

Toasted Ravioli (Mrs. T's Mini Stuffed Pierogies) with Marinara

Entrée

HACCP: #2 Same Day Service

Marshall County Recipe E69

Ingredients	100 Servings		____ Servings		Directions
	Weight	Measure	Weight	Measure	
Pierogies, Mini Stuffed (#1049A)		600 Pierogies (each bag has 100 Pierogies)			<ol style="list-style-type: none"> 1. Line 18*26 sheet pans with parchment paper. 2. Combine oil and seasonings, add parmesan cheese and mix. 3. Toss the Pierogies in the seasoning/parmesan mix. 4. Place in single layer on sheet pans. Do not overcrowd. 5. Warm marinara sauce to 135°. 6. CCP: Bake at 325° in convection oven for 12-14 minutes until crispy and golden brown. <p>To serve- Place six Pierogies on tray and top with 1 ounce marinara sauce and ½ ounce mozzarella cheese.</p> <p>Alternate Method: Place six Pierogies in a boat. Top with 1 ounce marinara sauce and ½ ounce mozzarella cheese. Place trays of Pierogies in the warmer and hold until served. CCP: Hold at 135° or higher</p>
Olive Oil (#7047)		2 ½ cups			
Italian Seasoning (#7081)		¼ Cup			
Salt (#7076)		2 Tbsp.			
Garlic Powder (#7066)		2 Tbsp.			
Pepper, Black (#7056)		1 Tbsp.			
Cheese, Parmesan (#5556)		4 ½ Cups			
Marinara Sauce (#6148A)		120 oz.			
<p>Note: CN on Red Gold Marinara Sauce.... 1.2 oz = ¼ cup red/org . Vegetable.</p> <p>Each #10 Can of sauce = 105oz</p>					
	3.13 #				
Cheese, Mozzarella Shredded (#5554 or D215)					
Serving Size	1 Serving Provides		Yield		
6- Pierogies with 1.2 oz sauce and ½ oz. mozzarella cheese	1 Serving= 2 M, 1 oz. grain, ¼ cup dark orange/red vegetable		100 servings		