

Have a Grain Day!

Hodgson Mill Whole Wheat Pastas are made from the whole grain, including the wheat germ and bran fiber. This provides you with a nutritious and delicious way to meet the 6 to 11 daily servings of grain products suggested by U.S. Gov't Dietary Guidelines, and provides a significant source of dietary fiber.

MARINATED BEEF AND PENNE SALAD

- 1 12 oz. box Hodgson Mill Whole Wheat Penne 2 Tbsp. Dijon mustard
- 2 Tbsp. vegetable oil
- 3 Tbsp. lemon juice
- 2 Tbsp. red wine vinegar
- 1/2 cup chopped fresh parsley
- 1 Tbsp. fresh chopped oregano
- 1 Tbsp. fresh chopped thyme
- 2 cups fresh mushrooms, sliced
- 2 cups cooked round steak or roast beef, slivered
- 2 cups snow peas, chopped 1 each red and yellow pepper, seeded and julienne
- Salt and pepper to taste

Prepare pasta according to package directions, drain. In a large bowl, mix oil, lemon juice, vinegar, parsley, oregano, thyme, mustard, mushrooms, and beef. Add snow peas and peppers and mix. Add pasta and mix again. Serve immediately or refrigerate for one hour and serve cold. Serves 8.

WHOLE GRAIN & GOOD FOOD®

WHOLE WHEAT **PENNE**

COOKING INSTRUCTIONS:

Boil 4 quarts of water. Salt to taste (optional). Add contents of package to boiling water; stir vigorously until water boils again (approx. 30 seconds). Cook 7 to 9 minutes or longer until desired tenderness. DO NOT OVERCOOK. Drain.

> NO PRESERVATIVES, ARTIFICIAL COLOR OR FLAVOR ADDED.

INGREDIENTS: 100% DURUM WHOLE WHEAT FLOUR

Allergen Information: Contains Wheat. Produced on shared equipment that uses eggs. Produced in a peanut/tree nut free environment.

Nutrition Facts

Serving Size: 2 oz. dry (57g) Servings Per Container: 6

Amount Per Serving	
Calories 210 Calories From	Fat 15
% Da	aily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 41g	14%
Dietary Fiber 6g	24%

Sugars 1g Protein 9g Vitamin A 0% Vitamin C 0% Calcium 2% Thiamine 20% Riboflavin 4%

Niacin 15% *Percent Daily Values are based on a 2,000 calorie diet.

www.HodgsonMill.com



WHOLE WHEAT PENNE

RICH IN WHOLE GRAIN

TO HELP REDUCE THE RISK OF HEART DISEASE AND CERTAIN CANCERS.

"Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat and cholesterol may disease and certain

100% All Natural • 100% Made In America



100% DURUM WHOLE WHEAT PASTA

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DURUM is the hard spring wheat grown in the Northern states and used in the world over to make the best pastas available. Since DURUM WHEAT is available in less abundance than other types of wheat, many commercial pasta makers use blends of hard winter wheat to cut costs. Hodgson Mill® pastas are made using the wheat germ and bran fiber, thereby retaining all the nutrients and goodness that nature so bountifully supplies. White pastas do not include this very important wheat germ and bran fiber, thereby throwing away the major part of many of the nutrients and

Hodgson Mill® pastas are made from 100% DURUM WHEAT. It is as nature intended wheat to be. Hodgson Mill® adds no preservatives, colors, softeners or conditioners. Our superior taste comes only from the high quality

much of the natural flavor.

WHOLE WHEAT WHOLE GRAIN

Our Superior Taste Begins With #1 USDA Premium Wheat



OUR GUARANTEE

Hodgson Mill, Inc. is dedicated o satisfying consumer demand for fine quality, healthy food products. If for any reason you are not satisfied with this product, we'll make it right. Simply send the complete bottom of this box and your purchase price to:

> Hodgson Mill, Inc. I I 00 Stevens Avenue Effingham, IL 62401 (800)525.0177 www.HodgsonMill.com

WHOLE WHEAT PENNE



USE BY:





PRESS IN

AND PULL UP

CHICKEN PASTA

1/8 tsp. garlic powder 1/2 tsp. black pepper 1 pound boneless, skinless chicken

1 12 oz. box **Hodgson Mill Whole Wheat Penne**

breast, cubed

2 tsp. vegetable oil, divided

1 cup celery, sliced 1/2 cup red onion, chopped 1 cup low-fat mayonnaise 1 cup low-fat bleu cheese

salad dressing

2 Tbsp. bleu cheese, crumbled

Prepare pasta according to package directions. While pasta is cooking, combine paprika, salt, garlic powder and pepper, sprinkle over chicken, stirring to coat. Add 1 teaspoon of oil to a large skillet and heat over medium to high heat. Add chicken to skillet and sauté, stirring frequently, until chicken is golden brown and cooked through, about 4 minutes Add hot sauce: cook 1 minute.

Add hot sauce; cook 1 minute. Remove chicken from skillet. Add

remaining teaspoon of oil to skillet add celery and onion and sauté

Combine mayonnaise, dressing and milk in a small bowl. Add to vegetables in skillet. Add chicken. Stir

constantly and cook until heated. When pasta is done, drain and return

to pot. Add contents of skillet to pot and mix well. Transfer to serving

dish and sprinkle with bleu cheese Serve immediately. Serves 6.

1-2 tsp. hot sauce

3/4 cup skim milk

tsp. paprika











Magenta

Black