



PREP | STORE | CARE



Pasta

STORE: Refrigerate pasta immediately upon delivery. Any pasta not eaten within 2 days of delivery should be frozen. All of Raffetto's pasta can be frozen up to 2 months, and if stored frozen should be cooked frozen.

PREP: The amount of salt in the water is very important. Raffetto's does not put any salt in the dough; therefore it is critical to add salt to the water for maximum flavor. Add approximately 1½ tbsp. of salt per 10-qt pot.

Please note that ravioli must be broken apart prior to cooking

Cooking times for pasta (when cooking frozen pasta use the longer of the cooking times):

- Noodles: 3-4 minutes
- Medium Ravioli: 6-8 minutes
- Jumbo Ravioli: 8-10 minutes
- Gnocchi: 3-4 minutes (or until they float)
- Tortellini: 8-10 minutes

Lasagna and Mac & Cheese

STORE: Refrigerate immediately upon delivery. Any portions not eaten within 5 days of delivery should be frozen for up to 2 months.

PREP: If Lasagna and/or Mac & Cheese has been frozen, defrost overnight in the refrigerator, or for 2 to 3 hours at room temperature. Preheat

your oven to 300°. Carefully remove lasagna or Mac & Cheese from the plastic container and transfer to a baking pan. Place on center rack of your preheated oven for about 15 minutes or until hot throughout.

Sauces

STORE: All sauces last in the refrigerator for up to 2 weeks, and may be frozen for up to 2 months.

PREP: Heat Sauces in a non-reactive saucepan over low to medium heat, stirring frequently, until simmering hot. Pesto should never be heated and can be placed on pasta either cold, or ideally at room temperature. A good rule of thumb is to remove pesto from your refrigerator when you fill the pot with water.

Serving Guidelines:

- 1 lb of Noodles: 3 servings
- 1 box of medium Ravioli: 3-4 servings
- 1 box of jumbo Ravioli: 2 servings
- 1 lb of Gnocchi: 2 servings
- 1 lb of Tortellini: 2 servings
- 1 Tray of Lasagna: 2 servings
- 1 Tray of Macaroni & Cheese: 1-2 servings

QUESTIONS?



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ABOUT OUR PARTNER - RAFFETTOS

All of Raffetto's 50 pasta flavors taste homemade because they follow the principles that have guided the company since 1906: use the best quality ingredients to make the best quality pasta.