



Product Description

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Ravioli Cheese - Jumbo Round

Item # 41308 30011

Product Description:

Ravioli, from the word "to fold" in Italian, are round pillows of pasta with a four cheese filling blend of ricotta, mozzarella, Parmesan and Romano cheeses.



Case GTIN: 10041308300116

Pack: 140

Size: 1.1 oz

Shelf Life: 15 Months

Package Format: Poly Bag

Servings Per Case: About 35

Storage: Keep Frozen

Product Preparation: Boiling: Bring water to a brisk boil. Place ravioli in boiling water. Stir gently for 60 seconds. Water will stop boiling. When water starts to boil again, time for 2-5 minutes (or until done to your taste). Drain and serve your favorite way.
Microwave: Mix ravioli with sauce and place in baking dish. Cover dish with plastic wrap. Heat at medium temperature for 3 minutes if product is thawed, 4 1/2 minutes if product is frozen.
Baking: Mix frozen ravioli with sauce. Sauce the bottom of the baking pan. Place ravioli in pan. Cover with foil. Bake at 375oF for 30-35 minutes.

Operator Benefits: Quick prep time (layer frozen ravioli in baking pan)
Quality with convenience - prep only what is needed and keep the rest frozen!
Little or no wasted product
Easy menu extensions
Consistently al dente results every time
Labor reduction - saves \$\$

Date Last Refreshed: 08/11/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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INGREDIENTS:

RICOTTA CHEESE (PASTEURIZED WHEY, MILK-FAT AND MILK), DURUM FLOUR (DURUM WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MOZZARELLA CHEESE (MOZZARELLA CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], NON-FAT MILK), WHOLE EGGS, PARMESAN CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE [ANTI-CAKING AGENT]), ROMANO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES AND POWDERED CELLULOSE [ANTI-CAKING AGENT]), SALT, EGG WHITES, MODIFIED FOOD STARCH, XANTHAN GUM, GUAR GUM, LOCUST BEAN GUM, BLACK PEPPER, PARSLEY, BETA CAROTENE (ADDED FOR COLOR). CONTAINS: MILK, WHEAT, EGG

Nutrition Facts

Serving Size 4.6 oz (130g)
Servings Per Container about 35

Amount Per Serving

Calories 240 **Calories from Fat 60**

		% Daily Value*
Total Fat	7 g	11 %
Saturated Fat	4.5 g	22 %
Trans Fat	0 g	
Cholesterol	35 mg	12 %
Sodium	350 mg	14 %
Total Carb.	32 g	11 %
Dietary Fiber	2 g	7 %
Sugars	3 g	
Protein	13 g	

o Vitamin A 6 % o Vitamin C 0 % o Calcium 15 % o Iron 8 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

2.25 Bread/Grain equivalents per serving

1.0 Meat/Meat alternate per serving



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Recipes

Creamy Cajun Sauce with Cheese Ravioli

- Marzetti Frozen Pasta™ Ravioli Cheese - Jumbo Round
- 2 cups Whipping cream
- 2 Tbsp. Cajun seasoning
- 1-1/2 cups Roasted red peppers, drained
- 1 lb. Smoked sausage, cut into 1/4" slices
- 2 Green onions, thinly sliced

Preparation: In a blender, combine whipping cream, Cajun seasoning and peppers. Cover and blend on high until smooth. In a large skillet, cook sausage on medium-high heat until golden brown and heated through; drain if necessary. Add sauce mixture to sausage in skillet. Cook over medium heat, stirring frequently, until mixture thickens. Do not boil. Heat desired amount of ravioli in hot water 2 to 3 minutes, until heated through. Pour sauce mixture over ravioli. Top with green onion slices.