

Pasta Solutions for Healthcare

- Regular and purée recipes for IDDSI Levels 4-7
- Dump and go! No preboiling the pasta. No prep pan cleanup.
- Labor savings with consistent finished recipe
- Restaurant quality with fresh cheese added
- Holding times of 2+ hours maintaining pasta texture

Watch Training Videos
& Request Samples at
RubiconFoods.com



Macaroni & Cheese Base Mix #18104



Regular M&C



Purée M&C

Simply heat Rubicon purée pasta mix, cheese mix and water. Full recipe on back.



5 lb. Box.
12 month shelf life

Alfredo Base Mix #19104



Regular Alfredo



Purée Alfredo

Simply heat Rubicon purée pasta mix, alfredo mix and water. Full recipe on back.



5 lb. Box.
12 month shelf life

Macaroni & Cheese Recipes



Regular M&C



Recipe Weight Per Case: 69 lbs. (1,104 oz.)

Recipe Nutrition for 1 Cup (252g)

Calories 305 • Total Fat 10g
Cholesterol 22mg • Sodium 605mg
Total Carbs 42g • Fiber 2g
Sugars 6g • Protein 10g

Convection or Steamer Oven Preparation

Pan Requirement: 4" 1/2 Steam Table Pan. No other preparation pans required.

Yield: (11) 1 Cup Servings (252g including water)

Rubicon Macaroni & Cheese Base Mix #18104	1 1/2 cups (200g)
Dry and Uncooked Elbow Pasta (Food Service Grade)	16 oz.
Hot Water (195° - 205° F)	8 cups
American Cheese or Custom Blend (in small pieces)	8 oz.

1. Combine the dry uncooked elbow pasta and macaroni & cheese base mix into a 4" 1/2 steam table pan.
2. Whisk in the **195° - 205° F hot water** until well blended.
3. For steamer oven, cover and cook for 20-25 minutes.
4. For convection oven, cover and place in oven at 350° F for 30 minutes.
5. Remove from oven and melt in the American cheese or custom blend.
6. Cover and place on the serving line or hold in a warming oven for 15 minutes. Ready to serve.

Purée M&C



Recipe Nutrition for 3.25 oz. #10 Scoop (130g)

Calories 120 • Total Fat 4g
Cholesterol 2mg • Sodium 345mg
Total Carbs 24g • Fiber 1g
Sugars 3g • Protein 3g

Stovetop or Kettle Preparation

Yield: (5) 3.25 oz. #10 Scoops (130g per serving)

Rubicon Macaroni & Cheese Base Mix #18104	1/2 cup (65g)
Rubicon Purée Pasta Mix #20213	3/4 cup (120g)
Tap Water	2 cups (472g)

1. Pour tap water into a stovetop pan.
2. Add in the macaroni & cheese base mix and slowly whisk in the purée pasta mix.
3. While continuing to stir on medium heat, bring the mixture to **180° - 190° F**.
4. Transfer to a serving pan and hold covered on the serving line according to state regulations.
5. Serve using a #10 scoop.
6. For optional purée shaped macaroni & cheese, run the #10 scoop through the shaping ricer onto the plate. (Shaping ricer supplied upon request by Rubicon Foods.)

Training videos available at www.rubiconfoods.com/trainingvideos.

Contact us for samples or questions.

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Alfredo w/ Penne Recipes



Regular Alfredo



Recipe Weight Per Case: 69 lbs. (1,104 oz.)

Recipe Nutrition for 1 Cup (252g)

Calories 305 • Total Fat 12g
Cholesterol 24mg • Sodium 605mg
Total Carbs 40g • Fiber 2g
Sugars 4g • Protein 8g

Convection or Steamer Oven Preparation

Pan Requirement: 4" 1/2 Steam Table Pan. No other preparation pans required.

Yield: (11) 1 Cup Servings (252g including water)

Rubicon Alfredo Base Mix #19104	2 cups (200g)
Dry and Uncooked Penne Pasta (Food Service Grade)	16 oz.
Hot Water (195° - 205° F)	8 cups
Cream Cheese	8 oz.
Parsley Flakes (Optional)	2 tsp.

1. Combine the dry uncooked penne pasta and alfredo base mix into a 4" 1/2 steam table pan.
2. Whisk in the **195° - 205° F hot water** until well blended.
3. For steamer oven, cover and cook for 20-25 minutes.
4. For convection oven, cover and place in oven at 350° F for 30 minutes.
5. Remove from oven and melt in the cream cheese.
6. Add the optional parsley flakes.
7. Cover and place on the serving line or hold in a warming oven for 15 minutes. Ready to serve.

Purée Alfredo



Recipe Nutrition for 3.25 oz. #10 Scoop (128g)

Calories 110 • Total Fat 4g
Cholesterol 3mg • Sodium 410mg
Total Carbs 21g • Fiber 1g
Sugars 2g • Protein 3g

Stovetop or Kettle Preparation

Yield: (5) 3.25 oz. #10 Scoops (128g per serving)

Rubicon Alfredo Base Mix #19104	1/2 cup (50g)
Rubicon Purée Pasta Mix #20213	3/4 cup (120g)
Tap Water	2 cups (472g)

1. Pour tap water into a stovetop pan.
2. Add in the alfredo base mix and slowly whisk in the purée pasta mix.
3. While continuing to stir on medium heat, bring the mixture to **180° - 190° F**.
4. Transfer to a serving pan and hold covered on the serving line according to state regulations.
5. Serve using a #10 scoop.
6. For optional purée shaped alfredo fettuccini, run the #10 scoop through the shaping ricer onto the plate. (Shaping ricer supplied upon request by Rubicon Foods.)

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