

Cheese Tortellini

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35625

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTELLINI CHS CKD	1/2 Cup	PREPARATION INSTRUCTIONS FOR 1LB: BRING 4 QUARTS OF SALTED WATER TO A SLOW BOIL, PUT FROZEN TORTELLINI INTO BOILING WATER AND STIR GENTLY TO PREVENT FROM STICKING. BOIL FOR 2-3 MINUTES. PRODUCT INTERNAL TEMPERATURE MUST BE 160 DEGREES F OR HIGHER. DRAIN AND SERVE WITH BUTTER, CHEESE OR YOUR FAVORITE SAUCE. TORTELLINI CAN ALSO BE COOKED IN CHICKEN OR BEEF BROTH AS A SOUP OR IN A COLD SALAD DISH.	874140
SAUCE ALFREDO FZ	3 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	155661

Preparation Instructions

Tortellini-

PREPARATION INSTRUCTIONS FOR 1LB: BRING 4 QUARTS OF SALTED WATER TO A SLOW BOIL, PUT FROZEN TORTELLINI INTO BOILING WATER AND STIR GENTLY TO PREVENT FROM STICKING. BOIL FOR 2-3 MINUTES. PRODUCT INTERNAL TEMPERATURE MUST BE 160 DEGREES F OR HIGHER. DRAIN AND SERVE WITH BUTTER, CHEESE OR YOUR FAVORITE SAUCE. TORTELLINI CAN ALSO BE COOKED IN CHICKEN OR BEEF BROTH AS A SOUP OR IN A COLD SALAD DISH.

Alfredo Sauce-

PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Serving

Amount Per Serving	
Calories	285.82
Fat	12.18g
Saturated Fat	6.00g
Trans Fat	0.05g
Cholesterol	49.51mg
Sodium	818.28mg
Carbohydrates	29.06g
Fiber	1.00g
Total Sugar	5.92g
Added Sugar	0.00g
Protein	13.84g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 341.48mg	Iron 0.36mg

Nutrition - Per 100g

No 100g Conversion Available