

# Bulk Pasta Preparation

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.

## Angel Hair

Code 1916

3 to 5 minutes.

## Bowties

Code 1901

10 to 12 minutes.

## Dinosaur Pasta

Code 1922

10 to 12 minutes.

## Ditali

Code 1923

8 to 10 minutes.

## Egg Noodles

Code 1902

8 to 10 minutes.

## Elbows (whole wheat, semolina)

Codes 1911, 1915

8 to 10 minutes.

## Elbows (brown rice)

Code 1904

16 to 17 minutes.

## Elbows (quinoa)

Code 1938

6 to 9 minutes.

## 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.

## 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.

## Penne (quinoa)

Code 1906

6 to 8 minutes.

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

Codes 1913, 1933, 1934

9 to 13 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.

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1600 S. 3rd West Missoula, MT

406.541.3663



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### **Rotini (Spinach)**

**Code 1918**

9 to 10 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 1907, 1920, 1935**

8 to 10 minutes.

### **Spaghetti (quinoa)**

**Codes 1939**

6 to 8 minutes.

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

**Codes 1940, 1941**

10 minutes, stirring occasionally. Remove from heat and allow pasta to sit for 2 to 3 minutes.

### **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