



**Product Description**

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## Spaghetti (10") Poly Bag

Item # 41308 20425

### 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. Eight ounce portions are packaged in poly film, sealed and frozen.



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<b>Case GTIN:</b>	10041308204254
<b>Pack:</b>	40
<b>Size:</b>	8 oz
<b>Shelf Life:</b>	15 Months
<b>Package Format:</b>	Poly Bag
<b>Servings Per Case:</b>	About 40
<b>Storage:</b>	Keep Frozen
<b>Product Preparation:</b>	Remove frozen or thawed (thaw in refrigerator) pasta from bag. Add to boiling water, stirring with fork to separate, for 60 seconds or just until hot. Drain, sauce, and serve.

<b>Operator Benefits:</b>	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 \$\$
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**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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## INGREDIENTS:

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

## Nutrition Facts

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

Amount Per Serving		
<b>Calories</b>	<b>340</b>	<b>Calories from Fat 15</b>
		<b>% Daily Value*</b>
<b>Total Fat</b>	1.5 g	<b>2 %</b>
Saturated Fat	0 g	<b>0 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	0 g	<b>0 %</b>
<b>Sodium</b>	0 mg	<b>0 %</b>
<b>Total Carb.</b>	68 mg	<b>23 %</b>
Dietary Fiber	3 g	<b>13 %</b>
Sugars	5 g	
<b>Protein</b>	11 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 15 %

\* 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:

6.0 Bread/grain equivalents per serving

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## Spaghetti (10") Poly Bag

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### Recipes

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#### Spaghetti and Meatballs

Recipe Category: Entrees

Cook Time: Boil 1 minute. Bake 30 to 60 minutes.

- 3 lbs. Marzetti Frozen Pasta™ Spaghetti (10")
- 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.



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## Spaghetti (10") Poly Bag

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### Recipes

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#### Seafood and Pasta Cakes with Cilantro-Lime Mayonnaise Dressing

Recipe Category: Entrees

Yields: 10 - 15

- 1 cup Marzetti Frozen Pasta™ Spaghetti (10")
- 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: • cup mayonnaise 1 tablespoon finely snipped fresh cilantro • 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.

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## Spaghetti (10") Poly Bag

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### Recipes

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Grilled Flank Steak with Oriental Noodles

Recipe Category: Entrees

Yields: 25

- 4 lbs Marzetti Frozen Pasta™ Spaghetti (10")
- 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.