

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.

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**GOOD
FOOD**

S T O R E

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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
Add 1 lb. of pasta to 4 quarts of boiling water and add a tablespoon salt. Stir occasionally and cook for 16–17 minutes until desired tenderness is reached. Rinse with cold water. Drain well.

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