



# Tortellini with Marinara Sauce

## SERVES

- 35 portions, requires 4 oz spoodle
- 13 tortellini per portion

## INGREDIENTS

- 1 bag 830WG four cheese tortellini (5 lbs)
- 8 cups marinara sauce
- For garnish (optional): Parmesan cheese, grated

## PREPARATION

### Thaw:

- Heat water to a full boil (use 3 quarts of water for each 1 lb of tortellini)
- Add the frozen tortellini to the boiling water. Gently stir the contents, initially and periodically, to prevent sticking
- Boil the tortellini for approximately 3-4 minutes; the tortellini will begin to float
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Drain water from tortellini

### Cooking:

- Spray a standard size hotel pan with non-stick spray
- Spread 8 cups of marinara sauce evenly across bottom of hotel pan
- Cover with aluminum foil
- Place the sauce-filled pan in the oven for 20-30 minutes until the sauce reaches 170-180°F
- Remove the heated sauce from the oven
- Add tortellini to the heated sauce and mix until all tortellini has been coated
- Cover with aluminum foil
- Place in warmer for 15 minutes for the tortellini to evenly warm
- Carefully remove from oven and discard foil
- Garnish with grated Parmesan cheese (optional)

## CN CONTRIBUTIONS

1 m/ma, 1 oz eq grain, ¼ cup veg

## SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200/81002) to ensure your grain requirements are met

## NUTRITION FACTS PER SERVING\*

Calories 150	Total Fat 3g
Sat Fat 1g	Sodium 410mg

\*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

## CHEF TIPS



Cook from frozen



Sprinkle with grated cheese

## RECIPE VIDEOS

Instructional videos are available at  
[www.tastybrandsk12.com/pastabilities](http://www.tastybrandsk12.com/pastabilities)



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