

Philly Cheesesteak Ravioli



Ingredients (Serves 18)

- 5 lbs. Mini Cheese Ravioli (#00837WG)
- 12 oz. Fresh Green Pepper (trimmed and diced)
- 12 oz White onion (diced)
- 2 tbsp. Canola Oil
- 13 ½ oz. Cooked Frozen Beef Crumbles
- 1 tbsp. + 1tsp. Garlic Powder
- ¼ cup Worcestershire Sauce
- 1 pt. Canned Beef Broth
- 1 pt. Fat-Free Milk
- 1 lbs. + 8 oz. White Cheese Sauce (defrosted)
- 18 WG Rolls Tasty Brands French Round Dinner Roll (#20306)
- Non-Stick Cooking Spray

Directions

1. Place beef crumbles into kettle on medium heat. Add garlic powder and Worcestershire sauce. Stir frequently.
2. Add Beef Broth, Fat-Free Milk and Cheese sauce. Heat to 165° F or higher for at least 15 seconds. Hold at 140° F.
3. In a sauce pan on medium heat, add oil, peppers and onions and sautee until tender. Heat to 135° F or higher for at least 15 seconds.
4. Boil frozen ravioli in a pot for 3 -4 minutes. Remove product from heat. Drain.
5. Transfer to sprayed serving line pans. Cover with beef crumble sauce and gently toss. Cover the pan with plastic film and hold up to 1 hour at 140° F.
6. In a serving bowl or tray:
 - Place 8 oz of philly cheese steak ravioli (approximately 1 cup or 10 ravioli).
 - Top with 1/8 cup of sauteed peppers and onions
 - Add one (1) French Round Dinner Roll. Rolls can be replaced with a slice\ of Texas toast or a breadstick on the side.

CN Crediting

3
m/ma

2
oz eq
gr

1/8
cup
veg

Nutrition Facts per serving*

Calories: 430 **Total Fat: 14g**
Sat Fat: 5g **Sodium: 790mg**

**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



Serve with a Roll



HACCP Guidelines

Entree, Philly Cheesesteak Ravioli, 1 serving



General Information

Category

Lunch Entree

Ingredients

Name	Quantity
Ravioli, Cheese, Mini, 221/2.17oz, 30#, 1M, 0.5WG, Tasty Brands, 00837WG	5 lbs.
Vegetable, Pepper, Green, Fresh	12 oz.
Vegetable, Onion, White, Fresh	12 oz.
Seasoning, Oil, Canola, Dry	2 tbsp.
Beef, Crumbles w/SPP, Cooked, Frozen, 4/10#, USDA, 100134	13 ½ oz.
Water, tap, drinking	1 pt. 8 fl oz
Seasoning, Garlic Powder, Dry	1 tbsp., 1 tsp.
Sauce, Worcestershire, Dry	¼ c.
Broth, Beef, Canned	1 pt.
Milk, White, Fat-Free	1 pt.
Sauce, Cheese, White, Cooler	1 lbs., 8 oz.
Whole Grain, Roll, French Dinner Round, 1.1oz, Tasty Brands 20306	18 roll
Cooking Spray, Non-Stick	5 Spray

Preparation Instructions

HACCP Process: #2 - Same Day Service

- Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
- Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

48-72 Hours Before Service:

- Remove beef crumbles from freezer using oldest pack date first. Product may be kept in original packaging and set on sheet pan(s). Label and date. Allow to thaw in cooler for 48-72 hours before day of service.

Philly Cheesesteak Ravioli

Serving Size	Yield
1 serving	18.00

Nutrition Facts

Serving Size 1 serving (337 gm)

Amount Per Serving		
Calories		429.662
		% Daily Value*
Total Fat	13.842 gm	21.295%
Saturated Fat	5.056 gm	25.28%
Trans Fat	0.006 gm	
Cholesterol	95.284 mg	31.761%
Sodium	790.499 mg	32.937%
Total Carbohydrate	53.362 gm	17.787%
Dietary Fiber	4.418 gm	17.672%
Total Sugars	6.805 gm	
Includes 0.111 * gm of Added Sugars		
Protein	27.701 gm	55.402%
Vitamin A	N/A* mcg RAE	
Vitamin C	16.602* mg	27.671%
Vitamin D	0.556* mcg	2.778%
Calcium	286.415 mg	28.642%
Iron	3.548 mg	19.709%
Potassium	442.942* mg	9.424%
Saturated Fat % of Calories		10.591%
Added Sugar % of Calories		0.103%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
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CCP: Thaw frozen TCS foods in a refrigerator that is 41°F or colder.

CCP: Follow HACCP cooler storage order guidelines to prevent cross-contamination.

4. Remove rolls from freezer using oldest pack date first. Lay on sheet pan(s) in a single layer. Place pan(s) on speed back. Cover, label, date, and allow to thaw in ambient temperature overnight.

Day of Service:

5. Remove products from storage areas using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

6. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Cheese Sauce

7. Heat enough water to submerge product in a steam kettle or deep steam pan.

8. Place sealed bag of product in water. Bring water to a boil, and then simmer for approximately 45 minutes or until product reaches a temperature of 165° F or higher for at least 15 seconds

CCP: Heat to 165° F or higher for at least 15 seconds.

9. Remove product from heat. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

10. Carefully, being aware that bag will release steam when opened, open bag of product and pour into clean pot. Place on low heat.

11. Clean top of beef broth cans before opening. Ensure that can has no dents or defects. Using clean can opener, open can. Discard lid. Caution: Edges are sharp. Use caution when handling.

12. Add milk and beef broth to cheese sauce. Whisk until combined, and bring back up to temperature. Cover and set aside until ready for next step.

CCP: Ensure that hot food is held at a temperature above 140° F.

Prepare Beef

13. Place beef crumbles into kettle on medium heat. Add garlic powder and Worcestershire sauce. Stir frequently.

CCP: Heat to 165° F or higher for at least 15 seconds.

14. Add cheese sauce mixture and frozen ravioli. Stir until evenly mixed. Allow to cook for 10 minutes. Stir frequently to prevent ravioli from sticking.

CCP: Heat to 165° F or higher for at least 15 seconds.

15. Remove product from heat. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

Meat/Meat Alternates	3 oz
Whole Grain-Rich	2 oz
Other Vegetables	0.125 cups

16. Transfer to sprayed serving line pans. If storing in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour.

Prepare Peppers and Onions

17. Wash fresh produce under cold running water or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.

18. Remove any damaged or bruised areas.

19. Using a clean knife and cutting board dedicated to produce, trim and dice peppers and onions.

20. In a sauce pan on medium heat, add oil, peppers and onions and sautee until tender.

CCP: Heat to 135° F or higher for at least 15 seconds.

Assemble Bowl

21. In a serving bowl or tray:

- Place 8 oz of Philly cheese steak ravioli (approximately 1 cup or 10 ravioli).
- Top with 1/8 cup of sauteed peppers and onions

22. Offer each student one (1) serving of Philly Cheesesteak Ravioli with one (1) French Round Dinner Roll.

Note: Rolls can be replaced with a slice of Texas toast or a breadstick on the side.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

USDA Meal Pattern Component Contribution

Tasty Brands Ravioli (4.34 oz): 2 oz eq Meat/Meat Alternate, 1 oz eq Whole Grain Rich [MFG]

White Cheese Sauce (1 oz): 0.5 oz eq Meat/Meat Alternate [MFG]

Beef Crumbles (0.75 oz): 0.5 oz eq Meat/Meat Alternate [FBG]

Sauteed Peppers and Onions (1/8 cup): 1/8 cup Other Vegetable [FBG]

Tasty Brands Whole Grain Rich Dinner Roll (1.1 oz): 1 oz eq Whole Grain Rich [MFG]