



**Product Description**

[click here for  
Nutrition Information](#)

[click here for  
Recipe Collection](#)

## Egg Noodles

Item # 41308 15000

### Product Description:

Made with whole egg and enriched durum and wheat flours, egg noodles are short, flat strips of dough.



**Case GTIN:** 10041308150001

**Pack:** 6

**Size:** 3 lb

**Shelf Life:** 12 months

**Package Format:** Poly Bag

**Servings Per Case:** About 58

**Storage:** Keep Frozen

**Product Preparation:** Add frozen precooked noodles to boiling water, broth, soup or stew and cook until heated through (3 to 5 minutes). Or Use frozen precooked noodles directly in a casserole recipe in place of other cooked noodles. Adjust bake time to allow for frozen noodles.

### Operator Benefits:

Quick prep time  
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:** 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.



[click here for  
Product Description](#)

[Nutrition Information](#)

[click here for  
Recipe Collection](#)

# Egg Noodles

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## INGREDIENTS:

WATER, ENRICHED DURUM WHEAT 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), EGGS, SALT. CONTAINS: WHEAT, EGGS

## Nutrition Facts

Serving Size 5 oz (140 g)  
Servings Per Container about 57

Amount Per Serving		
<b>Calories</b>	190	Calories from Fat 20
		<b>% Daily Value*</b>
<b>Total Fat</b>	2.5 g	<b>3 %</b>
Saturated Fat	0.5 g	<b>3 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	70 mg	<b>24 %</b>
<b>Sodium</b>	110 mg	<b>5 %</b>
<b>Total Carb.</b>	36 g	<b>12 %</b>
Dietary Fiber	1 g	<b>6 %</b>
Sugars	<1 g	
<b>Protein</b>	8 g	

o Vitamin A 2 % o Vitamin C 0 % o Calcium 0 % o Iron 8 %

\* 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:

3.25 Bread/grain equivalents per serving

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[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## Egg Noodles

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### Recipes

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Cherry Kugel

Recipe Category: Desserts

Cook Time: 1 hour

Yields: 20

- 3 lbs. Marzetti Frozen Pasta™ Egg Noodles
- 2 cups Marzetti® Sour Cream
- 6 eggs, well beaten
- 1 cup melted margarine, slightly cooled
- 1 cup sugar
- 1 tsp. almond extract
- 60 oz. canned cherry pie filling

Preparation: Rinse noodles under warm running water to thaw. Drain well. Combine sour cream, eggs, margarine, sugar and almond extract. Stir mixture into noodles. Fold in cherry filling. Pour into greased baking dish. Bake Kugel at 350 degrees until set in the middle, approximately 1 hour.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## Egg Noodles

Item # 41308 15000

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---

#### Cheesy Broccoli Tuna Bake

Recipe Category: Entrees

Cook Time: Bake 40 - 50 minutes.

Yields: 12 - 15

- 3 lbs. Marzetti Frozen Pasta <sup>TM</sup> Egg Noodles
- 22 oz. canned cheddar cheese soup
- 10 oz. canned evaporated milk
- 2 tsp. minced onion
- 32 oz. canned tuna, drained
- 28 oz. drained, canned mushroom pieces, (optional)
- 20 oz. frozen chopped broccoli, thawed
- 2 cups shredded cheddar cheese

Preparation: Hold noodles briefly under warm water to thaw. Drain well. Blend soup and milk until smooth; add onions and mushrooms to make a creamy sauce. Layer noodles, tuna and broccoli in a baking pan and cover with the sauce. Repeat layers. Bake 40 - 50 minutes or until heated throughout. Top with cheese. Bake about 15 minutes longer until cheese is melted and casserole is hot and bubbly.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## Egg Noodles

Item # 41308 15000

### Recipes

---

#### Baked Beef and Noodles

Recipe Category: Entrees

Cook Time: Bake 40 - 60 minutes.

Yields: 15 - 18

- 3 lbs. Marzetti Frozen Pasta <sup>TM</sup> Egg Noodles
- 2 lbs. ground beef
- 4 medium chopped onions
- 1/2 tsp. garlic powder
- 1/2 tsp. pepper
- 1 cup canned mushrooms, drained
- 30 oz. tomato sauce
- 3 cups shredded cheddar cheese

Preparation: Hold frozen precooked noodles under warm water briefly to thaw. Drain well. Sauté beef and onions. Add garlic powder, pepper, mushrooms and 2-cups cheese. Pour into baking pan. Top with tomato sauce. Bake 40 - 60 minutes or until heated throughout. Top with remaining cheese and return to oven for 5 minutes or until cheese melts.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Egg Noodles

Item # 41308 15000

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---

#### Swiss Noodle Bake

Recipe Category: Entrees

Cook Time: Bake 20 - 25 minutes.

Yields: 12 - 15

- 16 oz. Marzetti Frozen Pasta <sup>TM</sup> Egg Noodles
- 5 oz. Marzetti® Large Cut Garlic & Butter Croutons
- 2 - 10 oz. packages frozen French-style green beans
- 1 stick butter
- 1 8 oz. package cream cheese
- 3 cups half -n- half
- 1/2 lb. shredded smoked swiss cheese
- 1/2 lb. shredded swiss cheese, regular
- 3 tbsp. dehydrated onions
- 2 tbsp. Dijon mustard
- 1/2 cup dried parsley
- 1 cup shredded parmesan cheese

Preparation: Cook noodles for 10 minutes. Drain and set aside. Defrost beans and cook for 3 minutes. Drain. In saucepan over low heat, melt butter with cream cheese, half & half, Swiss cheese (smoked and regular), dehydrated onions, and Dijon Mustard. In a separate bowl, combine crushed croutons, parsley and parmesan cheese. Layer ingredients in 11 X 15 inch pan as follows: green beans, noodles, cream cheese/Swiss cheese sauce and crouton mixture. Bake in preheated 375 degree oven for 20-25 minutes.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

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Item # 41308 15000

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---

#### Easy Roasted Red Pepper Pasta Sauce

Recipe Category: Entrees

- 1 ½ pounds Marzetti Frozen Pasta™ Egg Noodles
- 17 ounce jar roasted red peppers, drained
- 117 ounce jar prepared Alfredo sauce
- 2 to 4 tablespoons dry sherry (to taste)
- ¼ cup snipped fresh basil
- ½ teaspoon crushed red pepper flakes (optional)

Preparation: Puree roasted peppers in a food processor or blender until smooth. In a medium saucepan combine pureed peppers, Alfredo sauce and sherry. Simmer over low heat until heated through. Remove from heat; stir in fresh basil. Serve over hot pasta. Sprinkle with crushed red pepper, if desired.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

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Item # 41308 15000

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---

#### Noodle Bread Pudding

Recipe Category: Desserts

- 1 lb Marzetti Frozen Pasta <sup>TM</sup> Egg Noodles
- 1 (18 oz) carton Marzetti® Caramel Apple Dip
- 8 slices white bread, cut into cubes
- ½ cup golden raisins
- ¼ cup butter, melted
- 1 teaspoon ground cinnamon
- 6 eggs
- ¾ cup sugar
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 3 cups hot milk
- 1/8 teaspoon ground nutmeg

Preparation: In a large bowl combine Marzetti Frozen Precooked Egg Noodles, bread cubes, melted butter, raisins, and cinnamon. Mix well and transfer to a greased half pan. In a large bowl beat the eggs with the sugar, vanilla and salt. Slowly whisk hot milk into the egg mixture. Pour egg mixture over the noodles and bread. Sprinkle with nutmeg; set aside to soak for 5 minutes. Bake at 375° F for 35-45 minutes, or until knife inserted into the center comes out clean. Spread Marzetti Caramel Apple Dip over the warm noodle bread pudding and serve.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

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Item # 41308 15000

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---

Spicy Pork and Veggie Stew

Recipe Category: Entrees

- 12 oz. Marzetti Frozen Pasta™ Egg Noodles
- 1 lb. lean boneless pork, cut into 1/2" cubes
- 2 tbsp vegetable oil
- 3 cups chopped onion
- 2 peppers Anaheim peppers, finely chopped
- 1 pepper chopped red sweet pepper
- 3 tbsp minced garlic
- 2 tsp. salt
- 2 tsp. cumin seeds
- 1/2 tsp. cinnamon
- 2 - 14 1/2 oz. cans chicken broth
- 1 cup water
- 2 cups 1/2" cubes butternut squash
- 3 tbsp. fresh squeezed lime juice
- 1 - 15 oz. can pinto beans, rinsed and drained

Preparation: In a large saucepan or Dutch oven cook pork in hot oil until no longer pink. Add onions, peppers, garlic, salt, cumin seeds, and cinnamon. Cook over medium heat until vegetables are tender. Add chicken broth, water, squash, and lime juice. Bring to boiling; reduce heat. Cook 10 to 12 minutes or until squash is almost tender. Add beans and noodles. Heat through.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## Egg Noodles

Item # 41308 15000

### Recipes

---

Ham, Spinach and Noodle Casserole

Recipe Category: Entrees

- 3 lb. bag Marzetti Frozen Pasta <sup>TM</sup> Egg Noodles
- 8 tbsp. butter
- 2 cups chopped onions
- 4 cloves garlic
- 2/3 cup flour
- 1/2 tsp. thyme
- 1/2 tsp. black pepper
- 3 1/2 cups half -n- half, light cream or milk
- 3 1/2 cups chicken broth
- 4 1/2 cups cubed fully cooked ham
- 1 10 oz. package frozen chopped spinach, thawed and drained

Preparation: In a large saucepan melt butter. Add the onion and garlic. Cook 3 minutes or until onions are tender, stirring occasionally. Stir in flour, thyme, and black pepper, until well combined. Add half-n-half, light cream or milk and chicken broth all at once. Cook and stir several minutes, until thickened and bubbly. Cook and stir for 1 minute more. Stir in noodles, ham, and spinach. Transfer to ½ steam table pan. Bake at 350 degrees F. for 30 to 60 minutes or until heated through.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

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Item # 41308 15000

### Recipes

---

Reuben Salad

Recipe Category: Salads

Yields: 40

- 3 lb. bag Marzetti Frozen Pasta™ Egg Noodles
- 4 cups Marzetti® Thousand Island Dressing
- 7 cups Marzetti® Extra Heavy Mayonnaise
- 4 tsp. caraway seeds
- 8 cups pressed corned beef, cut into 1.4" strips
- 4 cups well drained Sauerkraut
- 4 cups shredded Swiss cheese
- 4 cups crushed rye crackers

Preparation: Rinse noodles under warm running water to thaw. Drain well. Mix noodles with caraway seed and 3 cups mayonnaise. Place mixture in the bottom of pan. Layer remaining ingredients as follows: 1 corned beef, Sauerkraut, corned beef, Swiss cheese. Combine Thousand Island dressing with remaining mayonnaise and spread over the top layer. Sprinkle with crushed crackers.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

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Item # 41308 15000

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---

#### Baked Potato Noodle Soup

Recipe Category: Soups

Cook Time: 1 hour

- 1 lb. Marzetti Frozen Pasta <sup>TM</sup> Egg Noodles
- 4 Large Baking Potatoes
- 1/2 cup Butter
- 1/2 cup All-Purpose Flour
- 6 cups Milk
- 1 1/2 tsp. Salt
- 1 1/2 tsp. Pepper
- 1 Cup Shredded Cheddar Cheese
- 12 slices Bacon (cooked and crumbled)
- 1/2 cup Sliced Green Onion
- 8 oz. Sour Cream

Preparation: Scrub potatoes. Bake at 400 degrees F. for 1 hour (flavor best if baked rather than microwaved). Let potatoes stand until cool enough to handle. Cut potatoes into eight wedges, lengthwise. Then slice wedges into 1/2 inch chunks, leaving skin intact, set aside. Melt butter in large saucepan or Dutch oven over medium heat. Add flour, stir until smooth. Gradually add milk. Bring to boiling, stirring constantly. Cook until thickened and bubbly. Add potato chunks, salt, pepper, cheese, bacon, green onions, sour cream and noodles; stir until cheese is melted and soup is heated through. Do not boil.