

Mini Ravioli with Marinara Sauce



Ingredients (Serves 18)

- 5 lb. Mini Cheese Ravioli (#00837WG)
- 8 cups Marinara sauce, divided
- Parmesan cheese, grated (optional)

Directions

1. Keep ravioli frozen until ready to cook
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 and remaining 5 cups of marinara sauce and mix until all ravioli has been coated
5. Cover with aluminum foil
6. 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
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 grated Parmesan cheese (optional)

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1
m/ma

1
oz eq
gr

1/4
cup
veg

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

