



Ravioli, Parmesan Cheese & Spinach Nugget





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Recipe Items:	1 Portion	5 Portions
PE Spinach (PE#21743)	#8 scoop (118 gm)	590 gm (21 oz)
PE Pasta (PE#21757)	#12 scoop (80 gm)	400 gm (14.1 oz)
PE Beef (PE#21731)	#16 scoop (60 gm)	300 gm (10.6 oz)
Tomato Sauce (smooth)	#24 scoop (40 mL)	200 mL (6.8 fl oz)
Parmesan Cheese, fine ground	1 Tbsp (15 mL)	75 mL (2.5 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.



2. Serve #12 scoop (80 gm) of PE Pasta onto a service plate.



3. Add #16 scoop (60 gm) of PE Beef on top of the pasta.



4. Add #24 scoop (40 mL) of smooth tomato sauce on top of PE Beef and garnish with 15 mL (1 Tablespoon) of fine ground parmesan cheese on top.



5. Serve #8 scoop (118 gm) of PE Spinach on the side as a vegetable serving.

Serve hot
Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

