



HOLIDAY SPECIAL SALE COOKING INSTRUCTIONS

LASAGNA • RAVIOLI • FETTUCCINE

LASAGNA (TRADITIONAL & MEAT LOVERS) Serves 10-12

*This product is fresh-made and is not cooked. Keep Refrigerated.

IF FROZEN, THAW UNDER REFRIGERATION FOR 48 HOURS.

USE OR FREEZE LASAGNA BY DECEMBER 25, 2018.

RECOMMENDED COOKING TEMPERATURE AND TIME

Conventional Oven - 325 Degrees for 1.5 - 1.75 Hours

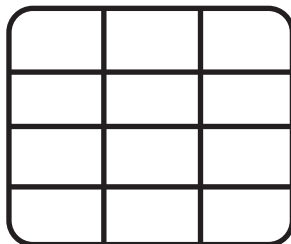
Convection Oven - 300 Degrees for 1.25 - 1.5 Hours

COOKING INSTRUCTIONS

- 1) Preheat oven to recommended temperature.
- 2) Remove lasagna from box.
- 3) Place lasagna onto a baking sheet. **DO NOT** remove foil cover from lasagna during baking.
- 4) Place baking sheet into preheated oven's middle rack.
- 5) Bake Lasagna at recommended time or until the internal temperature reaches 175 degrees.
- 6) Carefully remove lasagna from the oven and let rest for 15 minutes.
- 7) To cut Lasagna, follow the cutting diagram shown.
- 8) Serve with your favorite DelGrosso sauce.

*Ovens vary - Cook times and temperatures may need adjusting.

CUTTING DIAGRAM



RAVIOLI Serves 3-4

KEEP FROZEN

- 1) Place frozen raviolis into 6 qts. of boiling water with 1.5 Tbsp of salt.
- 2) Stir occasionally to prevent sticking.
- 3) When water returns to a boil, let simmer for an additional 11 minutes.
- 4) Remove raviolis from water using a slotted spoon and serve with your favorite DelGrosso sauce.

FETTUCCINE Serves 3-4

KEEP FROZEN

- 1) Add frozen fettuccine to 6 qts. of boiling water with 1.5 Tbsp of salt.
- 2) Stir occasionally to prevent sticking.
- 3) When water returns to a boil, let fettuccine simmer for an additional 5 minutes.
- 4) Strain pasta and serve with your favorite DelGrosso sauce.