

M+O 1/2LB Organic Fresh Spaghetti
(Organic durum semolina, water, salt)

Cooking Instructions

Store ingredients in the fridge until ready to cook. Bring a large pot of well salted water to a boil. Warm meatballs & tomato sauce, vodka sauce, marinara sauce, or Bolognese sauce in a separate pan on medium heat until meatballs/sauce are heated through. Stir often to prevent sticking. ***If heating the alfredo or pesto simmer over very low heat to warm before adding over the hot pasta. DO NOT LET IT BOIL! Once the sauce is hot, drop pasta into rapidly boiling water and cook for about 4 minutes for the spaghetti and 5-6 for rigatoni. This is fresh pasta, so it will cook quickly and will not be al dente. Drain pasta but RESERVE a little of the pasta cooking water (about 1/3 cup) to add back to the pasta when you add the hot sauce and toss all together. Combine and serve, add parmesan if desired.

M+O 1/2LB Organic Fresh Rigatoni
(Organic durum semolina, water, salt)

Cooking Instructions

Store ingredients in the fridge until ready to cook. Bring a large pot of well salted water to a boil. Warm meatballs & tomato sauce, vodka sauce, marinara sauce, or Bolognese sauce in a separate pan on medium heat until meatballs/sauce are heated through. Stir often to prevent sticking. ***If heating the alfredo or pesto simmer over very low heat to warm before adding over the hot pasta. DO NOT LET IT BOIL! Once the sauce is hot, drop pasta into rapidly boiling water and cook for about 4 minutes for the spaghetti and 5-6 for rigatoni. This is fresh pasta, so it will cook quickly and will not be al dente. Drain pasta but RESERVE a little of the pasta cooking water (about 1/3 cup) to add back to the pasta when you add the hot sauce and toss all together. Combine and serve, add parmesan if desired.