



Mini Ravioli Primavera

SERVES

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

INGREDIENTS

- 1 bag 837WG mini ravioli (5 lbs)
- 4 cups Alfredo sauce combined with 1 cup pesto, divided
- 5 cups of any combination of your favorite vegetables
Our favorites are broccoli & cherry tomatoes
- ½ cup chopped parsley

PREPARATION

- Keep ravioli frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 2 ½ cups of sauce mixture evenly across bottom of hotel pan
- Add ravioli, assorted vegetables, and remaining 2 ½ cups of sauce mixture and mix until all ravioli has been coated
- 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 180	Total Fat 7g
Sat Fat 2.5g	Sodium 410mg

*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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