

## **STORAGE**

- Fresh Pasta:** Keep frozen for up to 3 months / Defrost before cooking  
**Dry Pasta:** Up to 30 days in pantry / Store unused dry pasta in an airtight container  
**Ravioli:** Frozen - 3 months / Cook from frozen, do not defrost  
**Sauces:** Frozen - 3 months / Once defrosted, use within 5 to 7 days  
**Lasagna/Ziti** Frozen - 3 months / Defrost before cooking / Eat leftovers within 5 to 7 days

## **COOKING INSTRUCTIONS**

1. Cooking suggestions are for one (1) pound of pasta. Please cook your pasta according to your liking. Determining the doneness of your pasta by taste only and not according to any predetermined time frame is essential. Fresh pasta cooks quicker than dry pasta and thin pasta will cook quicker than thick pasta.
2. Defrost fresh frozen pasta in the refrigerator the night before use; however, **Gnocchi, Ravioli, and Tortellini** should be cooked from frozen (see instructions below).
3. Bring at least five (5) quarts of water to a boil at high heat and add 1 to 2 tablespoons of salt (water should taste salty).
4. Add pasta and gently stir it. Turn your heat down a little to a medium boil. Gently stir your pasta occasionally while it cooks. Begin tasting your pasta when it begins to soften.
5. Remove the pasta from the pan when it reaches your preferred level of doneness. We recommend you cook your pasta "al dente", slightly firm, prior to becoming soft.
6. Remove the pasta and place it directly into the pan next to you with warmed pasta sauce. Mix well with pasta sauce. Add small amounts of pasta water to the pan to thin your sauce, but only if needed. Plate your pasta and eat it while it is hot.
7. Never rinse cooked pasta with water.

**Gnocchi - Cook from frozen! Do Not Thaw!** Gnocchi should be ready when all are floating after a few minutes of cooking in boiling and salted water.

**Cannelloni / Manicotti / Stuffed Shells** - Coat a baking pan with cooking spray. Add a light layer of sauce to coat the bottom of the baking pan; add the thawed stuffed pasta, cover with remaining sauce, and more cheese. Cover the baking pan with foil and bake at 375 degrees (preheated) for 20 minutes. Remove the foil and bake for 10 minutes or more until the cheese is melted and browned.

**Ravioli / Tortellini - Cook from frozen! Do Not Thaw!** Cook for several minutes until all ravioli / tortellini are floating. Cook an additional two or three minutes to allow the ravioli / tortellini to become plump.

**Lasagna / Baked Ziti** - Fully thaw lasagna or baked ziti. Take off lid and remove plastic wrap, if present. Put lid back over the casserole, but do not seal it (leave it loosely covering the lasagna/baked ziti). Bake at 375 degrees for one hour (put a sheet pan on the rack below it to catch overflow), uncover, and bake until the top is brown (about 15 to 20 min). Let rest for 15 minutes before serving.

**Italian Sausage** - Fully thaw sausages and **cook to 160 degrees internal temperature.**

- Air Fryer - set temperature to 350 degrees and timer to 12 minutes; pierce the sausage casing with a fork and turn the sausage halfway through the cooking time. Add more time if needed.
- Bake - Preheat the oven to 400 degrees, bake sausage for 15 minutes, then turn and cook for an additional 10 minutes. Continuing baking if needed.