

Preparing Leo's Gluten Free (GF) Pasta



Step 1 Obtaining GF Pasta

- Clean surfaces and kitchen items in hot, soapy water to avoid cross contact
- Wash hands before handling GF foods
- Use clean gloves to remove Leo's Gluten Free Pasta from freezer



Step 2 Cooking GF Pasta

- Use designated GF pots for boiling water
- Do NOT use regular pasta water for cooking Leo's Gluten Free Pasta
- Cook Leo's Gluten Free Pasta as per instructions
- Use designated GF strainers, utensils, boards & cookware



Step 3 Preparing GF Dish

- Use designated GF sauté pans for dish preparation
- Ensure GF ingredients during food preparation
- If at a restaurant, confirm with chef and/or server that dish is 100% gluten free



Educational content developed by *GlutenFree Passport*, a global health consulting firm specializing in innovative client solutions for the hospitality, food service and manufacturing industries. Creators of the multi-award winning *Let's Eat Out* series of mobile apps, ebooks and books trusted by customers in 60-plus countries. Visit www.GlutenFreePassport.com for more information.