

## Dave's Cooking Instructions

### PASTA & RAVIOLI

**fresh cut pasta:** bring lots of salted water to a boil, shake off flour & "fluff" pasta if it has started to stick together, drop pasta in boiling water, stir to separate, boil 2-3 minutes

**fresh or frozen ravioli:** *NOTE: fresh ravioli need to be cut apart with a sharp knife before boiling & frozen ravs NEED to be kept frozen!* Bring lots of salted water to a boil, shake off excess flour, drop ravioli into boiling water, stir so there is no sticking and when the water returns to a boil, cook 5-7 minutes, gently remove & serve

FROZEN LASAGNA - it is best to allow lasagnas to thaw in the fridge overnight, but if you can't...

**2 person:** tent with foil, bake @ 425° for 15 minutes, reduce heat to 325°, bake for 30-50 minutes until hot throughout

**family size:** tent with foil, bake @ 425° for 20 minutes, reduce heat to 325°, bake for 1+ hour until hot throughout

### FRESH LASAGNA

**2 person:** tent with foil, bake at 325° for 45 minutes, or until hot throughout

**family size:** loosely cover with foil, bake at 325° for at least 1 hour, or until hot throughout

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