

# Cheese Ravioli



<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51317
<b>School:</b>	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO CRSHD A/P	11 1/2 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	248096
TOMATO PASTE FCY	1 1/2 #10 CAN	HEAT_AND_SERVE Unprepared MIX Unprepared READY_TO_DRINK Unprepared READY_TO_EAT Unprepared UNPREPARED Unprepared UNSPECIFIED Unprepared	221851
OIL BLND CANOLA/XVRGN 75/25	1 Pint 3/4 Cup (2 3/4 Cup)		743879
GARLIC PLD FRESH	4 Fluid Ounce		428353
SPICE PARSLEY FLAKES	5 Fluid Ounce 1 Tablespoon (11 Tablespoon)		259195

Description	Measurement	Prep Instructions	DistPart #
SPICE THYME LEAF	2 Fluid Ounce 1 Tablespoon (5 Tablespoon)		513814
SPICE BASIL LEAF	5 Fluid Ounce 1 Tablespoon (11 Tablespoon)		513628
SPICE OREGANO LEAF	5 Fluid Ounce 1 Tablespoon (11 Tablespoon)		513733
SALT IODIZED	7 Fluid Ounce		125557
Black Ground Pepper	2 Fluid Ounce 1 Tablespoon (5 Tablespoon)		2009817
RAVIOLI CHS JMBO WGRAIN CN	55 Pound		553982

## Preparation Instructions

### Pre-Preparation Instructions

1. Preheat oven to 350 degrees F.
2. Prepare the Homemade Red Sauce:

#### Ingredients:

TOMATOES DICED

TOMATO PASTE

OIL OLIVE CANOLA BLEND

GARLIC

SPICE PARSLEY

SPICE THYME

SPICE BASIL

SPICE OREGANO

SALT KOSHER

SPICE PEPPER BLCK

- a. Refrigerate all tomato products for at least 3 hours before making sauce.
- b. Combine all ingredients together in a large container, in batches if needed.
- c. Blend thoroughly with a burr mixer.

### Preparation Instructions

1. Per Pan: Put 4qt. of sauce in pan with 5lb. 5oz. of ravioli. Total pan weight should be 15lb.
2. Mix the ravioli and sauce together until well combined.
3. Cover with parchment & foil.
4. If preparing ahead or transporting out, cool and store until service or transport.
5. When ready for service, heat for 30 - 40 minutes at 350 degrees or in a steamer.

### Serving Instructions

Serving = 10oz.

Note: 1 pan = 19 (10oz weight) servings

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	1.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 10.00 Ounce

Amount Per Serving	
<b>Calories</b>	351.99
<b>Fat</b>	7.25g
<b>SaturatedFat</b>	2.23g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	65.54mg
<b>Sodium</b>	1301.00mg
<b>Carbohydrates</b>	50.29g
<b>Fiber</b>	4.05g
<b>Sugar</b>	14.64g
<b>Protein</b>	19.66g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 143.01mg	<b>Iron</b> 4.88mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

<b>Calories</b>	124.16
<b>Fat</b>	2.56g
<b>SaturatedFat</b>	0.79g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	23.12mg
<b>Sodium</b>	458.91mg
<b>Carbohydrates</b>	17.74g
<b>Fiber</b>	1.43g
<b>Sugar</b>	5.16g
<b>Protein</b>	6.93g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 50.44mg	<b>Iron</b> 1.72mg

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