



Product Description

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Shell Macaroni

Item # 41308 26009

Product Description:

Made with enriched semolina flour, this shape resembles shellfish with its concave shape covered in ridges. This pasta's shape combination allow for maximum sauce capture.



Case GTIN: 10041308260090

Pack: 6

Size: 3 lb

Shelf Life: 15 Months

Package Format: Poly Bag

Servings Per Case: About 58

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.

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: 08/11/11

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INGREDIENTS:

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

Nutrition Facts

Serving Size 5 oz (140 g)
Servings Per Container about 58

Amount Per Serving		
Calories	200	Calories from Fat 10
		% Daily Value*
Total Fat	1 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	0 mg	0 %
Total Carb.	41 g	14 %
Dietary Fiber	1 g	6 %
Sugars	1 g	
Protein	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:

4.00 Bread/grain equivalents per serving

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Recipes

Seafood Salad

Recipe Category: Salads

Yields: 20 cups

- 3 lb. bag Marzetti Frozen Pasta™ Shell Macaroni
- 2 cups Marzetti® Extra Heavy Mayonnaise
- 2 cups Marzetti® Slaw Dressing
- 2 cups chopped celery
- 32 oz. frozen peas
- 2 lbs. cooked fresh or imitation crab meat, shredded
- 1 tsp. white pepper
- 1 tbsp. dried dill weed

Preparation: Combine seafood, celery and peas in a large bowl. Add Marzetti Extra Heavy Mayonnaise, Marzetti Slaw Dressing and spices, tossing to coat. Place precooked shells in large colander. Run hot tap water over top of frozen pasta, then rinse with cold water. Drain. Add pasta to seafood/vegetable mixture. Blend well. Chill for at least four hours. Stir before serving.



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Recipes

Cajun Shrimp and Pasta Soup

Recipe Category: Soups

- 3 lb bag Marzetti Frozen Pasta™ Shell Macaroni
- • cup butter
- 2 lbs Andouille sausage, sliced into • slices
- 2 cups diced sweet green pepper
- 2 cups diced sweet red pepper
- 1 cup chopped onion
- 1 cup thinly sliced celery
- 2 teaspoons minced garlic
- 246 ounce cans Vegetable Juice Cocktail (about 11 • cups)
- 4 cups bottled/canned clam juice
- 1 teaspoon dried basil
- • teaspoon red pepper flakes
- 2 bay leaves
- 2 lbs fresh or frozen raw, peeled and deveined shrimp (tails removed)
- hot pepper sauce to taste

Preparation: In a large soup pot or Dutch oven, melt butter over medium heat. Sauté, sausage, peppers, onion, celery, and garlic 3 to 4 minutes or until vegetables are tender, stirring frequently. Stir in vegetable juice, clam juice, basil, pepper flakes, and bay leaves. Bring to boiling. Reduce heat and simmer 15 minutes, uncovered. Stir in shrimp and Marzetti Frozen Precooked Pasta Shells. Return to boiling; reduce heat. Cook 2 to 3 minutes or until shrimp are pink. Remove bay leaves. Serve with hot sauce if desired.

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Recipes

Fresh Dill and Shrimp Soup

Recipe Category: Soups

- 3 lbs. (1 bag) thawed Marzetti Frozen Pasta™ Shell Macaroni
- 4 Tbsp. Butter
- 1/2 tsp. Salt
- 2 Tbsp. Minced garlic
- 4 Cups Frozen sugar snap peas, thawed
- 4 cans (14-1/2 oz. each) Chicken broth
- 2 Tbsp. Fresh Lemon Juice
- 1 cup Dry sherry
- 2 lbs. Raw shrimp, peeled and de-veined
- 2 Tbsp. Fresh dill, finely chopped
- Thin lemon slices (optional)

Preparation: In a medium stockpot, melt butter on medium-high heat. Add salt, garlic, and peas; saute 2 to 3 minutes, stirring frequently. Add broth, lemon juice, and pasta; mix well. Cook until heated through. Stir in sherry, shrimp, and dill; simmer until shrimp is pink. Top with lemon slices, if desired.