



101

Mini Ravioli with Marinara Sauce

SERVES

- 36 portions, requires 4 oz spoodle
- 5 mini ravioli per portion

INGREDIENTS

- 1 bag 837WG mini ravioli (5 lbs)
- 8 cups marinara sauce, divided
- For garnish (optional): Parmesan cheese, grated

PREPARATION

- Keep ravioli frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 3 cups of marinara sauce evenly across bottom of hotel pan
- Add ravioli and remaining 5 cups of marinara sauce and mix until all ravioli has been coated
- Cover with aluminum foil
- Bake at 375°F for 50 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- 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 140	Total Fat 3.5g
Sat Fat 1.5g	Sodium 430mg

*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



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