

Protection Pointers by Glad®

How Long Does Pasta Sauce Last in the Fridge?

Wondering how to store fresh pasta and sauce? Follow these tips. And just to be safe, start with a good 20 second hand washing to ensure delicious food is the only thing you're saving for later.



How to Store Pasta Sauce

From sourdough bread to homemade banana bread, there's more than one way to An unopened store bought jar of pasta sauce can be placed in your cupboard until you're ready to use it. But once opened, that store bought jar should be kept in your fridge. Homemade pasta sauce can be kept in a plastic bag, like Glad® Flex'n Seal Gallon Bags, and should always be refrigerated.



How to Store Fresh Pasta in the Fridge

Wondering how to store pasta? If you have homemade pasta and plan to use it soon, simply put it in an airtight container in the fridge and use within three days.

When it comes to storing pasta that's been cooked, start by letting it cool. Then place it in a plastic bag, such as Glad® Flex'n Seal Gallon Bags. Next, drizzle with your oil of choice to prevent the pasta from sticking to one another and squeeze out as much air as possible before sealing. From there, place it in the fridge and enjoy.



How Long Pasta and Sauce Will Last in the Fridge

If you've ever wondered how long does pasta sauce last in the fridge, you're not alone. Homemade pasta sauce can be kept in the fridge for three to four days and store bought sauce can last for up to four days. Homemade pasta should last in the fridge for one to two days and cooked pasta should keep in the fridge for three to five days.

How to Freeze Fresh Pasta and Pasta Sauce

If you're freezing pasta, put it in a bag such as Glad® Flex'n Seal Gallon Bags, place it in the freezer and use within two months. Once you're ready to use the pasta, there's no need to thaw it. Simply remove the pasta from the bag and add to a boiling pot of water.

When freezing pasta sauce, first allow it to cool. Then, place the sauce in a plastic bag, like Glad® Flex'n Seal Gallon Bags, as quickly as possible to avoid bacteria growth. Although your Flex'n Seal bag stretches, it's wise to leave extra room at the top because the sauce will expand. Squeeze out extra air and add today's date before placing it in the freezer. Once frozen, keep in mind how long pasta sauce lasts. If done correctly, you can freeze pasta sauce for up to three months. The best way to thaw your sauce is to move it to the fridge, then heat it on your stovetop until it comes to a rolling boil (at least 165°F) before quickly cooling and enjoying.