

PASTA RONI.

OLIVE OIL & ITALIAN HERB FLAVOR
with other natural flavors



Try Rice-A-Roni® for another easy homemade meal.

MICROWAVE DIRECTIONS

In 2-quart microwaveable bowl, combine 1 tablespoon of olive oil and 1½ cups water. Microwave uncovered at HIGH 3-5 minutes or until boiling. Slowly stir in pasta and Special Seasonings. Microwave at HIGH 4-5 minutes. Stir. Microwave at HIGH 4-5 more minutes or until pasta is tender. Sauce will be thin. Let stand covered 3-5 minutes before serving.

Microwave ovens vary; adjust times as needed.

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OLIVE OIL & ITALIAN HERB FLAVOR
Linguine with olive oil and Italian herbs
with other natural flavors



Per Serving

190 CALORIES
0.5g SAT FAT 3% DV
630mg SODIUM 27% DV
0g ADDED SUGARS 0% DV

SERVING SUGGESTION

NET WT. 4.7 OZ (133 g)

PASTA RONI.



BEST BEFORE:



PASTA RONI.

OLIVE OIL & ITALIAN HERB FLAVOR
with other natural flavors



We're here to help.
pastaroni.com or 800-421-2444
Please have package available when calling.
Package contains empty space to accommodate pasta to seasoning ratio. This package is sold by weight, not by volume. Contents may settle during shipping and handling.

SAFE HANDLING INSTRUCTIONS:

This product is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from potential bacteria in the product. Do not eat or play with raw product; wash hands, utensils, and surfaces after handling.



smartlabel®



Scan here for more food information or call
1-800-421-2444

Distributed by Golden Grain Co.
P.O. Box 048003 Chicago, IL
60604-8003 U.S.A.
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Nutrition Facts

About 2 (dry) servings per container
Serving size 2.0 oz (56g/about
1 inch circle dry pasta &
1-1/3 Tbsp sauce mix)

	As packaged		As prepared	
Calories	190	250		
		% DV*		% DV*
Total Fat	2g	3%	8g	10%
Saturated Fat	0.5g	3%	1.5g	7%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	630mg	27%	630mg	27%
Total Carb.	37g	13%	37g	13%
Dietary Fiber	2g	6%	2g	6%
Total Sugars	1g		1g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	8g		8g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	20mg	0%	20mg	0%
Iron	2.1mg	10%	2.2mg	10%
Potassium	190mg	2%	190mg	2%
Thiamin	0.36mg	30%	0.36mg	30%
Riboflavin	0.2mg	15%	0.2mg	15%
Niacin	2.4mg	15%	2.4mg	15%
Folate DFE	100mcg	25%	100mcg	25%
Folic Acid	(71mcg)		(71mcg)	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Wheat flour, autolyzed yeast extract, salt, olive oil, butter (cream, salt), nonfat dry milk, red bell pepper, garlic powder, yeast extract, onion powder, dried parsley, parmesan cheese (milk, cultures, salt, enzymes), sugar, natural flavor, potassium salt, whey, soy sauce (soybean, wheat, salt), niacinamide, iron (iii) phosphate, annatto (color), thiamine mononitrate, riboflavin, folic acid. (44082-L02-10)

CONTAINS MILK, SOY AND WHEAT INGREDIENTS.

PASTA STOVE TOP DIRECTIONS

- WHAT YOU NEED -



1 TBSP. OLIVE OIL



1¾ CUPS WATER

1 In medium saucepan, bring water and olive oil to a boil. Then slowly stir in pasta and Special Seasonings. Return to a boil.



2 Reduce heat to medium. Boil uncovered, 10-12 min. or until pasta is just tender, stirring frequently.



3 Sauce will be thin. Let stand 3-5 min. to thicken.

About 2 cups prepared. Enjoy!

MAKE IT A MEAL

SAVORY SHRIMP & ITALIAN HERB PASTA

1. Prepare Olive Oil & Italian Herb Pasta Roni® according to package directions using 1½ teaspoons oil.
2. Meanwhile, in 10-inch nonstick skillet, heat 1½ teaspoons oil over medium heat. Add ½ pound shrimp to skillet and sauté 3 to 4 minutes or until shrimp are opaque, stirring occasionally. Remove shrimp; set aside.
3. Add ¾ cup broth to skillet. Bring to a boil over medium-high heat. Add 1½ cups sugar snap peas or asparagus; continue cooking, uncovered, about 3 minutes or until liquid is reduced and vegetables are crisp-tender, stirring occasionally.
4. Combine shrimp and vegetable mixture with cooked pasta. Garnish with basil (optional).

Find more ideas at pastaroni.com/recipes

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