



# **Buffalo Chicken Mac & Cheese** Ravioli



## Ingredients

- 5 lb. bag of Mac & Cheese Ravioli (00833WG)
- 4 cups Queso Cheese Sauce
- 2 cups Buffalo Sauce
- 2.5 lbs. ProView Non Marinated Diced Chicken (28031)
- Ranch dressing (garnish)
- 2 cups shredded Cheddar Cheese



#### **Directions**

- 1. Preheat oven to 350 degrees.
- 2. Combine Queso cheese sauce with buffalo sauce in large mixing bowl.
- 3. Add diced chicken and mix with sauce.
- 4. Add frozen Mac & Cheese Ravioli to bowl, gently mix to coat ravioli.
- 5. Coat full size hotel pan with non-stick spray.
- 6. Add mixed ravioli to pan and spread evenly.
- 7. Place pan in pre-heated oven at 350 degrees.
- 8. Heat for approximately 10-15 minutes or until internal temperature reaches 165 degrees.
- 9. Drizzle Ranch dressing over pasta, sprinkle shredded Cheddar cheese before serving.

**PRODUCTS:** #00833WG PV: #28031





**Italian Tortellini Salad** 

#### Ingredients

- 5 lb. bag Cheese Tortellini (00830WG)
- 3 cups Creamy Italian Dressing
- 2 cups of cooked, diced, bacon
- 4 cups of small, diced tomatoes
- 1 bag of roughly chopped spinach
- Black Pepper (Garnish)



#### **Directions**

- 1. Cook Tortellini in boiling water for 3-4 minutes.
- 2. Cool in ice water bath immediately.
- 3. Refrigerate in large bowl until ready to use.
- 4. Remove cooled Tortellini from cooler, add bacon crumbles, tomatoes, and spinach to bowl. Mix well.
- 5. Add Creamy Italian dressing and mix well.
- 6. Garnish & serve cold.

FEATURED PRODUCT:

#00830WG





# **BLT Tortellini Salad**

#### Ingredients

- 5 lb. bag Cheese Tortellini (00830WG)
- 3 cups Ranch Dressing
- 2 cups of cooked, diced, bacon
- 4 cups of small, diced tomatoes
- 1 bag of roughly chopped romaine lettuce
- Black Pepper (Garnish)



FEATURED PRODUCT:

#00830WG

- 1. Cook Tortellini in boiling water for 3-4 minutes.
- 2. Cool in ice water bath immediately.
- 3. Refrigerate in large bowl until ready to use.
- 4. Remove cooled Tortellini from cooler, add bacon crumbles, tomatoes, and romaine lettuce to bowl. Mix well.
- 5. Add Ranch dressing and mix well.
- 6. Garnish & serve cold.





Creamy Chicken
Caesar Tortellini
Salad

#### Ingredients

- 5 lb. bag Cheese Tortellini (00830WG)
- 3 cups Creamy Caesar Dressing
- 2.5 lbs. ProView Fully Cooked Diced Chicken (28031)
- 2 heads of roughly chopped Romaine Lettuce
- 1 cup shredded Parmesan Cheese



FEATURED PRODUCTS:

TB#: 00830WG PV#: 28033

- 1. Cook Tortellini in boiling water for 3-4 minutes.
- 2. Cool in ice water bath immediately. Refrigerate in large bowl until ready to use.
- 3. Remove cooled Tortellini from cooler. Add fully defrosted Diced Chicken and Romaine lettuce to bowl. Mix well.
- 4. Add Creamy Caesar dressing. Mix well.
- 5. Sprinkle Shredded Parmesan cheese over pasta.





# Fiesta Taco Stuffed Shells

## Ingredients

- 36 Stuffed Shells (#00803WG)
- 4 cups of salsa (or use your favorite homemade salsa recipe!)
- 2 cups of Queso Cheese Sauce
- 1 cup of Shredded Cheddar Cheese
- 1 cup of small, diced tomatoes
- 1/2 cup small diced green peppers
- 1/2 cup small diced yellow or white onion
- 1 cup of crushed tortilla or nacho chips
- Chopped Cilantro (garnish)



FEATURED PRODUCT:

#00803WG

- 1. Preheat oven to 350 degrees.
- 2. Coat full size hotel pan with salsa, then add 36 Stuffed Shells
- 3. Top each stuffed shell with a ladle of cheese sauce.
- 4. Sprinkle shredded cheddar cheese over each Stuffed Shell.
- 5. Heat for approximately 20 minutes.
- 6. Combine diced tomatoes, peppers and onions, sprinkle over pasta.
- 7. Add crushed tortilla chips over tray as garnish.





# Pepperoni Pizza Lasagna

#### Ingredients

- 18 Pieces Cheese Lasagna Rollups (#00801WG or #00808WG)
- 4 cups of Marinara Sauce
- 1 cup of small, diced pepperoni
- 21 slices of sliced pepperoni wheels
- 2 cups of shredded Mozzarella
- 1/2 cup grated Parmesan
- Chopped Parsley (garnish)



FEATURED PRODUCT:

#00801WG #00808WG

- 1. Preheat oven to 350 degrees.
- 2. Mix diced pepperoni with Marinara sauce until combined.
- 3. Coat full size hotel pan with 2 cups Marinara sauce and spread evenly on pan.
- 4. Add 21 pieces of lasagna rollups to pan, top with remaining Marinara sauce.
- 5. Sprinkle grated Parmesan evenly oven lasagna.
- 6. Sprinkle shredded Mozzarella evenly over each lasagna rollup.
- 7. Top each lasagna rollup with 1 wheel (slice) of pepperoni.
- 8. Heat for approximately 20 minutes.
- 9. Add chopped parsley over lasagna.





# Ravioli Rosa Bianca with Chicken & Broccoli

#### Ingredients

- 5 lb. bag Cheese Ravioli (#00837WG, #00832WG, or #00804WG)
- 2.5 lbs. Proview Non Marinated Diced Chicken (#28031)
- 4 cups of broccoli florets
- 4 tbsp. chopped garlic
- 1 cup olive oil
- 3 cups Alfredo sauce
- 2 cups Marinara sauce

#### **Directions**

- 1. Heat oven to 350 degrees.
- 2. In a bowl, combine broccoli, garlic and olive oil.
- 3. Remove from bowl and place on parchment lined sheet pan. Roast in oven for 10 minutes or until firm.
- 4. Mix Alfredo sauce and Marinara sauce until well combined, creating a Rosa Bianca sauce.
- 5. Spread 2 cups of Rosa Bianca sauce on bottom of hotel pan.
- 6. Add ravioli and spread around pan.
- 7. Top with remaining Rosa Bianca sauce. Sprinkle roasted broccoli florets & diced chicken.
- 8. Cover pan with foil and heat in oven until internal temperature reaches 165 degrees.



FEATURED PRODUCTS: #00837WG #00832WG #00804WG PV: #28031





## **Fiesta Chili Cheese**

## Ingredients

- 5 lb. bag mini–Mozzarella Bites (#41005 or #41006)
- 5 lb. bag JTM Premium Chili
- 2 cups Cheddar Cheese
- Chopped Green Onion (garnish)

#### **Directions**

- 1. Heat Mini Mozzarella Bites according to directions. Hold in hotel pan until ready for service.
- 2. Heat chili until internal temperature reaches 165 degrees. Hold in warmer or steam table.
- 3. Place Mozzarella Bites in bowl, add chili.
- 4. Top with shredded Cheddar cheese.
- 5. Garnish with chopped green onion.



FEATURED PRODUCTS: #41005





# **Philly Cheesesteak**

#### Ingredients

- 5 lb. bag mini–Mozzarella Bites (#41005 or #41006)
- 5 lb. bag JTM Seasoned Beef Philly Steak
- 2 cups of sauteed onions
- 2 cups of sauteed green peppers
- 2 cups of shredded Cheddar cheese



FEATURED PRODUCTS: #41005

- 1. Heat Mini Mozzarella Bites according to directions, held in hotel pan until ready for service.
- 2. Heat Seasoned Beef Philly Steak until internal temperature reaches 165 degrees, hold in warmer or steam table.
- 3. Place Mozzarella Bites in bowl, add sauteed onions and peppers, and Philly Steak.
- 4. Top with shredded Cheddar cheese.





# **Italian Bolognese**

#### Ingredients

- 5 lb. bag mini–Mozzarella Bites (#41005 or #41006)
- 5 lb. bag JTM Tomato Sauce with Meat
- 2 cups of cooked, finely diced onion, carrots, and celery.
- 2 cups of shredded Mozzarella cheese.



FEATURED PRODUCTS: #41005 #41006

- Heat Mini Mozzarella Bites according to directions, held in hotel pan until ready for service.
- 2. Combine cooked vegetables with JTM
  Tomato Sauce with Meat, heat until
  internal temperature reaches 165 degrees.
  Hold in warmer or steam table.
- 3. Place Mozzarella Bites in bowl and add meat (Bolognese) sauce.
- 4. Top with shredded Mozzarella cheese.





# **Chicken Bacon Ranch**

## Ingredients

- 5 lb. bag mini–Mozzarella Bites (#41005 or #41006)
- 5 lb. bag of Proview fully Diced Chicken Breast (#28031)
- 2 cups of fully cooked bacon crumbles
- 2 cups of Ranch dressing
- Chopped green onion (garnish)



FEATURED PRODUCTS: #41005

- 1. Heat Mini Mozzarella Bites according to directions, held in hotel pan until ready for service.
- 2. Heat Diced Chicken Pieces until internal temperature reaches 165 degrees, hold in warmer or steam table.
- 3. Place Mozzarella Bites in bowl, add chicken meat, sprinkle diced bacon crumbles, drizzle Ranch dressing over top.
- 4. Garnish with green onion.