Tastybrands

Creamy Basil Pesto Mini Ravioli with Broccoli



Ingredients *(Serves 18)*

• 1 bag	Mini Cheese Ravioli (#00837WG)
• 6 oz.	Creamy Parmesan Alfredo Sauce
• 1 lbs., 3oz.	Armanino Basil Pesto Pouches,
• 2 qt., 1 c.	Broccoli, frozen, chopped, cooked, boiled, drained, without salt

Directions

1. Thaw pesto. Thaw basil pesto under refrigeration at 40°F or below according to manufacturer instructions. Keep refrigerated until use.
2. Prepare Alfredo. Weigh 6 ¼ oz. dry Alfredo mix. Using the manufacturer's ratio of one 14-oz. bag to ½ gallon water, this requires approximately 3½ cups hot water. Prepare with water at 180–190°F and follow the package's mixing and thickening directions.
3. Gently stir the 19 oz. thawed pesto into the prepared Alfredo until evenly blended. Heat until 165°F for at least 15 seconds. Hold at 140°F or above until assembly.
4. Cook ravioli. Bring 3 quarts of water per pound of frozen ravioli to a full boil, cooking in batches as needed. Add ravioli and stir gently initially and periodically to prevent sticking. Cook approximately 3–4 minutes according to manufacturer instructions, verifying an internal temperature of 165°F for at least 15 seconds. Drain carefully.
5. Assemble portions. Place 10 cooked mini ravioli in each bowl. Add ½ cup cooked, drained broccoli and 1/18 of the finished creamy pesto sauce batch. Gently combine or spoon sauce over the ravioli and broccoli.
6. Hold and serve. Maintain hot components at 140°F or above under the site's approved procedures. Follow the ravioli manufacturer's maximum 1-hour holding recommendation in a moist 145°F warmer.

CN Crediting

2	1	.5
m/ma	oz eq gr	cup veg

Nutrition Facts per serving*

Calories: 368 **Total Fat: 15g**
Sat Fat: 2.5g **Sodium: 798mg**

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*