WASTE LESS, TASTE MORE 027

# Give Extra Pasta a Baked Finish



CHANGE THE PRESENTATION FOR ANOTHER MEAL.

If you cook more pasta than your dinner guests eat, use a suitable portion in a baked pasta dish. Choose a sauce and additions that work with its shape and existing seasoning.

### 1 Start with the pasta you have

Check whether it is plain or already sauced. Consider its shape before choosing a baked pasta recipe.

**Why:** Short tubes, ribbons, and filled pasta behave differently in a baking dish.

### 2 Add moisture thoughtfully

Use the recipe to guide the sauce, cheese, and other additions. Account for any sauce already coating the pasta.

**Why:** The finished dish should be cohesive without becoming dry or overly wet.

### 3 Bake and serve as a new plate

Heat thoroughly to 165°F when using leftovers. Serve a neat portion with lightly dressed greens.

**Why:** A golden surface and fresh accompaniment give the meal a different character.

## KITCHEN NOTES

### Match the additions

Roasted vegetables may suit a tomato-based bake; mushrooms may work with a creamy sauce.

### Choose the serving dish deliberately

Use individual oven-safe dishes or one baking dish, depending on the recipe and occasion.

### Finish simply

A little fresh basil or parsley can connect the baked dish to its salad.

**THE PLATING MINDSET**

A new cooking method and serving arrangement can give extra pasta its own occasion.

Reheating: USDA FSIS (linked in PDF)