

ENTREE

Portobello Ravioli with Italian Sausage-Romana Sauce And Garlic Bread



culinary connection
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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	20 pieces	Square Portobello Mushroom Ravioli	73709	
Tyson® Foods	4 links	Hillshire Farm® Hot Italian Link	10000032814	
Conagra® Foodservice	7 cups	Angela Mia® Bella Romana Pasta Sauce	2700039185	
Keurig Dr Pepper®	3 cups	Clamato® Sweet and Spicy	10117353	
Flowers Bakeries®	5 slices	European Bakers® 14.5" Garlic Loaf	10585610	
Savor Imports®	4 tbsp.	Savor Imports® Extra Virgin Olive Oil	0001US	
Land O Lakes	¾ lb.	Mozzarella LMPS Shred	41698	
	½ cup	Fresh Italian Parsley, Rough Chopped		
	1 cup	Sweet Onion, Chopped Medium Dice		
	¼ cup	Garlic Clove, Minced		

DIRECTIONS:

1. Bring 6 quarts of water to boil.
2. Slice sausage on bias, about ½" wide.
3. Heat oil in deep wide pan (high flame), add onion and sausage, season with salt and pepper.
4. Add garlic to pan, move consistently in pan for 3 minutes. Add Clamato and tomato sauce. Stir and reduce heat to medium. Simmer at least 30 minutes.
5. Add ravioli to boiling water, cook for 4 minutes and add to pasta sauce. Add parsley, stir well.
6. Place garlic bread in oven for 10 minutes. Then remove from oven and wrap in aluminum foil.
7. Portion pasta mix into oven able to-go container. Top with shredded cheese.

Yield: 5 Servings



Recipe Created by:
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