

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	117 PICNIC 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	15 PICNIC 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	2 Cup 12 Tablespoon (2 3/4 Cup)		743879
GARLIC PLD FRESH	8 Tablespoon		428353
SPICE PARSLEY FLAKES	11 Tablespoon		259195

Description	Measurement	Prep Instructions	DistPart #
SPICE THYME LEAF	5 Tablespoon		513814
SPICE BASIL LEAF	11 Tablespoon		513628
SPICE OREGANO LEAF	11 Tablespoon		513733
SALT IODIZED	14 Tablespoon		125557
Black Ground Pepper	5 Tablespoon		2009817
RAVIOLI CHS JMBO WGRAIN CN	880 Ounce		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		805.39mg	
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		284.09mg	
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

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