

Ravioli Rosa Bianca with Chicken & Broccoli



Ingredients (Serves 21)

- 5 lb. bag Cheese Ravioli ([#00804WG](#), [#00832WG](#), or [#00837WG](#))
- 2.5 lbs. Fully cooked Diced Chicken
- 4 cups Broccoli florets
- 4 tbsp. Chopped garlic
- 1 cup Olive oil
- 3 cups Alfredo sauce
- 2 cups Marinara sauce

Directions

1. Heat oven to 350°F.
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°F.