

Ravioli Florentine



Recipe:	R-5863	HACCP Process:	Same Day Service	
# of Servings:	35.00	Serving Size:	1/2 Cup	Source: Noblesville School District, IN
Grams Per Serving:	222.00	Ounces per Serving:	7.83	Meal Components: 2 oz. eq. meat/meat alternate, 1.5 oz. eq. wgr, 1/8 cup dark green vegetable and 1/8 cup other vegetable,

Ingredients	Measurements	Directions
Whole Grain Mini Cheese Ravioli	35 SERVING, 5 EACH	1. 1. Ingredients
Land O Lakes® Ultimate Creamy White™ Cheese Sauce	1 POUCH, 106 OZ.	
Fresh Sliced Mushrooms, RTU	1 LB + 8 OZ	
Spinach, No Salt Added, Frozen, IQF, USDA #110425	2 LB	
Italian Seasoning Mix	1 TABLESPOONS	
Bread Sticks, WG, LS	35 PIECES	
Food Release Spray, Butter, Butter Buds 56217	35 1/2 SEC SPARY	
Salt Free Garlic & Herb Seasoning	1 TBSP	
		2. Pre-Prep: Day of Service Clean and sanitize workstation. Wash hands. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
		3. Prep: Pull all ingredients and place at workstation. Pull equipment needed, using full-sized 2" hotel pans. Wash hands thoroughly. CCP: Prepare foods at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
		4. Prep: Lightly spray the 2" pans. Place 1 bag of ravioli in the pan. Add 1 pouch of cheese sauce, squeezing to ensure all sauce is in the pan. Fold together gently. Add sliced mushrooms, frozen spinach, and Italian Seasoning to the sauce. Fold all together. Cover. CCP: Prepare foods at room temperature in two hours or less.
		5. Prep: Place the breadsticks on parchment lined sheet pans. Spray lightly with the butter spray. Sprinkle lightly with the garlic and herb seasoning, CCP: Prepare foods at room temperature in two hours or less.
		6. Cook: Bake the ravioli Florentine in a pre-heated 350°F oven for 50 minutes or until it reaches an internal temperature of 165°F. Cook; bake the breadsticks for 10 minutes or until golden. CCP: Heat until an internal temperature reaches 165°F for 15 seconds. CCP: Batch cook as necessary to insure best end product and nutritional.
		7. Hold: Hold ravioli Florentine in a warmer above 135°F. Hold: Hold breadsticks in a warmer above 135°F

CCP: Hold above 135°F.

- 8. Serve: Use a #8 scoop to portion ~5 pieces of ravioli with spinach & mushroom cheese sauce into a bowl. Serve with garlic breadstick.

CCP: Hold above 135°F.

Notes:

Production Notes: SINGLE SERVING EQUIVALENCE (2 M/MA, .5 G)
 - 5 pieces (~½ cup) Ravioli = 1 m/ma + 0.5 grain, Product Formulation Statement
 - 3 oz cheese sauce = 1 m/ma, CN label crediting
 - 1/8 c mushrooms = 1/8 c other veg using the Food Buying Guide Yield.
 Note: recommend thin sliced fresh mushrooms, or you can roughly chopped thick slices if you choose.
 - 1/8 cup of frozen spinach, @ 23.75 grams per USDA Product Information Sheet

Serving Notes: Use a #8 scoop to portion ~5 pieces of ravioli with spinach & mushroom cheese sauce. into a bowl.
 Serve with garlic breadstick.
 Each portion of ravioli Florentine, when served with a garlic breadstick, provides 2 oz. eq. meat/meat alternative, 1.5 oz. eq. wgr, 1/8 cup dark green vegetable and 1/8 cup other vegetable.
 Each portion weighs 222.00 grams or 7.84 ounces.

Nutrients Per Serving:		(per 1/2 Cup)			
Calories	328.788	Trans Fat (gm)	0.002	Iron (mg)	1.756*
Protein (gm)	17.782	Chol (mg)	60.310*	Calc (mg)	351.388*
Carb (gm)	35.077	Vit A (IU)	3397.348*	Sodium (mg)	633.992
Tot Fat (gm)	13.662	Vit C (mg)	1.048*	Fiber (gm)	3.315*
Sat Fat (gm)	6.107*			Sugars (gm)	2.386*

Note: * means nutrient data is missing or not available.

Meal Components: (per 1/2 Cup)

Fruit (Cups)	Vegetables (Cups)					
	Dark Green	0.125	Red/Orange	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	1.500	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)

Allergens:

Milk, Eggs, Wheat

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.