

# SERGIO'S

BRINGING MY ITALY TO YOU

## CARBONARA RAVIOLI

**Cooking Instructions:** Place ravioli in boiling salted water and stir. When ravioli begin rising to the surface, lower boiling water to a simmer and cook for 4 to 5 minutes. Drain carefully and serve with your favorite sauce.

### Ingredients:

Filling: Whole Milk Ricotta Cheese (Pasteurized Milk and Cream, Vinegar, and Salt), Water, Heavy Cream, Pancetta (Pork, Sea Salt, and Spices), Pasteurized Whole Eggs, Parmesan Cheese (Pasteurized Cow's Milk, Cheese Cultures, Salt, Enzymes), Corn Starch, Salt, and Black Pepper. Pasta: Extra Fancy Durum Wheat Flour (Milled Wheat, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Pasteurized Whole Eggs, and Beta Carotene (for added color). Contains: Wheat, Milk, Eggs.



<b>Nutrition Facts</b>		<b>Amount/serving</b>	<b>% DV</b>	<b>Amount/serving</b>	<b>% DV</b>
about 2.5 servings per container		<b>Total Fat</b> 15g	19%	<b>Total Carb.</b> 43g	16%
<b>Serving size</b> 5 ravioli		Sat. Fat 7g	33%	Fiber 2g	8%
		Trans Fat 0g		Total Sugars 4g	
<b>Calories per serving</b> 350		<b>Cholesterol</b> 75mg	26%	Incl. 0g Added Sugars	0%
		<b>Sodium</b> 260mg	11%	<b>Protein</b> 16g	
		Vitamin D 50% <sup>*</sup> Calcium 20% <sup>*</sup> Iron 10% <sup>*</sup> Potassium 4%			

Use or Freeze within 7 days

Net Weight 13 OZ (369 GRAMS)

MADE IN USA Folcroft, PA 19032