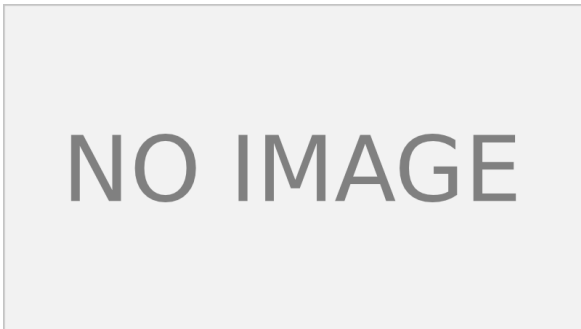


# Cheese Ravioli w/ Marinara & garlic toast (MS/HS)



|                      |                                |                       |                  |
|----------------------|--------------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 33.00                          | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Piece                     | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                          | <b>Recipe ID:</b>     | R-30702          |
| <b>School:</b>       | FRANKLIN COMMUNITY HIGH SCHOOL |                       |                  |

## Ingredients

| Description                | Measurement | Prep Instructions  | DistPart # |
|----------------------------|-------------|--|------------|
| SAUCE SPAGHETTI            | 1 #10 CAN   | Use a #10 can + 2 cups!  | 744520     |
| RAVIOLI CHS JMBO WGRAIN CN | 10 Pound    | <p><b>BOIL</b><br/> <b>STOVETOP BOILING: (Preferred Method):</b> Place 1 pound frozen 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. Carefully drain.</p> <p><b>CONVECTION</b><br/> <b>CONVECTION OVEN:</b> 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 ravioli in pan and cover with 5 cups room temperature, canned sauce. Stir to distribute sauce evenly. Cover pan tightly with aluminum foil. Bake in preheated 375°F convection oven (high fan setting) for 50 minutes. Cook until reaching minimum internal temperature of 165°F for at least 15 seconds.</p> | 553982     |

| Description                        | Measurement | Prep Instructions   | DistPart # |
|------------------------------------|-------------|---|------------|
| BREAD GARL TX<br>TST SLC<br>WGRAIN | 33 Each     | <p><b>READY_TO_EAT</b><br/> <b>CONVECTION BAKE:</b><br/>           Preheat oven to 425F.<br/>           Lay slices flat on baking pans.<br/>           Place baking pans on shelves in oven (if possible, place pans on every other rack for even air flow)<br/>           Bake 4-5 minutes.</p> <p><b>CONVENTIONAL OVEN:</b><br/>           Preheat oven to 425F.<br/>           Lay slices flat on baking pan.<br/>           Place baking pan on middle shelf of oven.<br/>           Bake 4-6 minutes.</p> <p>Since appliances vary, these cooking instructions may need adjusting. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.</p> | 197582     |

## Preparation Instructions

1. Spray bottom and sides of full steam table pan with nonstick spray.
2. Pour 6 C sauce into the bottom of the pan, spread to cover.
3. Place 10 # of frozen ravioli evenly over the sauce.
4. Pour remaining 10 C sauce over the top of the ravioli.
5. Cover tightly with foil lightly sprayed with nonstick spray.
6. Bake at 350F for about 50 minutes.

CCP: Cook to min internal temp of 165F for 15 sec or more.

CCP: Hold for hot service at 135F or higher.

To Serve: Ladle 4 jumbo ravioli and sauce into a bowl and top with a slice of garlic toast.

### Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.626 |
| <b>Grain</b>    | 2.313 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.980 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

### Nutrition Facts

Servings Per Recipe: 33.00

Serving Size: 4.00 Piece

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 383.40                  |
| <b>Fat</b>              | 8.88g                   |
| <b>SaturatedFat</b>     | 2.47g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 72.23mg                 |
| <b>Sodium</b>           | 812.54mg                |
| <b>Carbohydrates</b>    | 53.61g                  |
| <b>Fiber</b>            | 5.19g                   |
| <b>Sugar</b>            | 9.90g                   |
| <b>Protein</b>          | 22.95g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 189.53mg | <b>Iron</b> 3.98mg      |

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

## **Nutrition - Per 100g**

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No 100g Conversion Available

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