



Baked Mini Ravioli with Meat Sauce

SERVES

- 36 portions, requires 6 oz spoodle
- 5 mini ravioli per portion

INGREDIENTS

- 1 bag 837WG mini ravioli (5 lbs)
- 6 cups marinara sauce, divided
- 1 ¾ lbs beef crumbles
- 1 cup cheese mixture: ½ cup mozzarella cheese, shredded combined with ½ cup Parmesan cheese, grated
- ¼ cup chopped parsley

PREPARATION

- Keep ravioli frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 3 cups of marinara sauce evenly across bottom of hotel pan
- Add ravioli, beef crumbles and remaining 3 cups of marinara sauce and mix until all ravioli has been coated
- Sprinkle cheese mixture evenly on top of sauced ravioli
- Cover with aluminum foil
- Bake at 350°F for 40 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Carefully remove from oven and discard foil
- Garnish with fresh chopped parsley

CN CONTRIBUTIONS

2 m/ma, ½ oz eq grain, ¼ cup veg

SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200/81002) to ensure your grain requirements are met

NUTRITION FACTS PER SERVING*

Calories 190	Total Fat 6g
Sat Fat 2.5g	Sodium 550mg

*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



Garnish with parsley

RECIPE VIDEOS

Instructional videos are available at www.tastybrandsk12.com/pastabilities



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