

CHEESE RAVIOLI (FROZEN)

Yield 100

Portion 8 Ounces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 181 cal | 27 g | 7 g | 5 g | 7 mg | 713 mg | 113 mg |

Ingredient

WATER,BOILING
 RAVIOLI,CHEESE,W/O SAUCE,FROZEN
 SAUCE,PIZZA,CANNED

Weight

83-5/8 lbs
 27-1/4 lbs
 28-7/8 lbs

Measure

10 gal
 3 gal 1-5/8 qts
 3 gal

Issue

Method

- 1 Heat water to a boil.
- 2 Place ravioli in boiling water. Cook 12 to 15 minutes or until tender. Drain. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Bring sauce to a boil. Serve over hot ravioli. Each portion is 4 Ravioli (5 ounces) with 1/2 cup sauce (3-1/2 ounces).