

Portobello Ravioli with Pot Roast Bolognese

Tender slow cooked pot roast simmered in fire roasted tomato and Italian spices served over clouds of pasta stuffed with portobello mushrooms, ricotta, and parmesan cheese. Served with a golden dinner roll to help you clean your plate.

Angela Mia.


Tyson
FOODSERVICE

European
BAKERS

Bernardi
ITALIAN SOLUTIONS


BELGIOIOSO



 WAYPOINT


culinary connection
turning insights into fresh ideas in foodservice

PORTOBELLO RAVIOLI WITH POT ROAST BOLOGNESE



DIRECTIONS:



YIELD: 4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Conagra Foodservice	8 oz.	Angela Mia Pasta Sauce w/Herbs & Garlic	.48	2700000220	
Conagra Foodservice	16 oz.	Angela Mia Fire Roasted Diced Tomatoes	.96	2700038069	
Tyson Foods	12 oz.	Hillshire Farm F/C Pot Roast Select, Chopped	5.04	10000017704	
Flowers Bakeries Foodservice	4 each	European Bakers Golden Dinner Roll	.48	10500160	
Ajinomoto	28 pcs.	Bernardi Square Portobello Mushroom Ravioli	6.16	74697	
BelGioioso	4 oz.	Shredded Parmesan Cheese	1.12	35925	

FOOD COST CALCULATOR

Menu Price \$	\$44.99
Total Cost \$	\$14.24
Cost Margin %	32%
Net Profit \$	\$30.75

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Brian Zweigle

Directions for the Operator:

1. Preheat oven to 350° and bring a pot of pasta water to a light boil.
2. Place the pasta sauce, fire roasted diced tomatoes, and chopped pot roast into a saucepan.
3. Simmer meat sauce for 20 minutes.
4. Warm dinner rolls in the oven for 3-5 minutes.
5. Place the ravioli in the hot pasta water for 7-10 minutes then drain and place in serving container.
6. Top the ravioli with the meat sauce.
7. Serve with a side of parmesan cheese and dinner roll.

Directions for the Consumer:

1. Place 1 serving of the sauced ravioli in a microwave safe container and heat for 2 ½ minutes or until completely heated.
2. Heat the rolls in the microwave for 30-45 seconds.
3. Sprinkle parmesan cheese over the top of the ravioli and serve with a roll.