

HOW LONG TO COOK PASTA

dried pasta cooking times

COOKING TIMES ARE BASED OFF OF WATER COMING TO A BOIL FIRST, THEN ADDING DRY PASTA TO COOK

TYPE OF PASTA	MINUTES
ACINI DE PEPE	5-6
CAPELLINI	5-6
EGG NOODLES, REGULAR	8-10
EGG NOODLES, EXTRA WIDE	10-12
ELBOW MACARONI	8-10
FARFALLE	13-15
FETTUCCINE	11-13
FUSILLI	11-13
JAPANESE CURLY NOODLES	4-5
LASAGNA NOODLES	12-15
LINGUINE	9-13
MAFALDA	8-10
MANICOTTI	10-12

TYPE OF PASTA	MINUTES
PENNE	9-13
RADIATORE	9-11
RIGATONI	12-15
ROSAMARINA (ORZO)	8-10
ROTELLE	10-12
ROTINI	8-10
SHELLS, JUMBO	12-15
SHELLS, MEDIUM AND SMALL	9-11
SOBA NOODLES	6-7
SPAGHETTI	8-10
VERMICELLI	5-7
WAGON WHEEL	10-12
ZITI	14-15

refrigerated or fresh

TYPE OF PASTA	MINUTES
CAPELLINI	1-2
FARFALLE	2-3
FETTUCCINE	1-2
LASAGNA	2-3
LINGUINE	1-2
RAVIOLI	6-8
TORTELLINI	8-10

serving sizes

<p>SHORT PASTAS Penne, Rotini, Shells, Wagon Wheels</p> <p>6 TO 7 OZ UNCOOKED = 4 CUPS COOKED = 4-6 SERVINGS</p>
<p>LONG PASTAS Capellini, Linguine, Spaghetti, Vermicelli</p> <p>7 TO 8 OZ UNCOOKED = 4 CUPS COOKED = 4-6 SERVINGS</p>
<p>EGG NOODLES</p> <p>8 OZ UNCOOKED = 4 - 5 CUPS COOKED = 4-6 SERVINGS</p>