



Spaghetti Marinara Kit

with Freeze Beef

DIRECTIONS for 2 Servings:

3 oz spaghetti, 1/2 cup sauce mix, 4 cups water.

Add spaghetti to boiling water. Boil 6 minutes. Stir in sauce mix. Reduce heat to a low boil. Cook for 9-12 minutes.

Refrigerate after opening.

INGREDIENTS: Spaghetti (semolina, durum flour, enriched with iron [ferrous sulfate] and B vitamins [niacin, thiamine mononitrate, riboflavin, folic acid]), dehydrated tomato paste, freeze dried beef chunks (salt added), salt, chopped onion, sugar, modified food starch, garlic powder, oregano, parsley, olive oil flavor (maltodextrin, modified food starch, natural flavor), citric acid.

Contains allergen: Wheat.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Nutrition Facts			
Serving Size: 1.5oz pasta + 1/4 cup sauce mix (67g)			
Servings Per Container: 20			
Amount Per Serving			
Calories 230		Calories from Fat 15	
		% Daily Value*	
Total Fat	2g		3%
Saturated Fat	0.5g		3%
Transfat	0g		
Cholesterol	10mg		4%
Sodium	1160mg		48%
Total Carbohydrate	42g		14%
Dietary Fiber	3g		11%
Sugars	1g		
Protein	12g		
Vitamin A	2%	• Vitamin C	4%
Calcium	4%	• Iron	45%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 50° and 60° F (ideal humidity 15%). Sealed: to 25 years / Opened: to 1 month refrigerated

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

20 SERVINGS
NET WT. 2 LBS 15.84 OZ (1.35 kg)