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GEORGETTI'S PASTA & SAUCE MARKET

Located at:
1095 Cinnaminson Avenue
Cinnaminson, NJ 08077

⇒ *Cooking Times* ⇐

Ravioli & Tortellini

In a large pot, bring water to a boil. Once boiling, add 1 or 2 tablespoons of salt to the water for taste. Add the ravioli or tortellini, give an initial stir and then stir occasionally throughout cooking. Once the ravioli or tortellini begin to float, give them approximately 5-7 more minutes. Then strain them, toss with sauce and serve.

Potato or Cheese Gnocchi

In a large pot, bring water to a boil. Once boiling, add 1 or 2 tablespoons of salt to the water for taste. Add the gnocchi, give an initial stir and then stir occasionally throughout cooking. Once the gnocchi begin to float, give them approximately 4 more minutes. Then strain them, toss with sauce and serve. (If you like your gnocchi a bit softer, add another minute or two.)

Minute Meals

Remove plastic wrap and pop the plastic lid. Microwave the meal in its container for approximately 5-7 minutes from frozen.

Lasagna & Baked Penne Dishes

Preheat the oven to 350 °. Remove the plastic lid. Recover the dish with plastic wrap, followed by tin foil. Place the dish on a cookie sheet with a thin layer of water (this helps to even the cooking time). Once the oven is ready, bake the **family size lasagna** for approximately 1 hour and 45 minutes to 2 hours. For the **2-3 person lasagna**, bake for approximately 1.5 hours. For **baked penne**, bake for approximately 45 minutes to 1 hour. Thawing these dishes may only shave about 10-15 minutes off the cooking time. Keep in mind, all ovens are different and cooking times may vary.

Fresh Cut & Dry Pastas

In a large pot, bring water to a boil. Once boiling, add 1 or 2 tablespoons of salt to the water for taste. Add the pasta, give an initial stir and then stir occasionally throughout cooking. **For fresh cut pasta, check the chart below.** Cooking time for dry pasta is approximately 10-12 minutes. When the pasta has finished cooking, toss with sauce and serve. (If you like your pasta al dente, add another 30 seconds or so.)

Fresh pasta cooking times (listed in minutes) are found below.

Pasta Type Cut	Original	Egg White	Spinach	Whole Wheat	Hot Pepper	Lemon Pepper	Tomato Basil	Black Squid
Angel Hair	1-1.5	1-1.5	1	1.5-2	X	X	X	1.5-2
Spaghetti	1.5	1.5	1.5	2-2.5	X	X	X	2-2.5
Linguini	1.5-2	1.5-2	1.5-2	2.5-3	1.5-2	1	1	2.5-3
Fettuccini	2-2.5	2-2.5	2-2.5	3-3.5	2-2.5	1.5	1.5	3-3.5
Tagliatelle	3-3.5	3-3.5	3-3.5	3.5-4	3-3.5	1.5-2	1.5-2	3.5-4

Stuffed Shells

Place one layer of stuffed shells in a baking dish and cover with desired sauce. Bake the shells on 350 ° for approximately 20-30 minutes. If you want to shave a few minutes off the cooking time, you can defrost the shells in the microwave before baking them.

Frozen Soups

Pop the plastic lid and microwave for approximately 6-10 minutes from frozen, giving an occasional stir. Thawing the soup prior to microwaving is optional and will reduce the cooking time.

Meatballs & Sausage

Meatballs and sausage are already fully cooked, so they just need to be heated. From frozen, microwave the meatballs or sausage for approximately 2-3 minutes. They can be cooked in the bag by poking a hole to let air out or in a microwave safe dish. If you thaw the meatballs, cooking time will be reduced.

Pizza Bread

Preheat the oven to 350 °. When the oven is ready, place the pizza bread on a baking sheet and cook for approximately 10-15 minutes.

1/2 Baked Bread & Dinner Rolls

Preheat oven to 350 °. When the oven is ready, bake the bread or rolls for approximately 5-10 minutes. Bake olive breads and sundried tomato breads for approximately 10-15 minutes.