## MEAT, FISH, AND POULTRY No.L 843 00

## CABBAGE ROLLS, STUFFED, FROZEN

Yield 100 Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
216 cal	26 g	9 g	8 g	15 mg	1000 mg	70 mg

<b>Ingredient</b>	Weight	<b>Measure</b>	<u>Issue</u>	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp		
JUICE, VEGETABLE, CANNED	6-3/8 lbs	3 qts		
CABBAGE ROLLS, FROZEN	48 lbs			

## Method

- 1 Preheat convection oven to 325 F. with fan on.
- 2 Spray steam table pans with non-stick cooking spray.
- 3 Remove Cabbage Rolls from original container and place right side up into steam table pans. Divide vegetable juice evenly among pans.
- 4 Cook according to times and temperatures contained in manufacturer's instructions on package. Usual cooking time is bake uncovered in preheated convection oven at 325 F. for 60 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Remove from oven. CCP: Hold for service at 140 F. or higher.