



Product Description

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Twisted Pasta Ribbon

Item # 41308 26006

Product Description:

Twisted Pasta Ribbons, made with enriched semolina flour and egg white, are delicate, smooth ribbons of pasta with a large twist.



Case GTIN:	10041308260069
Pack:	6
Size:	2.5 lb
Shelf Life:	15 Months
Package Format:	Poly Bag
Servings Per Case:	About 48
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 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.

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 \$\$
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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 SEMOLINA (DURUM WHEAT SEMOLINA, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES.

CONTAINS: WHEAT, EGGS

Nutrition Facts

Serving Size 140 g (5 oz)

Servings Per Container about 48

Amount Per Serving

Calories 220 **Calories from Fat** 5

% Daily Value*

Total Fat 0.5 g **1 %**

Saturated Fat 0 g **0 %**

Trans Fat 0 g

Cholesterol 0 mg **0 %**

Sodium 15 mg **1 %**

Total Carb. 44g **15 %**

Dietary Fiber 2 g **8 %**

Sugars 0 g

Protein 8 g

o Vitamin A 2 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

* 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:

4.0 Bread/grain equivalents per serving

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Recipes

Coconut Curried Chicken Casserole

Recipe Category: Entrees

- 1 bag (2.5 lbs. thawed) Marzetti Frozen Pasta™ Twisted Pasta Ribbon
- 1 cup Chopped onion
- 2 cups Frozen peas, thawed
- 2 cups Julienne carrots
- 2 cups Chopped cooked chicken
- 2 cans (10-3/4 oz. each) Cream of chicken soup
- 2 cups Milk
- 1-1/2 Tbsp. Curry powder
- 1/4 tsp. Cayenne pepper
- 2 cups Sweetened flaked coconut

Preparation: Spray bottom and sides of hotel pan with nonstick spray. In a large bowl, combine all ingredients except coconut; mix well. Transfer mixture to prepared hotel pan. Cover tightly with foil. Preheat oven to 400°F (375°F for convection). Bake 40 minutes or until internal temperature reaches 160°F. Top with coconut; bake an additional 3 to 5 minutes or until coconut is golden brown.



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Recipes

Peach Raspberry Cobbler

Recipe Category: Desserts

- 1 lb. (16 oz.) Marzetti Frozen Pasta™ Twisted Pasta Ribbon
- 4 oz. Cream cheese, softened
- 1/2 cup Heavy cream
- 1/2 cup Sugar
- 1 tsp. Vanilla
- 2 Eggs
- 2 cans (21 oz. each) Peach pie filling
- 1 bag (12 oz.) Frozen raspberries, thawed, drained well
- 1/4 cup Amaretto
- 1/2 cup Crumb topping: Quick cooking oats
- 1/2 cup Crumb topping: Brown sugar
- 1/4 cup Crumb topping: Flour
- 1/2 tsp. Crumb topping: Cinnamon
- 1/4 cup Crumb topping: Butter

Preparation: Preheat oven to 350°F (325°F for convection). Spray a hotel pan with nonstick spray. In a mixing bowl, combine first 5 ingredients. Mix on low speed 3 to 5 minutes or until smooth. Stir in noodles. Transfer mixture to pan, spread evenly. In a medium bowl, combine pie filling, raspberries and amaretto. Spread over noodle mixture. In a small bowl, combine crumb topping ingredients. Sprinkle evenly over peach mixture. Bake at for 30 minutes or until golden brown. Serve warm with ice cream.