

# The Noodle twelfth street Market

**Fresh Pasta & Seafood** **by The Noodle**

708 Twelfth Street, Wilmette, IL 60091  
847-251-2228

## Heating / Cooking Instructions

*For proper food safety, please keep all items properly refrigerated below 40 degrees prior to cooking. Always heat then maintain an internal temperature of 160 degrees or higher. Throw away food left out longer than 3 hours.*

**Pasta:** Place fresh pasta in rapidly boiling water for approx. 3 to 5 minutes (until desired tenderness). Remove from water, strain, and toss with a small amount of olive oil or butter to prevent sticking.

**Pasta Sauces & Soup:** Heat on medium temp stove until hot (over 160 degrees).

**Pans of Lasagna:** Place in preheated 350 degree oven “as is” (with the plastic wrap and lid on the pan). Cook lasagna until internal temperature reaches 165 degrees throughout. Heat extra sauce on stove top and pour on top of lasagna prior to cutting.

**Approx. Cooking Time:**      **When Frozen**      **Refrigerator Temp**

Small 2 person pan:              75 minutes              45 minutes

½ Pan (8-12 person size):      90 minutes              70 minutes

Full Pan (16-21 person size): 90 minutes              70 minutes

(reduce time ~15 minutes if using convection oven)

**Garlic Bread Room Temp:** Place garlic bread open-faced on a cookie sheet in a preheated 350 degree oven. Cook for approximately four minutes (three minutes if using a convection oven). For best results, the garlic bread should be removed from the oven moments before it actually looks done. Cut and serve promptly.

**Garlic Bread Frozen:** Leave wrapped in foil package, cook for 10 minutes in preheated 350 degree oven. Cut and serve promptly.

**Market Entrees, Vegetables and Starches:** These items are fully cooked, simply reheat in 350 degree oven until hot (internal temperature over 160 degrees). Most items require about 20 minutes to heat in convection oven (or 30 minutes in conventional oven).

Thank you for your business!

Please feel welcome to call with any questions or comments.