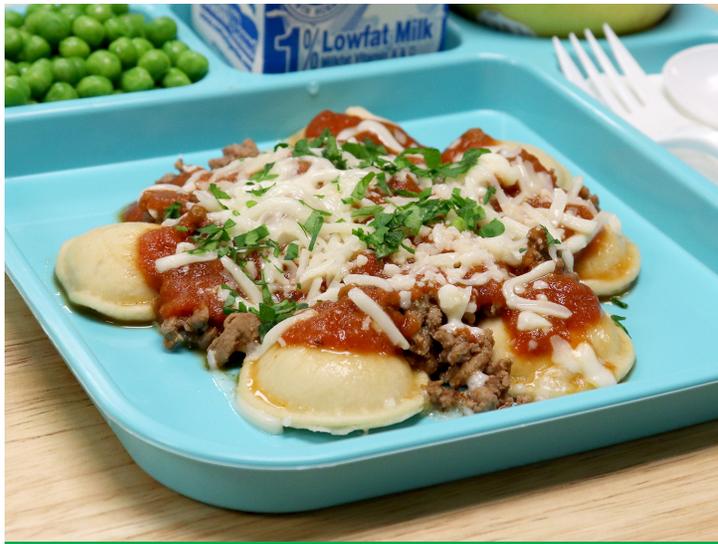


Baked Mini Ravioli with Meat Sauce



Ingredients (Serves 36)

- 5 lb. Mini Cheese Ravioli (#00837WG)
- 6 cups Marinara sauce, divided
- 1 ¾ lbs Beef crumbles
- 1 cup Cheese mixture: ½ cup mozzarella cheese, shredded combined with ½ cup Parmesan cheese, grated
- ¼ cup Chopped parsley

Directions

1. Keep the ravioli frozen until ready
2. Spray a standard size hotel pan with non-stick spray
3. Spread 3 cups of marinara sauce evenly across bottom of hotel pan
4. Add ravioli, beef crumbles and remaining 3 cups of marinara sauce and mix until all ravioli has been coated
5. Sprinkle cheese mixture evenly on top of sauced ravioli
6. Cover with aluminum foil
7. Bake at 350°F for 40 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
8. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
9. Cook all food thoroughly to 165°F
10. Carefully remove from oven and discard foil
11. Garnish with fresh chopped parsley

CN Crediting

2
m/ma

1/2
oz eq
gr

1/4
cup
veg

Nutrition Facts per serving*

Calories: 210 **Total Fat: 7g**
Sat Fat: 2.5g **Sodium: 650mg**

**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



Garnish with parsley

