

CRACKED PEPPER CACIO E PEPE SPAGHETTI

This Cacio e Pepe Butter Sauce Spaghetti pairs Land O' Lakes' Butter Sauce with Sandridge's Fully Cooked Spaghetti, Parmesan, and cracked black pepper for a rich, restaurant-quality dish built on simplicity and speed. It's a globally-inspired staple that executes in minutes, giving operators an easy, high-margin pasta option guests keep coming back for.



Ingredients:

- 1 pouch (32 oz.) Land O' Lakes® Butter Sauce
- 5 lbs. Sandridge Fully Cooked Spaghetti
- 1½ cups Parmesan, Finely Grated
- 2 tbsp. Black Pepper, Coarsely Cracked
- 1 tsp. Kosher Salt

Instructions:

1. Heat Butter Sauce to 165°F using desired method.
2. Toast cracked black pepper in a dry pan for 30-60 seconds until fragrant.
3. Add Sandridge Fully Cooked Spaghetti to the Butter Sauce; toss to coat and heat through.
4. Remove from heat; toss in Parmesan and toasted pepper until the sauce is smooth and creamy.
5. Season with salt and serve immediately.



Product	Description	Code #	Pack Size
 Tavolini® Fully Cooked Spaghetti	Fully cooked, al dente spaghetti noodles.     	835910	4/5 lb

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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