

The Noodle

Fresh Pasta & Seafood

Cafe ♦ Carry Out ♦ Catering

Cooking Instructions

Pasta

Bring a pot of water to a rapid boil. Place the fresh pasta in the boiling water for approximately four to five minutes (until tender). Remove from the water, strain, and place in a serving bowl. Lightly toss the pasta with a small amount of olive oil or butter to prevent it from sticking together.

Pasta Sauces

Heat the sauce until it is just starting to boil.

Pans of Lasagna

Place the pan of lasagna in a 350 degree oven “as is” (with the plastic wrap and lid on the pan). Heat for one hour and ten minutes (fifty minutes if using a convection oven). Large lasagnas are often cut into fifteen or eighteen pieces (three across and five or six the long way). The small lasagnas are often cut into nine pieces.

Garlic Bread

Place the bread open-faced on a cookie sheet in a 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.

Please feel welcome to call with any questions or comments.