



**Product Description**

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## Rotini - Plain (Bulk)

Item # 41308 26001

### Product Description:

Rotini, "twists" in Italian, is short screw-like pasta made with enriched semolina flour.



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<b>Case GTIN:</b>	10041308260014
<b>Pack:</b>	Bulk
<b>Net Weight:</b>	20.0 lb
<b>Shelf Life:</b>	15 Months
<b>Package Format:</b>	Poly Bag
<b>Servings Per Case:</b>	About 64
<b>Storage:</b>	Keep Frozen
<b>Product Preparation:</b>	For best results, add frozen pasta to boiling water, stirring with fork to separate, for 10 to 30 seconds. Or run under hot tap water until thawed. Drain. If using in 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.

<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 5 oz (140 g)  
Servings Per Container about 64

#### Amount Per Serving

**Calories** 200 **Calories from Fat** 10

		% Daily Value*
<b>Total Fat</b>	1 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>	0 mg	<b>0 %</b>
<b>Total Carb.</b>	40 g	<b>13 %</b>
Dietary Fiber	1 g	<b>5 %</b>
Sugars	1 g	
<b>Protein</b>	7 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:

3.50 Bread/grain equivalents per serving



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## Rotini - Plain (Bulk)

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### Recipes

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#### Dilled Pasta and Potato Salad

Recipe Category: Salads

Yields: 20

- 3 lb. Marzetti Frozen Pasta™ Rotini - Plain
- 1/3 cup Jack Daniel's® Honey Dijon Mustard
- 2-1/2 cups Marzetti® Parmesan Peppercorn Dressing
- 1/2 cup Marzetti® Sour Cream
- 2 lbs. whole tiny new potatoes
- 1 cup chopped sweet red pepper
- 1 cup sliced cucumber
- 1/2 cup chopped sweet yellow pepper
- 1/2 cup snipped fresh dill (or 1/4 cup dried dill weed)

Preparation: In a large pot, boil potatoes for 10-20 minutes or until tender, drain and cool. Place frozen pre-cooked pasta in large colander. Run hot water over pasta, and then rinse with cold water, Drain. In an extra-large bowl combine pasta, potatoes, peppers and cucumber. In medium bowl combine Marzetti Parmesan Peppercorn Dressing, Marzetti Sour Cream, mustard and dill. Drizzle dressing mixture over pasta mixture and toss gently to coat.



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## Rotini - Plain (Bulk)

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### Recipes

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Just 1-2-3 Greek Pasta Salad

Recipe Category: Salads

Yields: 30

- 3 lb. Marzetti Frozen Pasta™ Rotini - Plain
- 2 cups Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 3 medium Tomatoes, chopped
- 2 medium cucumbers, quartered and sliced
- 1 cup Sweet yellow pepper, chopped
- 1 - 1/2 cups Black olives, sliced
- 3/4 cup Green onions, sliced
- Garnish Fresh oregano, snipped (optional)

Preparation: Place frozen pre-cooked pasta in colander and run hot tap water over; rinse with cold water and drain. Combine pasta, tomatoes, cucumbers, pepper, olives and green onions. Drizzle Marzetti Greek Vinaigrette over top; toss gently to combine and garnish with a sprinkling of snipped fresh oregano, if desired.