



**Product Description**

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## Fettuccini (10") Bulk Nests

Item # 41308 20015

### Product Description:

"Little ribbons" in Italian, Fettuccini is made with enriched semolina flour and formed into long, ribbon-like strips. Pasta is shaped into 10 ounce nests prior to freezing.



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<b>Case GTIN:</b>	10041308200157
<b>Pack:</b>	28
<b>Size:</b>	10 oz
<b>Shelf Life:</b>	15 Months
<b>Package Format:</b>	Nests
<b>Servings Per Case:</b>	About 56
<b>Storage:</b>	Keep Frozen
<b>Product Preparation:</b>	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**

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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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# Fettuccini (10") Bulk Nests

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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 5 oz (140g)  
 Servings Per Container 56

Amount Per Serving		
<b>Calories</b>	<b>220</b>	<b>Calories from Fat 5</b>
<b>% Daily Value*</b>		
<b>Total Fat</b>	0.5 g	<b>1 %</b>
Saturated Fat	0 g	<b>0 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	<b>0 %</b>
<b>Sodium</b>	140 mg	<b>6 %</b>
<b>Total Carb.</b>	43 g	<b>14 %</b>
Dietary Fiber	2 g	<b>9 %</b>
Sugars	0 g	
<b>Protein</b>	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

3.75 Bread/grain equivalents per serving

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## Fettuccini (10") Bulk Nests

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### Recipes

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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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## Fettuccini (10") Bulk Nests

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### Recipes

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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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## Fettuccini (10") Bulk Nests

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### Recipes

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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.