

Mini Cheese Ravioli

Servings:	18.00	Category:	Entree
Serving Size:	10.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-58583
School:	Union Township Middle School/Wheeler High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI CHS WGRAIN MINI	5 Pound		323457
SAUCE MARINARA A/P	8 Cup	N/A	592714

Preparation Instructions

1. Preheat convection oven to 375°; fan speed on high.
2. Use a full size 2-in oven pan. Spray bottom and sides of full steam table pan with non-stick cooking spray.
3. Pour 3 cups of room temperature, canned sauce into the bottom of a stainless steel pan and spread to cover the bottom.
4. Empty the total contents of 1 bag (5 pounds) of frozen (-10°F to 10°F) ravioli and cover with 5 cups of room temperature, canned sauce.
5. Toss ravioli and sauce together so ravioli are sufficiently covered.
6. Lightly apply non-stick cooking spray to bottom of aluminum foil; cover pan tightly with the foil.
7. Bake for 50 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.250
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 18.00

Serving Size: 10.00 Each

Amount Per Serving	
Calories	249.45
Fat	4.41g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	61.50mg
Sodium	623.42mg
Carbohydrates	39.91g
Fiber	3.83g
Total Sugar	8.54g
Added Sugar	0.00g
Protein	16.13g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 121.17mg	Iron 2.94mg

Nutrition - Per 100g

Calories	197.97
Fat	3.50g
Saturated Fat	0.00g
Trans Fat	0.00g
Cholesterol	48.81mg
Sodium	494.78mg
Carbohydrates	31.68g
Fiber	3.04g
Total Sugar	6.78g
Added Sugar	0.00g
Protein	12.80g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 96.16mg	Iron 2.33mg