



Product Description

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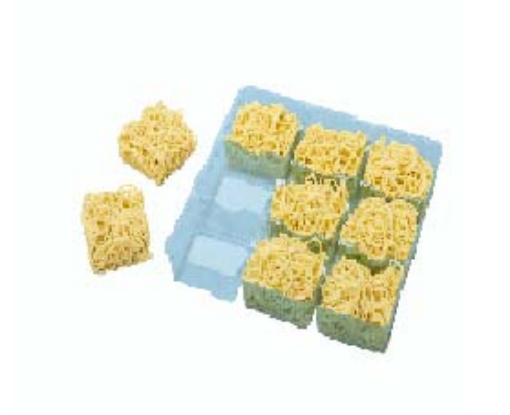
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Spaghetti Trayed Nests

Item # 41308 20030

Product Description:

Spaghetti, meaning "strings" in Italian, is the most famous variety of pasta. Made with enriched semolina flour, spaghetti are long, thin, round strands of pasta. Four ounce portions are formed into nests and frozen.



UPC: (01) 0 0041308 20030 3

Pack: 54

Size: 4 oz.

Shelf Life: 15 Months

Package Format: Poly Bag

Servings Per Case: About 54

Storage: Keep Frozen

Product Preparation: For best results, add frozen pasta to boiling water, stirring with fork to separate, for 10 to 30 seconds. Or run hot tap water over frozen pasta until thawed; drain. If using pasta in a cold salad, follow with cold water rinse. Or use frozen precooked pasta directly in a casserole recipe in place of other cooked pasta. Adjust bake time to allow for frozen pasta.

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: 01/18/10

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 4 oz (113g)

Servings Per Container 54

Amount Per Serving

Calories 170 **Calories from Fat 0**

% Daily Value*

Total Fat	0 g	0 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	110 mg	5 %
Total Carb.	32 g	11 %
Dietary Fiber	2 g	7 %
Sugars	0 g	
Protein	6 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 6 %

* 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

3.0 Bread/grain equivalents per serving

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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: Bring a large pot of water to boiling. Place frozen spaghetti in basket and lower into boiling water until thawed (about 1 minute); drain well. Place prepared spaghetti in pan. Pour sauce over spaghetti to coat (about two to three, 28 ounce jars). Place meatballs on top. Gently mix spaghetti, sauce and meatballs together. Transfer to ½ steam table pan. Sprinkle with Parmesan cheese. Bake in a convection oven at 350 degrees F. for 30 to 60 minutes or until heated throughout.



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Recipes

Grilled Flank Steak with Oriental Noodles

Recipe Category: Entrees

Yields: 25

- 4 lbs Marzetti Frozen Pasta™ Spaghetti
- 2 cups Marzetti® Original Recipe 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 to the mixture and marinate for at least 1 hour. Remove flank steak from marinade mixture and grill for 5 minutes on each side. Hold. Submerge frozen precooked spaghetti in boiling water for 30 seconds to 1 minute. Drain. Saute red peppers and carrots. Add Cilantro and Asian Sesame Dressing. Toss mixture with the hot spaghetti to coat well. Slice the grilled flank steak into thin strips. Place pasta on platter or plate and surround with grilled flank steak. Garnish top with green onion and serve.