



Product Description

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Recipe Collection

Bow Tie - Round, with Egg White

Item # 41308 26019

Product Description:

Made with enriched semolina flour and egg white, bow ties are oval shapes of pasta pinched in the middle resembling their namesake.



Case GTIN:	10041308260199
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 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 \$\$

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 DURUM SEMOLINA (DURUM SEMOLINA WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID) EGG WHITES. CONTAINS: WHEAT, EGGS

Nutrition Facts

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

Amount Per Serving		
Calories	190	Calories from Fat 5
% Daily Value*		
Total Fat	1 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	15 mg	1 %
Total Carb.	38 g	13 %
Dietary Fiber	1 g	5 %
Sugars	1 g	
Protein	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:

3.5 Bread/grain equivalents per serving

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Recipes

Pasta Coleslaw

Recipe Category: Salads

Yields: 18

- 3 lbs. Marzetti Frozen Pasta TM Bow Tie
- 2 cups Marzetti® Slaw Dressing
- 8 cups broccoli slaw mix
- 2, 20 oz. cans light red kidney beans
- 1 cup thinly sliced green onions
- 1 tsp. celery seeds
- 1/4 cup coarse grain brown mustard

Preparation: Place frozen pre-cooked pasta in large colander. Run hot tap water over top of frozen pasta, and then rinse with cold water, drain. Rinse and drain kidney beans. Combine pasta, beans, broccoli slaw mix and onions. In a separate bowl, combine Marzetti Slaw Dressing, celery seed and mustard. Toss pasta mixture with dressing mixture.



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Recipes

Melon and Pasta Salad

Recipe Category: Salads

Yields: 15

- 3 lbs. Marzetti Frozen Pasta TM Bow Ties
- 2-1/2 cups Marzetti® Poppyseed Dressing
- 6 cups cubed or sliced fruit (such as melon, pineapple, mango, papaya, kiwi or banana)
- 4 cups quartered strawberries and/or other berries
- 2 cups 1/2" cubed Swiss cheese

Preparation: Place frozen pre-cooked pasta in colander, run hot tap water over pasta; rinse with cold water. Drain. In a large bowl combine pasta, fruit and cheese. Pour Marzetti Poppyseed Dressing over salad, toss gently to coat. Cover and chill.



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Recipes

Corn and Tomato Pasta Salad

Recipe Category: Salads

Yields: 13

- 3 lb. bag Marzetti Frozen Pasta TM Bow Tie
- 1-1/4 cup Marzetti® Golden Italian Dressing
- 5 cups frozen whole kernel corn
- 4 cups diced tomatoes
- 1/4 cup refrigerated Pesto
- 1/2-3/4 shredded Parmesan cheese
- snipped fresh basil

Preparation: Place frozen precooked pasta in large colander. Run hot tap water over top of frozen pasta, then rinse with cold water; drain. Cook corn according to package directions and drain. Let cool slightly. In a large bowl, combine pasta, corn, tomatoes and Parmesan cheese. In a separate container, combine Marzetti Golden Italian Dressing and pesto. Shake well and pour over pasta mixture; toss gently to coat. Cover and chill. Sprinkle basil over top before serving.



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Recipes

Classic Pasta Salad

Recipe Category: Salads

Yields: 28

- 3 lb. bag Marzetti Frozen Pasta TM Bow Tie
- 3 lb. bag Marzetti Frozen Pasta TM Rotini - Tri-Color
- 3 cups Marzetti® Olde Venice Italian Dressing
- 6 cups halved cherry tomatoes
- 2 medium summer squash
- 2 medium yellow summer squash, quarter lengthwise, sliced
- 2 medium zucchini, quarter lengthwise, sliced
- 2 cups broccoli flowerettes
- 2 cups 1/2' cubed cheddar cheese
- 2 cups sliced pitted ripe black olives
- 2 cups chopped green sweet pepper
- 1 cup thinly sliced green onion
- 16 oz. pepperoni and/or salami (sliced into thin strips)

Preparation: Place frozen precooked pasta in large colander. Run hot tap water over top of frozen pasta, and then rinse with cold water. Drain. In an extra large bowl, combine pasta, vegetables, cheese, olives, and meat. Drizzle Marzetti Golden Italian Dressing over top and gently toss to coat.



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Recipes

Greek Style Bowtie Pasta Salad

Recipe Category: Salads

Yields: 30

- 5 lbs. Marzetti Frozen Pasta TM Bow Tie
- 4 cups Marzetti® Greek Vinaigrette with Olive Oil & Feta Cheese
- 2 cups fresh tomatoes, diced
- 1-1/2 cups fresh cucumber, seeded and diced
- 1 cup red bell pepper, julienne sliced
- 1/2 cup kalamata olives, seeded and halved
- 1 cup red onion, thinly sliced
- 1/4 cup fresh parsley, chopped

Preparation: Place frozen precooked pasta in colander and run under cool water until thawed. Drain well. Add all other ingredients holding back 1/8 cup parsley. Mix well with Marzetti Greek Vinaigrette. Garnish with extra parsley. For best results prepare at least 4 hours prior to serving.



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Broccoli and Bows Pasta Salad

Recipe Category: Salads

- 3 lb bag Marzetti Frozen Pasta TM Bow Tie
- 1 ½ cups Marzetti® Golden Italian Dressing
- 1 lb broccoli slaw mix
- 2 sweet red peppers, cut into short julienne strips
- 2 small or 1 medium yellow squash, cut in half length-wise and sliced
- 1 cup sliced green onion (green tops only)
- 26 ounce jars marinated artichokes, drained
- 1 cup toasted* pine nuts
- ½ cup pesto sauce

Preparation: In a large bowl, combine thawed pasta, broccoli slaw, peppers, squash, green onion tops and artichokes. Add Marzetti Golden Italian Dressing mixture to pasta mixture. Stir gently to combine. *Place pine nuts on a baking sheet. Bake at 350° F for 5 minutes or until lightly toasted. Stir halfway through baking time.