



**Product Description**

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## Shell Macaroni (Bulk)

Item # 41308 26010

### 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.



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<b>Case GTIN:</b>	10041308260106
<b>Pack:</b>	Bulk
<b>Size:</b>	25 lb
<b>Shelf Life:</b>	12 months
<b>Package Format:</b>	Poly Bag
<b>Servings Per Case:</b>	About 81
<b>Storage:</b>	Keep Frozen
<b>Product Preparation:</b>	Bring 2 gallons of water* to a rapid boil. Add 2 tablespoons of salt if desired. Add frozen noodles and return to full rolling boil, stirring to separate; reduce heat. Cook uncovered 20 to 30 minutes or to desired tenderness, stirring occasionally. Noodles will be tender but still slightly firm. *Or cook directly in soup or broth.

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

## Nutrition Facts

Serving Size 5 oz (140 g)  
Servings Per Container about 81

### Amount Per Serving

**Calories** 220 **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>	45 g	<b>15 %</b>
Dietary Fiber	1 g	<b>6 %</b>
Sugars	1 g	
<b>Protein</b>	8 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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## Shell Macaroni (Bulk)

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### Recipes

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#### 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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Italian Sausage & Pasta Stew

Recipe Category: Entrees

3 lb bag Marzetti Frozen Pasta <sup>TM</sup> Shell Macaroni

3 lbs bulk Italian sausage

1½ cups chopped onion

1½ cups chopped green pepper

1½ cups chopped celery

6 cloves garlic, minced

6 (14.5 oz.) cans Italian-style stewed tomatoes, undrained 6(14.5 oz.) cans ready- to –serve beef broth

3 cups sliced carrots

1½ teaspoon dried oregano

2 medium zucchini, halved lengthwise and sliced

Shredded Parmesan Cheese

Preparation: In a large pot cook sausage, onion, green pepper, celery and garlic until meat is no longer pink and onions and green pepper are tender. Drain. Add tomatoes, beef broth, carrots, and oregano to sausage mixture. Bring to boiling; cook 20 minutes or until carrots are almost tender, stirring occasionally. Add Marzetti Frozen Precooked Pasta and zucchini; return to boiling. Reduce heat and cook 3 to 5 additional minutes or until zucchini is crisp tender and soup is heated through. Serve sprinkled with Parmesan cheese.



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#### Cajun Shrimp and Pasta Soup

Recipe Category: Soups

3 lb bag Marzetti Frozen Pasta <sup>TM</sup> Shell Macaroni  
¼ cup butter  
2 lbs Andouille sausage, sliced into ½ 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  
24 6 ounce cans Vegetable Juice Cocktail (about 11 ½ cups)  
4 cups bottled/canned clam juice  
1 teaspoon dried basil  
½ 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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## Shell Macaroni (Bulk)

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### Recipes

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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.