

# How to Prepare Bulk Pasta Varieties

Unless otherwise noted, the preparation for pasta is as follows:

Bring 4 to 6 quarts water to a boil. If desired, add a splash of olive oil.

Add one pound of pasta and stir until the water returns to a boil. Boil uncovered for the listed time or until pasta is al dente (flexible but slightly firm). Drain and serve. Yields 6 to 8 servings.

(Updated 14-June-2018)

## Angel Hair

Code 1916  
3 to 5 minutes.

## Bowties

Code 1901  
10 to 12 minutes.

## Cavatappi

Code 1939  
10 to 12 minutes

## Ditali

Code 1923  
Boil 8 to 10 minutes.

## Egg Noodles

Code 1902  
8 to 10 minutes.

## Elbows (whole wheat or semolina)

Codes 1911, 1915  
Boil 8 to 10 minutes.

## Fettuccine (regular or spinach)

Code 1900, 1921  
11 to 13 minutes.

## Fusilli

Code 1922  
11 to 13 minutes.

## Gemelli

Code 1910  
8 to 10 minutes.

## Lasagna

Code 1905  
Bring water to a boil. If desired, add a splash of olive oil. Add lasagna and stir gently until water returns to a boil. Boil for 5 minutes. Turn off heat, cover pot and let steep for another 5 minutes. If preparing a lasagna dish, drain noodles, rinse with cold water and reserve in cold water until ready to use.

## Linguini

Code 1907  
9 to 13 minutes.

## Little Dreams (brown rice)

Code 1904  
Bring 4 quarts of water and 1 tablespoon salt to a boil. Add 1 lb. of pasta. Stir occasionally and cook for 14-16 minutes until al dente. Rinse with cold water. Drain well. For best results, rid pasta of surface moisture.

## Orzo

Codes 1929  
9 to 10 minutes.

## Pad Thai Noodles (Brown Rice Fettucini)

Code 1919  
Cook 1 to 2 minutes in boiling water. Turn off burner. Cover pot and let sit for 16 minutes. Drain and serve.

(continued on back)



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**Pagodas, Rainbow** (wheat free quinoa)

Code 1906

6 to 9 minutes.

**Penne** (semolina, whole wheat or brown rice)

Codes 1913, 1933, 1934

9 to 13 minutes.

**Penne** (red lentil)

Codes 1918

Bring water to a boil. Add pasta, reduce to medium-high heat and stir occasionally until pasta is al dente.

Drain and serve.

**Quinoa Pasta** (elbows or penne)

Codes 1932, 1938

6 to 9 minutes.

**Radiatore**

Code 1937

9 to 11 minutes.

**Rigatoni**

Code 1912

12 to 15 minutes.

**Rotelli** (regular or rainbow)

Code 1917, 1925

10 to 12 minutes.

**Shells**

Codes 1909

9 to 11 minutes.

**Soba**

Code 1908

Place 1/2-pound of noodles in 8 cups rapidly boiling water. Stir to separate. Cook 6 or 7 minutes or until tender. Rinse in cold water. To reheat, submerge briefly in hot water or broth.

**Spaghetti** (whole wheat, semolina or brown rice)

Codes 1920, 1924, 1935

8 to 10 minutes.

**Tortellini** (cheese, spinach or tri-color)

Codes 1940, 1941, 1942

Bring water to a boil and add pasta. Boil for 10 minutes, stirring occasionally. Remove from heat and allow pasta to sit for 2 to 3 minutes. Drain and serve.

**Udon**

Code 1914

Place 1/2-pound of noodles in 8 cups rapidly boiling water. Stir to separate. Cook 7 minutes or until tender. Rinse in cold water. To reheat, submerge briefly in hot water or broth.

**Wagon Wheels**

Codes 1903

10 to 12 minutes