



Product Description

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Fettuccini (10") Flow Through Portion Bag

Item # 41308 20006

Product Description:

"Little ribbons" in Italian, Fettuccini is made with enriched semolina flour and formed into long, ribbon-like strips. Eight ounce portions are packaged in perforated film, sealed and frozen.



Case GTIN:	10041308200065
Pack:	40
Size:	8 oz
Shelf Life:	15 Months
Package Format:	Perf Bag
Servings Per Case:	About 40
Storage:	Keep Frozen
Product Preparation:	Drop bag into boiling water for 60 seconds or just until hot. Carefully remove bag from water; drain. Remove pasta from bag, 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.



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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: WHEAT, EGGS

Nutrition Facts

Serving Size 1-8 oz bag (227 g)
Servings Per Container 40

Amount Per Serving

Calories 350 **Calories from Fat** 10

		% Daily Value*
Total Fat	1 g	2 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	230 g	10 %
Total Carb.	69 g	23 %
Dietary Fiber	4 g	15 %
Sugars	0 g	
Protein	13 g	

o Vitamin A 2 % o Vitamin C 0 % o Calcium 0 % 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:

	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:

6.50 Bread/grain equivalents per serving



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Recipes

Fettuccine with Ham and Cheese Sauce

Recipe Category: Entrees

Yields: 10 - 15 servings

- 3 lbs. Marzetti Frozen Pasta™ Fettuccini (10")
- 4 oz. butter
- 12 sliced green onion
- 1/2 cup flour
- 5 cups milk
- 2 tsp. dry mustard
- 1/2 tsp. Tabasco sauce
- 12 oz. shredded sharp cheddar cheese
- 12 oz. diced cooked ham
- 4 oz. parmesan cheese

Preparation: Place fettuccine in colander and run briefly under warm water to thaw. Drain well. Melt butter and onions and sauté for 30 seconds. Stir in flour and cook while stirring until bubbly. Add milk. Cook over low heat, stirring constantly until sauce thickens and boils. Add Tabasco sauce, dry mustard and sharp cheddar cheese; stir until cheese melts. Add cooked ham. Pour 2-oz of sauce over 4-oz of fettuccine noodles; toss to mix. Sprinkle parmesan cheese on top. Serve immediately while warm.



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Recipes

Fettuccine Alfredo

Recipe Category: Entrees

Yields: 10 - 14

- 3 lbs. Marzetti Frozen Pasta™ Fettuccini (10")
- 1 lb. butter
- 2 cups light cream or half -n- half
- 2 lbs. grated parmesan cheese
- 4 tsp. dried basil
- 2 tsp. salt
- 1/2 tsp. pepper

Preparation: Put Fettuccine in colander and hold under warm water briefly to thaw. Drain well. Heat butter and cream in saucepan over low heat until butter is melted. Stir in remaining ingredients and warm just until cheese starts to melt. Pour 2-oz of sauce over 4-oz Fettuccine. Toss to mix; serve immediately.

Approximately 10 - 14 servings



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Recipes

Pesto Pasta Salad

Recipe Category: Salads

- 2-8 oz nests Marzetti Frozen Pasta™ Fettuccini (10") Bulk Nests
- 17 ounce package refrigerated pesto sauce
- 3 tablespoons lemon juice or white wine vinegar
- 3 cups shredded fresh spinach
- 2 cups cherry tomatoes, quartered
- 1/2 cup thinly sliced red onion
- 1/3 cup pine nuts, toasted

Preparation: In a large bowl combine pesto sauce with lemon juice or white wine vinegar. Add pasta; toss to coat. Add spinach, tomatoes, onion, and pine nuts; toss until well combined.