

**BEEF RAVIOLI****MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 3/8 cup other vegetable

**NUMBER OF PORTIONS:** 26 **SIZE OF PORTION:** 1 cup**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 26 SERVINGS)
Ravioli, Beef, #2508	2 #10 cans
Cheese, American, Grated/Shredded, #1306	4 ounces

**DIRECTIONS**

- Open the cans of Beef Ravioli. Pour two #10 cans into each full-size (12" x 20" x 2½") steamtable pan.
- To cook:
  - Bake the dish at 325 degrees F for 20 minutes, or until the desired temperature is reached.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Remove the pans from the oven. Sprinkle 1 cup (4 ounces) shredded cheddar cheese over ravioli in each pan.
- Serve the ravioli immediately, or cover them pans and place them in the 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 one 8-ounce spoodle per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 3/8 cup of other vegetable.
 

CCP: Hold and maintain product at a minimum temperature 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 or lower within an additional 4 hours.

**MISCELLANEOUS NOTES**

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	256	Dietary Fiber	3.70 g	Sodium	633.00 mg	Sat. Fat	4.20 g
Carbohydrates	28.00 g	Protein	16.00 g	Total Fat	8.70 g	Trans Fat	0.00 g