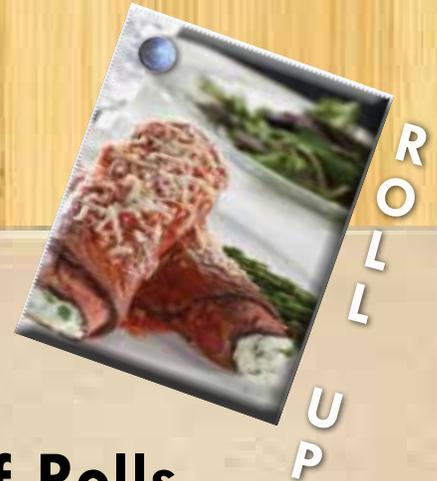




*Tonight's Special is...*

## Tonight's Special is... Italian Cheese Stuffed Roast Beef Rolls



Many customers are looking for products that meet a nutritional target and also deliver great flavor. Take advantage of Certified Angus Beef® brand cooked roast beef in a healthcare, rehabilitation, long-term care or educational setting, or in restaurants desiring healthy menu options.

### *Menu Applications*

	Item #	Cost
24 slices Certified Angus Beef® brand deli roast beef, sliced thick	# 31648	\$6.27/lb.
2 cups pizza sauce, divided	# 34543	\$0.21
3 eggs, lightly beaten	#2000	\$0.03
1 teaspoon oregano	# 33540	\$0.02
1 ½ teaspoon garlic powder	# 33496	\$0.04
1 tablespoon basil	# 33447	\$0.02
½ cup minced chives	# 2163	\$0.04
3 lbs. ricotta cheese	# 5051	\$0.80
¾ cup grated parmesan cheese	# 2963	\$0.24
3 cups shredded mozzarella cheese	# 12467	\$0.11

### *Tonight's Savings*

**Portion Cost: \$3.08**  
**Suggested Sell: \$9.99**  
**Food Cost: 30%**  
**Profit Dollars: \$6.91**



1. Spread 1½ cups pizza sauce in the bottom of a shallow, full steam-table Pan.
  2. In large bowl, thoroughly combine eggs, seasonings, scallions, ricotta, parmesan and 1½ cups mozzarella.
  3. Lay roast beef slices flat and spoon approximately ¼ cup of cheese mixture on one end. Roll up beef slices jelly-roll style and arrange seam side down in baking dish.
  4. Bake, covered, at 350° F for 20 minutes.
  5. Heat remaining pizza sauce and pour over beef rolls. Top with remaining mozzarella cheese and bake uncovered for 3-4 minutes until cheese is melted.
- Additional menu side suggestions: mixed green salad or roasted asparagus spears.

Not Responsible for Typographical Errors.