

Homemade Lasagna



Servings:	28.00	Category:	Entree
Serving Size:	1.00 1 piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 Pound		573201
PASTA LASGN SHT FLT CKD 2-5 GCHC	3 Pound		898271
CHEESE MOZZ SHRD 4-5 LOL	12 ounce		645170
CHEESE COTTAGE SML 1 4-5 GFS	12 ounce		329487
EGG WHL LIQ W/CITRIC 15-2 GFS	1 Pound		874302
CHEESE BLND PARM GRTD 4-5 P/L	1/4 Pound		186891
SEASONING ITAL HRB 6Z TRDE	1/4 Cup		428574
SPICE PEPR RED CRUSHED 12Z TRDE	1 Tablespoon	Optional	430196

Preparation Instructions

Prep Time: 75 minutes

Yield: 1 Hotel Pan (12" x 20" x 2.5")

Pre-Preparation:

Thaw prepared meat sauce on sheet pan for 48-72 hours prior to use under refrigeration (HACCP 40 degrees or lower). Combine sauce with 1 pint water and blend well. The additional water will help in hydrating the dry pasta noodles.

Pre-Heat Instructions:

Conventional Oven: 350 degrees

Convection Oven: 325 degrees

Assembling Lasagna:

1. Combine cottage cheese with pasteurized eggs, grated parmesan cheese, Italian seasoning and red pepper flakes (*optional). Reserve and hold cold until ready to assemble lasagna.

2. Spray pan liberally with pan coating to ensure lasagna does not stick.

3. Layer ingredients in each pan as directed below:

- uncooked lasagna noodles

-24 oz prepared meat sauce

-10 oz prepared cheese mixture

-4.0 oz shredded mozzarella cheese

Repeat layers two more times and finish with 20 ounces of prepared meat sauce.

4. Tightly cover pans with plastic wrap and aluminum foil.

5. Bake. Conventional oven: 75-90 minutes.

Convection oven: 45 minutes.

6. Remove pans from oven. Uncover. Sprinkle each pan with additional 2 cups of shredded cheese.

7. Return to oven (uncovered) and heat until lightly browned. Remove from oven and let stand for 15 minutes before serving.

SLE Components

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 28.00

Serving Size: 1.00 1 piece

Amount Per Serving

Calories	347.63		
Fat	15.69g		
SaturatedFat	7.88g		
Trans Fat	0.00g		
Cholesterol	71.58mg		
Sodium	960.06mg		
Carbohydrates	14.98g		
Fiber	1.02g		
Sugar	7.00g		
Protein	32.58g		
Vitamin A	930.08IU	Vitamin C	9.69mg
Calcium	481.45mg	Iron	1.23mg