

# GR-259525 · Ravioli Florentine · 0.5 c · 100 servings

 Grain: 1 1/2

 Meat: 2

 Dark Green: 1/8

 Milk

 Wheat

## Instructions

**One Day Prior to Service:**

**Prep:**

- 1. Pull spinach from the freezer and place it in the cooler to thaw. Place in a food-safe container.

**CCP: Hold below 41°F. Check and record temperature.**

**Day of Service:**

## Instructions

Oil, PAM cooking spray, original  
8.571 spray , about 1/3 second (1  
NLEA serving)

Whole Grain Mini Cheese Ravioli  
500 pieces

Mushrooms, white, raw, slices  
2.857 lb, uncooked

Land O Lakes® Ultimate Creamy  
White™ Cheese Sauce  
18.929 lb

Spinach, frozen, chopped or leaf,  
cooked, boiled, drained, without salt  
5.714 lb

Spice, italian seasoning  
2.857 tbsp

Bread Sticks, Whole Grain, Low  
Sodium, 5"  
100 Bread Stick

Food Release Spray, Butter, Butter  
Buds  
100 sec. spray

Mccormick garlic & herb salt-free  
seasoning  
2.857 tbsp

1. Clean and sanitize workstation. Pull all ingredients and place them at the 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.**

2. Lightly spray the 2" pans and preheat oven to 350°F.

Place 1 bag of ravioli in the pan.

3. Prepare mushrooms by using a sprayer head at your produce station, lightly rinse them, shake off excess moisture, and air dry them before processing.

4. Add 1 pouch of cheese sauce, sliced mushrooms, frozen spinach, and Italian Seasoning to the sauce in a bowl.

Fold all together.

5. Add mixture to pan with ravioli and cover.

**CCP: Prepare food at room temperature in two hours or less.**

**CCP: Hold at 41°F or below. Check and record temperature.**

6. Place the breadsticks on parchment-lined sheet pans.

7. Spray lightly with the butter spray.

8. Sprinkle lightly with the garlic and herb seasoning,

**CCP: Prepare foods at room temperature in two hours or less.**

**Cook:**

## Instructions

9. Bake the ravioli Florentine in a pre-heated 350°F oven for 50 minutes or until it reaches an internal temperature of 165°F.
10. Bake the breadsticks for 10 minutes or until golden.

**CCP: Heat until an internal temperature reaches 165°F for 15 seconds. Check and record temperature.**

**CCP: Batch cook as necessary to ensure the best end product and nutritional.**

**Hold:**

11. Hold ravioli Florentine in a warmer above 135°F.
12. Hold breadsticks in a warmer above 135°F

**CCP: Hold above 135°F. Check and record temperature.**

**Serve:**

13. 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. Check and record temperature.**

## 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 chop 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.

# Ravioli Florentine

## Nutrition Facts

Servings Per Container 1

**Serving Size 0.5 c**

Amount Per Serving

**Calories 370**

% Daily Value\*

**Total Fat 17g 22%**

Saturated Fat 9g **46%**

Trans Fat 1g

**Cholesterol 55mg 18%**

**Sodium 995mg 43%**

**Total Carbohydrate 32g 11%**

Dietary Fiber 3g **11%**

Sugars 3g

Includes 0g Added Sugars **0%**

**Protein 19g 38%**

Vitamin D: 0% DV • Potassium: 5% DV

Calcium: 30% DV • Vitamin A: 32% DV

Iron: 11% DV • Vitamin C: 5% DV

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.