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 27-May-2020)

**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, semolina)
Codes 1911, 1915
Boil 8 to 10 minutes.

**Elbows** (brown rice)
Code 1904
Bring 4 quarts water to a boil in a large sauce pan. Add pasta and stir gently for 3 to 5 seconds. Allow water to stay at a rolling boil for about 8 minutes until tender, stirring occasionally. Drain and rinse in cold water, serve with sauce or with a little butter.

**Fettuccine** (regular or spinach)
Code 1900, 1921
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.

**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.

**Pagodas, Rainbow** (wheat free quinoa)
Code 1906
6 to 9 minutes.

(continued on back)
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)
Codes 1932
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