

Gluten Free Penne Pasta LC

No. of Students: 50

Pasta 5 boxes (12 oz each)

Salt 1 Tbsp

Instructions for the largest batch:

Fill 1 largest, heavy-bottomed pot 2/3 full with water. Add salt.

At 10 AM turn on the gas and bring the water to a boil. If it is too early to cook the noodles, turn the heat down low to keep the water hot.

10:30 am

Add the noodles to rapidly boiling water with the help of another person. One person should stir until the water returns to a boil. It is good to wait to start this until around 10:30 am, so that pasta will be done close to serving time.

Cook noodles until al dente. Literally, this means “firm to the tooth.” This does not mean crunchy. Please do not overcook the pasta. We don't want it mushy.

Once noodles are cooked, drain immediately in large colanders in the sink. DO NOT RINSE with water and DO NOT coat with oil.

As soon as noodles are drained well, place them in hotel pans for service.