

Renata

Tips on cooking our pasta:

- When boiling your water, add enough salt to make it taste like the ocean or salty AF!
- Be sure to break apart your pasta and cook to al dente. Approximately 5-7 minutes.
- Always make sure to reserve a bit of your pasta water. This will likely help with the consistency of your sauce.

How to use our pasta sauce:

Pesto

- Our pesto shines without any reheating. When your pasta is almost done cooking, add the pesto into a medium sized bowl.
- Drain the pasta and add into the bowl. Toss gently and serve!

Amatriciana

- In a medium sized sauce pan, add the sauce. Turn heat to a medium/low and slowly start to simmer. Once the pasta is al dente, strain and add 4 tablespoons of the reserved pasta water to the sauce. This helps with the consistency and flavor! Gently toss, top with cheese and serve!

Pork Ragù

- In a medium sized sauce pan, add the sauce. Turn heat to a medium/low and slowly start to simmer. Once the pasta is al dente, strain and add 4 tablespoons of the reserved pasta water to the sauce. This helps with the consistency and flavor! Gently toss and serve!

Alfredo

- Cream based sauces are tough! Be sure to bring up to temperature slowly and gently. The butter in the sauce will separate from the cream. Once you see this happen, add 3 tablespoons of the pasta water and whisk together. Add the pasta and toss. Right before serving add the breadcrumb and pecorino cheese mix!

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How to re-heat our pizzas:

- **Par-baked** pies should go into a pre-heated oven at 350 degrees for 8-10 minutes. Slice and serve!

- **Frozen** pizzas should be placed in a 400 degree oven for 10 minutes or until cheese is melted. Slice and serve!

How to re-heat our frozen pasta dishes:

Bake from frozen. Place covered aluminum dish in oven at 400 degrees.

Canneloni should be baked for 45 minutes to an hour. For crispier edges, remove cover for last 15 minutes of cooking. Serve and enjoy!

Lasagna should be baked for 1 hour, up to 1.5 hours. For crispier edges, remove cover for last 15 minutes of cooking. Serve and enjoy!

How to re-heat our Chicken Gacciatore

Defrost in fridge for 24 hours. Warm sauce in a medium size pan on low until desired temperature.

If cooking from frozen, defrost for 30 minutes. Combine sauce with 1/4 cup warm water in a sauce pan and cover. Cook on low for approximately 15 minutes.

How to re-heat our Italian Wedding Soup

Defrost in fridge for 24 hours. In a small pot, boil water to cook the orzo. While pasta is boiling, place defrosted soup in pan on medium-high heat. Once orzo is al dente (approximately 7 minutes) strain and add to pot of hot soup. Serve and enjoy!

How to use our bone broth:

Defrost in the fridge for 24 hours.

Can be used as a replacement for water in many recipes or simply enjoyed by drinking.