



## Best Ways To Store Your Pasta

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Storing or transporting pasta can be tricky if you don't know what you're doing. Pasta can be sensitive, not only because you have to preserve the flavors, but also the texture and consistency of the noodles. When stored for too long, the pasta can get stiff and even stick together. You can also get soggy pasta if the pasta is not served and consumed within a certain period of time. Here are a few tips on how to transport your cooked spaghetti, while preserving all its yummy goodness.



### **Cooling before Storing**

One of the important tips to remember about storing spaghetti is to let it cool before you store and seal it in any container. Then, let it cool before you seal the container. This way, you can preserve the pasta for a longer period, as well as prevent the pasta from getting soggy. When you seal the pasta while it is still warm, moisture retention can occur and the water will make your pasta soggy—and everyone knows that the perfect pasta consistency is al dente, not soggy.



### **Using an Airtight Container**

When storing your pasta, make sure that you keep it stored in an airtight container, keeping out air and other elements that can lead to the deterioration of the pasta consistency. Among the best airtight containers that you can use are Tupperware containers and zip lock bags—make sure all of them are sealed tight.



### **Separate Pasta from the Sauce**

It is advisable to store the pasta noodles separately from your [Del Monte Spaghetti Sauce](#) when you transport or store it. Not only will this help in preserving the dish, it also helps in maintaining the flavor of the sauce and texture of the spaghetti noodles. This also extends the lifespan of your dish.



### **Freezing Casserole**

When you are transporting or storing casserole pasta dishes, such as Del Monte's [Cheesy Baked Spaghetti](#), you can actually store them in the casserole dish itself. Just make sure that the dish is covered airtight, with either saran wrap or foil. The best way to store these kinds of dishes is to freeze them in the container. By freezing your pasta this way, you can extend the lifespan for as long as 2-3 months. And when it's time to reheat, you just remove the plastic or foil cover and pop it on the stove.

#### **Sources:**

*Pasta Handling, Safety and Storage* <http://www.recipe-tips.com/kitchen-tips/t-166/pasta-handling-safety-storage.asp>

*Storing Cooked Pasta* <http://www.bhg.com/recipes/how-to/food-storage-safety/storing-cooked-pasta/>