

## **“You be the Chef” Pantry Menu Instructions**

### **Storing**

Any of the dry pasta cuts can be stored at room temperature in your dry goods pantry.

Fresh items should be stored in your refrigerator immediately and enjoyed within 48 hours.

### **“You Be the Chef” Meal Preparation Instructions**

1. Follow the directions on the side of the dry pasta box to cook each cut of pasta.
2. Each pound by weight of dry pasta will yield 2 pounds by weight of cooked pasta.
3. 2 pounds by weight of cooked pasta will require 32 fluid oz. of fresh sauce
4. Heat your sauce in a pan on the stove and simmer for 2 to 3 minutes.
5. Toss with cooked pasta and serve with cheese on top.