 oz. Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 8 oz. Boneless, Skinless Chicken Breasts, Cut into 1/2 Inch Pieces
- 1 tbsp. Vegetable Oil
- 1/4 cup Chopped Onion
- 2 cloves Garlic, Minced
- 2 14 1/2 oz. cans Chicken Broth
- 2 cups Water
- 1 15oz. can Diced Mexican Style Tomatoes
- 1 15 oz. can Black Beans rinsed and drained
- 1 4 oz. can Diced Green Chiles
- 1/2 cup Sliced Carrots
- 1/2 cup Frozen Corn
- 1 tsp. Cumin
- 1 tsp. Hot or Mild Chili Powder
- 1/4 tsp. Dried Leaf Oregano
- 1/8 tsp. Black Pepper
- Shredded Cheddar Cheese
- Snipped Fresh Cilantro

Preparation: In a large saucepan or Dutch oven, cook chicken in hot oil until no longer pink. Add onion and garlic and cook until onions are tender. Add broth, water, tomatoes, beans, chiles, carrots, corn, cumin, chili powder, oregano and black pepper. Bring to boiling; add pasta. Cook 20 to 25 minutes or until pasta is tender and carrots are crisp tender. Serve topped with shredded cheddar cheese and snipped cilantro.



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Recipes

South of the Border Soup

Recipe Category: Soups

Cook Time: 15 minutes

Yields: 50

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 6 Chicken Breasts
- 18 cups Water
- 3 cloves Garlic
- 3 tsps. Salt
- 12 Peppercorns
- 1 Large Onion, Thinly Sliced
- 3-10 oz. cans Tomatoes and Green Chilies
- 3 cups Canned Tomatoes, Chopped
- 1 1/2 cups Sliced Ripe Olives
- 3 tbsp. Cilantro or Chinese Parsley

Preparation: Place chicken breasts in a large saucepan. Add water, 1/2 onion, garlic, salt and peppercorns. Bring to boil; reduce heat cover and simmer 45 minutes. Remove chicken and let cool slightly. Shred chicken meat, discarding skin and bones. Strain broth and return chicken to broth. Add remaining onion to soup; bring to boil and add tomatoes and chilies, chopped green chilies, canned tomatoes, cilantro and pasta. Cook 15 minutes or until pasta is to desired tenderness. Add sliced olives prior to serving. Note: half of the peppercorns and/or chopped green chilies may be omitted if a less zesty soup is desired.



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Recipes

Ham and Bean Noodle Soup

Recipe Category: Soups

Cook Time: 1 1/2 hour

- 12 oz. Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 1 1/2 lbs. Meaty Smoked Pork Hocks or Shanks
- 5 cups Water
- 1/2 cup Chopped Celery
- 1/2 cup Chopped Onion
- 1 tsp. Dried Leaf Thyme
- 1 Bay Leaf
- 1/2 tsp. Salt
- 1/2 tsp. Black Pepper
- 1 cup Sliced Carrots
- 1 15oz. can Navy Beans, Rinsed and Drained
- 1 15oz. can Black Beans, Rinsed and Drained
- 1 15 oz. can Pinto Beans, Rinsed and Drained

Preparation: In a Dutch oven, combine pork hocks, water, celery, onion, thyme, bay leaf, salt, and pepper. Bring to boiling. Reduce heat; cook 1 hour. Remove pork hocks from soup. Remove meat from bones and cut into small pieces. Discard bones. Return the meat to soup with the carrots and beans. Bring to boiling; add noodles. Cook 25 minutes or until noodles are tender.



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Recipes

Clam and Noodle Chowder

Recipe Category: Soups

Yields: 6

- 8 oz. Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 1/2 cup Chopped Onion
- 1/3 cup Chopped Celery
- 3 tbsp. Butter
- 2, 6 1/2 oz. cans Minced Clams
- 1 Large Potato Peeled and Chopped
- 1 tsp. Salt
- 1/4 tsp. Black Pepper
- 1/2 tsp. Dried Leaf Thyme
- 3 tbsp. Flour
- 3 1/2 cups Milk
- Snipped Fresh Parsley

Preparation: In a large saucepan cook onion and celery in melted butter until tender. Add liquid from clams (set clams aside), potato, salt, pepper, and thyme. Bring to boiling; cook covered 10 minutes or until potatoes are tender. In a covered container shake flour and 1 cup of the milk together. Add milk and flour mixture as well as remaining 2 cups of milk to potato mixture. Bring to boiling; cook 2 minutes. Add clams and cooked, drained noodles. Heat through and serve. Garnish with snipped parsley.



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So Easy Mexican Casserole

Recipe Category: Entrees

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles, Reames Homestyle Original
- 1 ½ lbs. lean ground beef
- ¾ cup chopped onion
- 2 cloves garlic, minced
- 2 10 ounce cans mild enchilada sauce
- 2 10 ounce can chopped tomatoes with green chilies
- 1 15 ounce can diced tomatoes
- ½ cup sliced ripe olives
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon pepper
- 8 ounces shredded sharp cheddar cheese
- 8 ounces shredded Monterey Jack Cheese

Preparation: In a large pot or extra large skillet cook ground beef, onion, and garlic until meat is no longer pink and onions are tender; drain fat if necessary. Add enchilada sauce, tomatoes with chilies, diced tomatoes, olives, cumin, salt, and pepper to skillet with cooked ground beef. Bring to boiling, reduce heat and simmer 15 minutes. Add sauce mixture to Marzetti Frozen Precooked Corn Pasta in pan; stir to combine. Transfer to a ½ pan. Sprinkle cheese over top. Bake at 350° F in a convection oven for 30 minutes or until bubbly and cheese is melted.