



## Cheese Stuffed Pasta Shells, Garlic Toast, Italian Vegetables





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Recipe Items:	1 Portion	5 Portions
PE Pasta (PE#21757)	#12 scoop (80 gm)	400 gm (14.1 oz)
Ricotta Cheese	#24 scoop (40 mL)	200 mL (6.8 fl oz)
Parmesan Cheese, Fine ground	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Tomato Sauce, smooth	#24 scoop (40 mL)	200 mL (6.8 fl oz)
PE Whole Wheat Bread (PE#21764)	#16 scoop (60 gm)	300 gm (10.6 oz)
Butter	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Garlic Powder	5 mL (1 tsp)	25 mL (0.9 fl oz)
PE Mixed Vegetables (PE Carrot #21734 & Spinach #21743)	#8 scoop (118 gm)	590 gm (20.8 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.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Combine a #12 scoop (80 gm) of PE Pasta with a #24 scoop (40 mL) of ricotta cheese and mix well. Place portion into a service nappy. Top with a #24 scoop (40 mL) of smooth tomato sauce. Finish the pasta with 15 mL (1 Tbsp) of fine ground parmesan cheese.



3. On a service plate, add a combined #8 scoop (118 gm) of PE Carrot and PE Spinach mousses.



4. Finish the dish by combining a #16 scoop (60 gm) of hot PE Whole Wheat bread with 15 mL (1 Tbsp) of soft butter and 5 mL (1 tsp) of garlic powder. Whisk together and place serving on the service plate beside the PE mixed vegetables.



Serve hot

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

