

ALFREDO PASTA KIT

a classic cream sauce, fresh pasta and fresh parm.

THINK AHEAD TIP: Our fresh pasta & sauce can be frozen for up to three months before being prepared!

WHAT YOU NEED

- Large Pot
- Mixing Spoon
- Strainer
- 2 Tbsp of Salt

INSIDE YOUR KIT

- Fresh Pasta
- Alfredo Sauce: butter, flour, cream, spices
- Fresh Parm

ALLERGENS: WHEAT
KEEP REFRIGERATED



1 BOIL WATER

Bring a large pot of water and 2 tbsps of salt to a boil over high heat. If your kit has long pasta, we recommend separating bundles before boiling to prevent clumping.



2 COOK PASTA

Add fresh pasta to boiling water, stir, and begin timing. Angel Hair Pasta: 2 minutes, Other Fresh Pasta: 3- 4 minutes. When pasta is tender, drain well.



3 WARM SAUCE

In a pot, add sauce and warm on medium heat for 5-7 minutes. or in the microwave for 3-4 mins. Stir often. Once heated, add cooked pasta and mix together, coating evenly.



4 SPRINKLE PARM

Serve into your favourite bowls, sprinkle on the fresh parm & ENJOY!