

Tortellini with Marinara Sauce



Ingredients (Serves 35)

- 5 lb. Cheese Tortellini ([#00830WG](#))
- 8 cups Marinara sauce
- Grated parmesan cheese (optional)

Directions

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 Crediting

1
m/ma

1
oz eq
gr

1/4
cup
veg

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

