

Mini Ravioli Primavera



Ingredients (Serves 36)

- 5 lb. bag Mini Cheese Ravioli ([#00837WG](#))
- 4 cups Alfredo sauce combined with 1 cup pesto, divided
- 5 cups Any combination of your favorite vegetables *Our favorites are broccoli & cherry tomatoes*
- ½ cup Chopped parsley

Directions

1. Keep ravioli frozen until ready to cook
2. Spray a standard size hotel pan with non-stick spray
3. Spread 2 ½ cups of sauce mixture evenly across bottom of hotel pan
4. Add ravioli, assorted vegetables, and remaining 2 ½ cups of sauce mixture and mix until all ravioli has been coated
5. Cover with aluminum foil
6. 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
7. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
8. Cook all food thoroughly to 165°F
9. Carefully remove from oven and discard foil
10. Garnish with fresh chopped parsley

CN Crediting

2
m/ma

1/2
oz eq
gr

1/4
cup
veg

Nutrition Facts per serving*

Calories: 180 **Total Fat: 7g**
Sat Fat: 2.5g **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



Garnish with parsley

