

# BEST PRACTICES

## Stovetop and Tilt Skillet

### WHOLE GRAIN-RICH PASTA

#### Stovetop

**Best cook method for all pasta types and shapes and used to batch cook small amounts of pasta.**

Bring cooking water to a boil before adding pasta. Stir pasta occasionally as it's cooking.

Use pot lids to decrease the time needed to bring the water to a boil.

Have a rolling cart available to transport heavy pots to an available sink for draining.

Drain pasta as quickly as possible to prevent overcooking the pasta.



#### Tilt Skillet

**Works well for all types and shapes of pasta and can be used to cook large amounts of pasta or batch cook smaller amounts.**

Bring cooking water to a boil before adding pasta. Stir pasta occasionally as it's cooking.

Perforated hotel pans can be used to easily insert and remove small batches of pasta from the boiling water.

If cooking large batches, include drain time in the total cooking time to avoid overcooking the pasta.

Avoid cooking multiple batches of pasta in the same cooking water,  
as this can lead to undesirable texture and mouth feel.



#### Work Safety Reminders

Always use **dry** and **clean** pot holders or kitchen towels. Wet or soiled rags conduct heat easily and can burn skin.

Be vocal when opening steamer and oven doors or moving hot pots and pans. For example,  
say loudly "hot pot" in order to limit the risk of injury to yourself or others.

Use a rolling cart to safely transport hot hotel pans or pots.

Don't hesitate to ask for help. If an oven rack is too tall or a pot is too heavy, ask for assistance  
to limit the risk of injury to yourself or others.



TEXAS DEPARTMENT OF AGRICULTURE  
COMMISSIONER SID MILLER

This product was funded by the USDA. This institution is an equal opportunity provider.