



## Manicotti - Tomato Sauce, Parmesan Cheese, Spinach & Egg Salad, Garlic Bread





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Recipe Items:	1 Portion	5 Portions
PE Pasta (PE#21757)	#16 scoop (60 gm)	300 gm (10.6 oz)
PE Beef (PE#21731)	#24 scoop (40 gm)	200 gm (7.1 oz)
Tomato Sauce (smooth)	#24 scoop (40 mL)	200 mL (6.8 Fl oz)
Parmesan Cheese	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE Spinach (PE#21743)	#8 scoop (118 gm)	590 gm (20.9 oz)
Scrambled Egg (pureed)	#24 scoop (40 mL)	200 mL (6.8 Fl oz)
Vinaigrette Dressing	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE Whole Wheat bread (PE#21764)	#24 scoop (40 gm)	200 mL (6.8 Fl oz)
Butter or margarine (room temperature)	5 mL (1 tsp)	25 mL (0.9 fl oz)
Garlic Powder	5 mL (1 tsp)	25 mL (0.9 fl 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. In a service bowl, add #16 scoop (60 gm) of PE Pasta, top with a #24 scoop (40 gm) of PE Beef and a #24 scoop (40 ml) of smooth tomato sauce. Top with 15 mL (1 Tbsp) of fine ground parmesan cheese.



3. On a service plate, place #24 scoop (40gm) of warm (or hot) PE Whole Wheat bread. Add 5 mL (1 tsp) of melted butter and 5 mL (1 tsp) of fine garlic powder to finish.



4. Beside the garlic bread, place #8 scoop (118gm) of PE Spinach mousse. Top with #24 scoop (40 mL) of pureed scrambled egg. Top with 15 mL (1 Tbsp) of vinaigrette dressing.



Serve hot (Manicotti) or cold (Spinach Salad)

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

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.



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