

# Cheese Tortellini

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	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

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

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Serving

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

## Nutrition - Per 100g

No 100g Conversion Available