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*Rosina*  
The Authentic Taste of Italy

## Stuffed Rigatoni with Alfredo Florentine Sauce and Roasted Garlic

<b>Ingredients</b>	<b>Amounts</b>	<b>RRS#</b>	<b>Portion Cost</b>
RTU Alfredo Sauce	6 oz	307557	\$0.98
Frozen Spinach, chopped	½ cup	362455	\$0.28
Garlic Cloves Roasted	3	790303	\$0.19
Rosina Stuffed Rigatoni	6 oz	308161	\$0.99
<b>Total Food Cost</b>			<b>\$2.44</b>

Roasting Garlic: Remove most of the papery covering of a head of garlic. Cut off pointed side to expose garlic. Place open side up in baking pan and drizzle w/olive oil. Bake at 425°F for about 45 minutes. When cooled, peel away rest of paper. This can be done up to 1 month ahead and stored in the refrigerator.

### Quick Cooking Method

1. Thaw alfredo sauce and spinach. Squeeze excess liquid out of spinach.
2. Mix spinach into alfredo sauce and cook until hot or keep hot in any food warming system.
3. Boil Stuffed Rigatoni according to label.
4. Place Stuffed Rigatoni in bowl or on plate and cover with sauce. Lay garlic on top for appearance and serve.

