



Canadian Family Business

Artisan Wild Rice Egg Penne

Ingredients

- All 100% Natural
- Stone ground Canadian wild rice flour
- World renowned Canadian durum wheat semolina
- Farm fresh Canadian organic free run eggs

Cooking Instructions

1. In a large pot, bring 5 litres of water to a boil. Add 1 tbsp salt.
2. Add Floating Leaf Artisan Wild Rice Egg Penne to boiling water. Stir occasionally. Cook 8-10 minutes until 'al dente', or tender but firm.
3. Drain.
4. Top with your favourite pasta sauce & serve.

- Great holding time once cooked
- Nutty flavour
- Great with any sauce
- Texture is firm to the bite
- Free of cholesterol
- 100% natural

UNIT SIZE	CASE PACK
454 g	10



Restaurant quality



Nutrition Facts	
Valeur nutritive	
Per 1/8 of package (57 g) / par 1/8 de paquet (57 g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 220	
Fat / Lipides 2.5 g	4%
Saturated / saturés 0.5 g	3%
+ Trans / trans 0 g	
Cholesterol / Cholestérol 75 mg	
Sodium / Sodium 35 mg	1%
Carbohydrate / Glucides 41 g	14%
Fibre / Fibres 2 g	8%
Sugars / Sucres 0 g	
Protein / Protéines 9 g	
Vitamin A / Vitamine A	2%
Vitamin C / Vitamine C	0%
Calcium / Calcium	4%
Iron / Fer	15%

454g



Floating Leaf eatwildrice.ca

