# Ravioli w/Sauce MTG

Servings:	100.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service
Ravioli w/Sauce MTG	

## **Nutrition Information**

Calories	217.85	Protein	15.95g
Fat	4.42g	SaturatedFat	1.74g
Trans Fat	0.00g	Cholesterol	50.00mg
Carbohydrates	28.20g	Fiber	2.42g
Sugar	4.79g	Sodium	488.93mg
Iron	1.59mg	Vitamin C	0.57mg
Vitamin A	341.95IU	Calcium	168.93mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	405170	PAN COAT SPRAY 6-21Z GFS	Spray to Coat

Measurement	DistPart #	Description	Preparation Instructions
300 Each	553982	RAVIOLI CHS JMBO WGRAIN CN 2-5# BERN	Preparation Type: Cooking Instructions Convection Oven Instructions: CONVECTION OVEN: Distribute 3 cups of room temperature, canned sauce in the bottom of a stainless steel, full steam table pan that has been sprayed with non-stick cooking spray. Place 1 bag (approximately 5.2 pounds) of frozen (-10°F to +10°F) ravioli in pan and cover with 5 cups room temperature, canned sauce. Stir to distribute sauce evenly. Cover pan tightly with aluminum foil. Preparation Notes: Note: Since all types of cooking equipment and equipment's settings may vary, cooking times may require adjusting. Stovetop Boiling Instructions: BOILING (Preferred Method): Place 1 pound frozen (-10°F to +10°F) ravioli into boiling water (3 quarts water per pound of ravioli). Cook uncovered for 6 minutes, stirring occasionally. Cook until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Carefully drain. Preparation Notes: FOR FOOD SAFETY, FOLLOW THESE COOKING INSTRUCTIONS. Convection Oven Instructions: Bake in a preheated 375°F convection oven (high fan setting) for 50 minutes. Cook until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot.
1 1/2 Gallon	416096	SAUCE SPAGHETTI NO SALT 6- 106Z PREGO	

### **Preparation Instructions**

#### WASH HANDS.

- 1. Place ravioli and spaghetti sauce into a hotel pan, lightly coated with cooking spray.
- 2. Bake in 350 degree F oven for 20-25 minutes or until heated through.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 140 DEGREES F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

3. Serve 3 ravioli each, topped off with 1/4 cup of spaghetti sauce.

Child Nutrition: 1 serving = 2 oz meat/meat alternate, 1 oz eq grain, 1/4 c. red/orange vegetable