



**Product Description**

[click here for  
Nutrition Information](#)

[click here for  
Recipe Collection](#)

## **Penne Rigati (Poly Bag)**

Item # 41308 26606

### **Product Description:**

Penne Rigati, "pen" in Italian, is made with enriched semolina flour into tube-shaped pasta with diagonal ends resembling a quill.



**Case GTIN:** 10041308266061

**Pack:** 60

**Size:** 6 oz

**Shelf Life:** 15 Months

**Package Format:** Poly Bag

**Servings Per Case:** About 60

**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.



[click here for  
Product Description](#)

[Nutrition Information](#)

[click here for  
Recipe Collection](#)

## Penne Rigati (Poly Bag)

Item # 41308 26606

### INGREDIENTS:

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

### Nutrition Facts

Serving Size 6 oz bag (170 g)  
Servings Per Container about 60

#### Amount Per Serving

**Calories** 260 **Calories from Fat** 10

#### % Daily Value\*

<b>Total Fat</b>	1 g	<b>2 %</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>	53 g	<b>18 %</b>
Dietary Fiber	2 g	<b>7 %</b>
Sugars	1 g	
<b>Protein</b>	9 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:

4.75 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](#)

## Penne Rigati (Poly Bag)

Item # 41308 26606

### Recipes

---

#### Italian Sausage and Pasta Stew

Recipe Category: Entrees

Yields: 8

- 1 lb. Marzetti Frozen Pasta™ Penne Rigati
- 1 lb. bulk Italian sausage
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1/2 cup chopped celery
- 2 cloves minced garlic
- 2 - 14.5 oz. cans Italian-style stewed tomatoes, undrained
- 2 - 14.5 oz. cans beef broth
- 1 cup sliced carrots
- 1/2 tsp. dried oregano
- 1 small zucchini, halved lengthwise and sliced
- shredded Parmesan cheese

Preparation: In a Dutch oven 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 zucchini and penne, cook 3 to 5 additional minutes or until zucchini is crisp tender and soup is heated through. Serve sprinkled with Parmesan cheese. Makes 8 servings.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## **Penne Rigati (Poly Bag)**

Item # 41308 26606

### **Recipes**

---

#### Veggie Pasta Salad

Recipe Category: Salads

Yields: 16-24 servings.

- 3 lb bag Marzetti Frozen Pasta™ Penne Rigati
- 2 cups Marzetti® Olde Venice Italian Dressing
- 2 cups halved cherry tomatoes
- 1 medium yellow summer squash, quartered lengthwise, sliced
- 1 medium zucchini, quartered lengthwise, sliced
- 1 cup broccoli florets
- 1 cup bite size cheddar cheese cubes
- 1 cup chopped green sweet pepper
- 1 cup sliced pitted ripe black olives
- 1/3 cup thinly sliced green onion
- 5 oz. pepperoni and/or salami (sliced into thin strips)

Preparation: In an extra large bowl, combine thawed pasta, vegetables, cheese, olives, and meat. Drizzle Marzetti Olde Venice Italian Dressing over top and gently toss to coat.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

## Penne Rigati (Poly Bag)

Item # 41308 26606

### Recipes

---

Blackened Salmon With Asiago Penne

Recipe Category: Entrees

- 3 lb bag Marzetti Frozen Pasta™ Penne Rigati
- 1/4 cup butter
- 1 cup chopped onions
- 1 tablespoon minced garlic
- 1/4 cup flour
- 1/2 teaspoon black pepper
- 3 cups half-n-half, light cream or milk
- 3 cups chicken broth
- 2 cups shredded Asiago cheese (8 ounces)
- 2 lbs cooked, blackened salmon fillets
- 1 lb fresh asparagus cut into 1-inch pieces and steamed 2 minutes\*

Preparation: In a Dutch oven, melt butter over medium heat. Add the onion and garlic. Cook 3 minutes or until onions are tender, stirring occasionally. Stir in flour and black pepper. Add half-n-half, light cream or milk and chicken broth all at once. Cook and stir several minutes, until thickened and bubbly. Cook and stir for 1 minute more; reduce heat. Add Asiago cheese, stir until smooth. Gently break up cooked blackened salmon fillets into 2 inch pieces. Add salmon pieces, thawed Marzetti Frozen Precooked Penne, and the steamed asparagus pieces. Stir gently to combine. Heat through. Serve immediately or transfer to steam table pan and keep warm on steam table. \*Place asparagus pieces and a small amount of water in saucepan or steamer. Bring to boiling. Cover; cook 2 minutes; drain.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## **Penne Rigati (Poly Bag)**

Item # 41308 26606

### **Recipes**

---

Penne with Fresh Mozzarella, Basil, and Tomato

Recipe Category: Salads

- 1 bag (3 lbs.) Marzetti Frozen Pasta™ Penne Rigati
- 1-1/2 cups Marzetti® Balsamic & Basil Vinaigrette Dressing
- 4 Roma tomatoes, coarsely chopped
- 1/4 cup chopped fresh basil
- 1 lb. (16 oz.) fresh mozzarella, chopped
- 1/2 tsp. kosher salt

Preparation: Combine all ingredients in a large bowl; Stir well. Refrigerate until serving. Makes 16 cups.



[click here for  
Product Description](#)

[click here for  
Nutrition Information](#)

[Recipe Collection](#)

---

## **Penne Rigati (Poly Bag)**

Item # 41308 26606

### **Recipes**

---

Beer & Bratwurst Pasta

Recipe Category: Entrees

- 1-1/2 lbs. Marzetti Frozen Pasta™ Penne Rigati
- 20 oz. bratwurst patties
- 1 medium onion, coarsely chopped
- 2 garlic cloves, minced
- 1/2 cup roasted red peppers, chopped
- 1 tsp. salt
- 1 cup beer
- 1-1/2 cups shredded cheddar cheese, divided
- 1 Tbsp. finely chopped fresh basil

Preparation: In a large skillet coated with nonstick spray, brown and crumble bratwurst over medium-high heat; drain. Return to pan. Add onion, garlic, peppers, salt and beer. Simmer 5 to 7 minutes or until onion is tender, stirring frequently. Stir in Marzetti™ Frozen Pasta Penne and cheese; simmer over medium-low heat 3 to 5 minutes or until heated through. Sprinkle with basil. Serve immediately.