

Nutrition Facts
About 6 servings per container
Serving size 2 oz. dry (57g)

Amount per serving	Calories 220
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 5mg	0%
Total Carbohydrate 39g	14%
Dietary Fiber 5g	18%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 2mg	10%
Potassium 240mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:
Whole Grain Durum Wheat Flour, Dry Egg Yolk.

CONTAINS: Egg, Wheat

Hodgson Mill, Inc., 1100 Stevens Ave.
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Our Customer Service Team is always happy to hear from you. Comments and questions welcome.

Produced in a peanut/tree nut free facility.
Produced on shared equipment.
May contain traces of soy.

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Traditional Taste & Whole Grain Nutrition

Good Source of Fiber

NEW LOOK!
SAME GREAT TASTE!

WHOLE WHEAT
WIDE EGG NOODLES
PREMIUM PASTA

Perfect for Casseroles,
Stroganoff & Chicken Soup!

NET WT 12 oz. (340 g.)

Parve

WHOLE GRAIN

Directions:

Boil 4 quarts of water. Salt to taste (optional). Add pasta to boiling water, stir vigorously until water boils again (approximately 30 seconds). Cook 7-10 minutes, or until desired tenderness. Drain.

Have a Grain Day!™

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 have settled during shipping.

— Egg Noodles with Almonds —

- 1 pkg. (12 oz.) Hodgson Mill®
Whole Wheat Wide Egg Noodles

1/2 cup butter
- 1 cup slivered almonds

2 Tbsp. poppy seeds

3/4 tsp. salt

Prepare pasta according to package directions; drain. Melt butter in a large skillet or saucepan. Add almonds and cook over low heat until they are lightly browned. Add poppy seeds and salt, then stir in noodles. Yield: 6 to 8 servings.