



Product Description

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

Spaghetti - Short Cut 2-3/4" (Bulk)

Item # 41308 20002

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
Net Weight:	15.0 lb
Shelf Life:	15 Months
Package Format:	Poly Bag
Servings Per Case:	About 48
Storage:	Keep Frozen
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: 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](#)

Spaghetti - Short Cut 2-3/4" (Bulk)

Item # 41308 20002

INGREDIENTS:

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

Nutrition Facts

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

Amount Per Serving

Calories 200 **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	135 mg	6 %
Total Carb.	40 g	13 %
Dietary Fiber	2 g	9 %
Sugars	0 g	
Protein	8 g	

o Vitamin A 0 % 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:

3.75 Bread/grain equivalents per serving



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Spaghetti - Short Cut 2-3/4" (Bulk)

Item # 41308 20002

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
- 1/2 cup shredded parmesan cheese

Preparation: Preheat convection oven to 350 degrees 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.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Spaghetti - Short Cut 2-3/4" (Bulk)

Item # 41308 20002

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
- 1/2 cup dry breadcrumbs
- 2 tbsp. snipped fresh cilantro
- 1 serrano pepper, finely chopped
- 1/4 cup chopped red pepper
- 2-1/3 Tbsp. olive oil
- 1/4 tsp salt
- 1/4 tsp black pepper
- Dressing*

*Marzetti Seafood and Pasta Dressing: • 1/4 cup mayonnaise, 1 tablespoon finely snipped fresh cilantro • 1/2 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.

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](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

Spaghetti - Short Cut 2-3/4" (Bulk)

Item # 41308 20002

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
- 1/4 cup soy sauce
- 1/4 cup honey
- 1/4 cup vegetable oil
- 1 cup green onions, thinly sliced
- 1/8 cup cilantro
- 3 carrots, peeled and julienne cut
- 1/4 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. Saute 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.