



New York-Based Artisan Pasta Maker Sfoglino Wins Two Good Food Awards

Sfoglino Wins a Total of Two Good Food Awards for Two Different Pastas, including Kale Penne and Turmeric Reginetti

PORTLAND, OR; April 22nd, 2023 — We're excited to share the news that acclaimed American pasta maker [Sfoglino](#) has won 2 awards at The Good Food Foundation's [Good Food Awards 2023](#), for their Kale Penne pasta and Turmeric Reginetti. The Good Food Awards recognize American craft food products that honor social and environmental responsibility, celebrate craftsmanship and bring communities together. Sfoglino's pastas meet the highest standards of the foundation, as they are crafted from locally sourced North American grains, using traditional Italian pasta-making technique.

Sfoglino – a favorite pasta of renowned chefs across the country – partners with small farms to source North American organic grains and utilizes traditional Italian pasta-making techniques, resulting in pasta with more complex flavor and satisfying texture, compared to other mainstream brands. Based in New York's Hudson Valley, Sfoglino keeps all aspects of production local and uses grains grown and milled in North America. In addition to being available at retailers like Whole Foods, Sfoglino has recently expanded into major retailer Walmart, which reflects the growing interest among businesses and consumers alike for specialty American-made foods.

Sharing some of Sfoglino's beloved and creative pasta shapes, including the *Kale Penne*, and Turmeric Reginetti below:

- [Kale Penne](#) – A vibrant green colored pasta with diagonally angled ends, a hollow center and recurring ridges to scoop and hold sauce with each turn of the fork. Literally meaning “quills,” in reference to the razor edge of quill ink pens, this penne pairs beautifully with pesto, a marinara sauce, or use it as the base of your next pasta salad.
- [Turmeric Reginetti](#) – Ribbon shaped pasta made with Pragati Turmeric in collaboration with Diaspora Co, that is beautiful to behold and complements any sauce.
- [Cascatelli](#) — A totally new pasta shape invention made in collaboration with *The Sporkful* food podcast host Dan Pashman. The launch in Walmart more than doubles the number of stores now carrying this pasta sensation.
- [Trumpets](#) — Holds its shape in fluted petals like a flower or a horn. It is exceptionally fanciful with its frills and delicious when accompanied by a thick cheese sauce, baked in a casserole or tossed with vegetables, beans and lentils in a pasta salad.
- [Radiators](#) – Traditionally named radiatore, after old cast-iron steam radiators, Sfoglino's radiators have nooks and ruffled edges that capture extra sauce to offer a superb bite every time. Great for chunky tomato sauces, add hunks of bacon and sausage, or combine with arugula, tomato and onion.

For more detail on Sfoglino, visit [Sfoglino.com](#), and follow Sfoglino on Instagram [@sfoglino](#).