Savory spaghetti nests: serving plan

Use this page to plan portions and a safely cooked serving. The linked recipe includes one egg in each nest.

1 CHECK THE RECIPE

Choose the linked spaghetti-nest recipe and check the pan size, number of nests and ingredients before shopping. That recipe places one egg in each nest. Check allergens and the pan maker’s oven rating.

2 PREPARE AND COOK SAFELY

Follow the linked recipe for ingredients and preparation, but note that it calls for a runny yolk. FDA guidance recommends cooking eggs until both whites and yolks are firm and egg dishes to 160°F. This safety adjustment has not been tested for its cooking time or texture.

3 CHECK BEFORE SERVING

Use a food thermometer to check the egg dish reaches 160°F; make sure the egg whites and yolks are firm. Cool enough to handle before lifting. Refrigerate perishable leftovers promptly and check ingredients for wheat, egg, dairy and other allergens.

MY SERVING PLAN

Guests / portions: _____

Allergens to check: _____

Pan size / oven rating: _____

Temperature checked / serving time: _____

Recipe: bbcgoodfood.com/recipes/2066655/spaghetti-nests

Egg safety: fda.gov/food/buy-store-serve-safe-food/what-you-need-know-about-egg-safety

figurenook.com/guides/savory-spaghetti-nests-serving-plan/