



**Product Description**

[click here for  
Nutrition Information](#)

[click here for  
Recipe Collection](#)

## Cavatappi

Item # 41308 26008

### Product Description:

Made with enriched semolina flour, cavatappi ("corkscrew" in Italian) are hollow, ridged, spiral pieces of short pasta.



---

<b>Case GTIN:</b>	10041308260083
<b>Pack:</b>	6
<b>Size:</b>	3 lb
<b>Shelf Life:</b>	15 Months
<b>Package Format:</b>	Poly Bag
<b>Servings Per Case:</b>	About 58
<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 \$\$
---------------------------	---

**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.



[click here for  
Product Description](#)

[Nutrition Information](#)

[click here for  
Recipe Collection](#)

# Cavatappi

Item # 41308 26008

## 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 58

Amount Per Serving		
<b>Calories</b>	<b>220</b>	<b>Calories from Fat 10</b>
		<b>% Daily Value*</b>
<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>	44 g	<b>15 %</b>
Dietary Fiber	1 g	<b>6 %</b>
Sugars	1 g	
<b>Protein</b>	7 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 10 %

\* 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:

3.75 Bread/grain equivalents per serving

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.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## Cavatappi

Item # 41308 26008

### Recipes

---

#### Cheesy Pasta Soup

Recipe Category: Soups

- 12 oz. Marzetti Frozen Pasta™ Cavatappi
- 2 tbsp. Butter
- 1/2 cup Chopped Onion
- 2 cloves Garlic, Minced
- 1 14oz. can Chicken Broth
- 1/2 cup Water
- 2 cups loose pack Frozen vegetable Mix (ex: Broccoli, Carrot, Cauliflower)
- 2 cups Milk
- 1/4 cup All-Purpose Flour
- 1/2 tsp. Salt
- 1/4 tsp. Black Pepper
- 1 1/2 cups Shredded Cheddar Cheese

Preparation: In a large saucepan melt butter over medium heat. Cook onion and garlic until tender. Add chicken broth and water. Bring to boiling; add vegetable mix. Return to boiling. Cook 3 minutes. In a screw top jar or covered container, combine milk, flour, salt and pepper. Shake to mix well. Add milk mixture to saucepan. Stirring constantly, cook mixture until slightly thickened and bubbly; cook 2 minutes more. Add pasta and cheddar cheese; stir until cheese is melted and soup is heated through. Do not boil.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

**Recipe Collection**

---

## Cavatappi

Item # 41308 26008

### Recipes

---

Creamy Club Pasta Salad

Recipe Category: Salads

- 1 lb. Marzetti Frozen Pasta™ Cavatappi
- Optional Marzetti® Large Cut Garlic & Butter Croutons
- 1 cup T. Marzetti® Parmesan Peppercorn Dressing
- 1 Green pepper, chopped
- 1 Medium tomato, chopped
- 1 cup Cooked, crumbled bacon
- 1 cup Cubed cheddar cheese
- 1 cup Turkey, coarsely chopped
- 1/2 cup Diced ham

Preparation: Combine all ingredients except croutons in a large bowl; mix well. Refrigerate until serving. Top with croutons, if desired, just before serving. Makes 10 cups.