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Cooking, Storage, and Reheating Instructions for Pasta Rea Pastas and Sauces

All our products are made fresh using only the finest ingredients and are designed to be consumed within a 5-7-day period from date of purchase. Here are some tips on how to best prepare and store our fresh pasta and sauce

Pasta Cooking Instructions – We always suggest cooking our pasta Al Dente, but it should be prepared as you like it best. Cooking times will vary depending on the shape of the pasta. The best test to see if your pasta is ready is to give it a taste. Here are some good tips to get you started. Bring 4 – 6 quarts of water to a rapid boil. Add 1 -2 tbsp. of sea salt and stir to dissolve salt. Add the pasta to the water and stir so pasta does not stick together and continue to stir occasionally during cooking process. **Most of our pastas will cook to Al Dente within 3 – 5 minutes.** Larger shapes like Rigatoni, Lumache or Fusilli as well as Ravioli may take longer depending on your preference. Strain the pasta as soon as it has reached the desired doneness. Allow most of the water to drain shaking to remove any excess. Add the pasta to a hot sauce and toss until well coated. Serve immediately.

Semolina Pasta Storage – Made from semolina flour, sea salt and purified water. Best kept refrigerated, covered and will last at least 7 days although is best when consumed 4-5 days after date of purchase. If left in a closed container the pasta may mold and be inedible. You can freeze the pasta in a freezer bag and or a sealed airtight container for up to 30 days although it is designed to be consumed as a fresh product.

Egg, Flavored or Filled Pasta including Ravioli, Gnocchi or Cavatelli Storage –If you're not planning to enjoy the pasta right away place your pasta directly into the freezer in an airtight container to prevent excess moisture for up to 30 days. To prepare your ravioli, gnocchi or cavatelli, follow semolina pasta cooking instructions and allow to boil 2-4 minutes after the pasta floats. Check Ravioli Edges for doneness before straining. Once boiling reduce heat to medium to prevent ravioli from exploding.

PASTA REA Red Sauce reheating suggestions – All our sauces may be frozen and will last in a well-sealed container for up to 30 days. Reheat from a thawed or frozen state. For thawed, place sauce in an appropriately sized thick bottom stock pot. You may add a small amount of purified water, beef or chicken stock if needed to keep the sauce from sticking or becoming too thick during the reheating process. From frozen, rinse the container of sauce under warm water for about 1 minute. This will allow the sauce to come free of the container and drop easily into the saucepan. Bring sauce to a slow

simmer and allow to simmer or just bubble on low flame for up to 30 minutes or until sauce and or meat are heated throughout. Be sure to stir sauce every few minutes. Allowing sauce to boil at a high temperature for an extended amount of time may cause the sauce to burn, become too thick or separate.

Pesto's and condiment sauces – Our Pesto Sauces stay fresh refrigerated for up to 7 days in a sealed container. These sauces will freeze well and will last for some time in a sealed container in your freezer. You can try freezing Pesto in iced cube trays to create the perfect portion size. The Pesto "ice cubes" can then be added to a simmering sauce of your choice, stirring to dissolve. From a fresh state add the desired amount of pesto to our Marinara or Alfredo Cream and stir to incorporate. You may also serve our Pesto with your favorite pasta by simply tossing the fresh cooked pasta with pesto, a little bit of the pasta water or reduced white wine, butter and parmesan cheese.

Alfredo and cream-based sauce - You can reheat from a thawed or frozen state. From thawed, place sauce in an appropriate size thick bottom stock pot. You may add a small amount of purified water, milk or cream if needed to keep the sauce from sticking or becoming too thick during the reheating process. Bring to a **slow simmer** and allow to simmer on low flame for up to 30 minutes or until it is hot. Be sure to stir sauce every few minutes. From frozen, rinse the container of sauce under warm water for about 1 – 2 minutes. This will allow the sauce to come free of the container and drop easily into the saucepan. Follow the same procedure as thawed with the addition of water, milk or cream. Bring sauce to a slow simmer and allow to simmer or just bubble on low flame for up to 30 minutes. Cream sauces are very delicate and require more attention when reheating. We do not use any artificial thickening agents or binders in our sauce and reheating at a high temperature may cause the sauce to burn or "break". A broken sauce will separate resulting in an oily, grainy texture. When possible, a double boiler is recommended for optimal reheating method.

Ready to Bake Lasagna's, Dinners & Pizzas – For best results, follow the instructions provided on the label as each product time varies. Family Pans & Dinners can be kept in the refrigerator for up to 5 days or stored in the freezer up to 30 days.

Customer service is our #1 priority with PASTA REA, and we are always open to learning new ways to improve. Please feel free to contact us at any time with any questions, concerns or feedback. We would love to hear from you and follow us on social media to see what specials we're cookin' up!

Mangia Bene' - Chef Tony Rea