

CERTIFIED ORGANIC
SPIRALS
WHOLE WHEAT PASTA

Have a Grain Day!

HODGSON MILL

CERTIFIED ORGANIC
SPIRALS
WHOLE WHEAT PASTA

Delicious
Whole Grain
Flavor



Milled Flax Seed Adds
500 mg Omega-3s
Per Serving

HODGSON MILL

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Have a Grain Day!

Enjoy our wholesome, delicious pasta made from premium USDA organic whole wheat and organic milled flax seed. We enjoy being your partner in good health!



Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease.



Certified by the
Whole Grains Council
to have 54 grams or
more per serving.



Hodgson Mill is a
family owned company
expertly milling grain
since 1882.



Hodgson Mill promises
wholesome, delicious,
quality products from
America's Heartland.

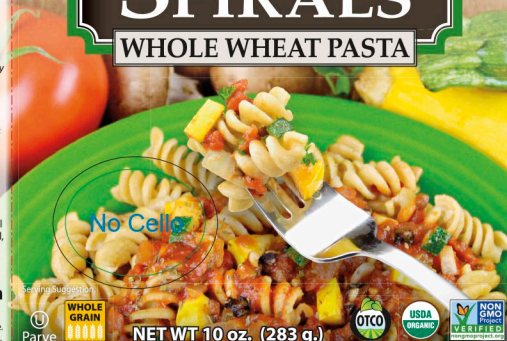
Look for the entire line of Hodgson Mill products in the Flour, Corn Meal, Cereal, Pasta, Side Dish, Baking Mix and Gluten Free sections of your supermarket, or visit us online!

HodgsonMill.com

This package sold by weight, not by volume.
Contents may vary during shipping.

NEW LOOK!
SAME GREAT TASTE!

CERTIFIED ORGANIC
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NET WT 10 oz. (283 g.)



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USE BY:

HODGSON MILL



1290K

Nutrition Facts

Serving Size 2 oz. dry (57g)
Servings Per Container 5

Amount Per Serving

Calories 220 Calories from Fat 30

% Daily Value*

Total Fat 3.5g 5%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 40g 13%

Dietary Fiber 7g 28%

Sugars 1g

Protein 6g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 15%

Thiamin 20% Niacin 25%

Magnesium 20% Manganese 70%

*Percent Daily Values are based on a diet of other people's secrets.

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— Directions —
Bring 4 quarts of water to boil. Salt to taste (optional). Add contents of package to boiling water; stir vigorously until water boils again (approximately 30 seconds). Cook 7 to 9 minutes or until desired tenderness. DO NOT OVERCOOK. Drain. (Rinsing lowers vitamin content.)
Yield: 5 servings.

— Veggie Mushroom Tomato Sauce —
1 Tbsp. olive oil
2 medium onions, chopped
2 cups mushrooms, diced
1 medium bell pepper, chopped
2 cups zucchini or summer squash, chopped
1 can (15 oz.) tomato sauce
1 can (28 oz.) chopped tomatoes, undrained
1 can (6 oz.) tomato paste
1/2 cup water
2 tsp. Italian seasoning
2 tsp. sugar
1/4 tsp. garlic powder
1/4 tsp. ground black pepper

In large skillet over medium heat, heat 1 Tbsp. olive oil. Add onion, mushrooms, bell pepper and zucchini and sauté until onions are tender and translucent. Stir in rest of ingredients; bring to a boil. Reduce heat; simmer 20 minutes, stirring occasionally. Serve over 1 box (10 oz.) cooked Hodgson Mill Organic Whole Wheat Spirals. Yield: 5-6 servings.

— Caprese Pasta Salad —
1 box Hodgson Mill Organic Whole Wheat Spirals
4 Tbsp. olive oil, divided
3 cloves garlic, minced
2 cups cherry tomatoes, halved
8 oz. fresh mozzarella, cubed
1/2 cup fresh basil, chopped
3 Tbsp. olive oil
2 tsp. white wine vinegar
Salt and pepper, to taste

Cook pasta according to package directions. Drain, and toss with 1 Tbsp. olive oil. Heat a small pan over medium heat, and add 1 tsp. olive oil. Add garlic and cook until soft and fragrant, about 2-3 minutes. Set aside. In a large bowl, combine cooked pasta, garlic, tomatoes, mozzarella, and basil. Drizzle with olive oil and vinegar, season to taste, and stir to combine. Serve warm or cold. (If serving cold, you may wish to keep all ingredients separate until just before serving.)
Yield: 6-8 servings.

Options: To make it a meal, try adding 1 cup diced cooked chicken breast, or 1 can (15-oz.) cooked chickpeas.

