

# BEEF RAVIOLI



**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1/4 cup other vegetable

**NUMBER OF PORTIONS:** 24 **SIZE OF PORTION:** 1 cup

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 24 SERVINGS)
Ravioli, Beef, #2508	2 #10 cans
Cheese, American, Grated/Shredded, #1306	4 ounces

**DIRECTIONS**

- Open the cans, pour two #10 cans into each full-size (12" x 20" x 2½") steamtable pan.
- Bake the dish at 325 degrees F until the desired temperature is reached (135 degrees F)-approximately 20 minutes.  
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Remove the pans from the oven. Sprinkle 1 cup (4 ounces) of shredded cheddar cheese over the ravioli.
- Serve immediately, or cover and place in warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil until ready for service.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion with 8 ounce spoodle per serving. Each portion provides 2 oz. eq. of meat/meat alternate and ¼ cup of other vegetable.  
 CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

**NUTRIENTS PER SERVING**

Calories	280	Dietary Fiber	4.02 g	Sodium	663.00 mg	Sat. Fat	4.52 g
Carbohydrates	30.30 g	Protein	17.07 g	Total Fat	9.54 g	Trans Fat	0.00 g