

Cheese Ravioli



Servings:	200.00	Category:	Entree
Serving Size:	10.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51317
School:	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

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 10.00 Ounce

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

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

Nutrition - Per 100g

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

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