

Lasagna with Garlic Toast

Servings:	100.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44965

Ingredients

Description	Measurement	Prep Instructions	DistPart #
garlic toast	100 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446
85/15 Ground Beef, Frozen	15 Pound		100158
ONION WHITE JUMBO	6 Pound	Dice finely and add to beef once cooked and saute	299235
SEASONING SPAGHETTI ITAL	1/2 Teaspoon		413453
TOMATO PASTE 26	1 #10 CAN	HEAT_AND_SERVE Unprepared MIX Unprepared READY_TO_DRINK Unprepared READY_TO_EAT Unprepared UNPREPARED Unprepared UNSPECIFIED Unprepared	773549
SAUCE SPAGHETTI FCY	3 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
SPICE GARLIC POWDER	1/2 Cup		224839
SPICE PEPR BLK CRACKED	1 Fluid Ounce		516856

Description	Measurement	Prep Instructions	DistPart #
CHEESE RICOTTA WHP PART SKM	10 Pound		512265
Bongards Sharp Yellow Cheddar Cheese Feather Shred - 6/5#	16 Pound		123753
Mozzerella Cheese	5 Pound		105077
Water	6 Gallon	Boil for pasta	Water
PASTA LASGN RIDG CURLY 2 1/8IN	12 Pound	use oven ready lasagna in place- or cook regular noodles till al dente	108197

Preparation Instructions

1. Place Ground beef in large stock Pot- Cook until fully cooked at internal temp 155F
2. Dice onions finely and add to beef once cooked and sauté.
3. Add seasoning, sauce, and water. Cook till 165F or higher.
4. Lightly coat 4 (12"x20"x2.5" pans with release spray. For 100 servings 4 pans. :)
5. First layer 1-quart 2 cups sauce
6. Second layer- noodles (16each)
7. Third layer 1-quart 2 cups sauce
8. Fourth layer 2.5 lb. ricotta cheese
9. Fifth layer noodle
10. Sixth layer sauce 1-quart 2 cups sauce
11. Seventh 2 cup Cheddar cheese
12. Eighth layer Noodle
12. Ninth layer sauce 1-quart 2 cups sauce
13. Tenth layer 2 cup mozzarella cheese
14. cover pan tightly with aluminum foil
15. Bake 350F for 1.5 hours
16. Remove from oven - Hot hold 135 F or higher
17. Cut each pan 5 x 5 (25 pieces per pan)

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	19449.91
Fat	1513.71g**
SaturatedFat	254.78g
Trans Fat	1.79g
Cholesterol	56.57mg
Sodium	16430.23mg
Carbohydrates	1260.00g
Fiber	107.12g
Sugar	113.53g
Protein	325.47g
Vitamin A 0.55IU**	Vitamin C 2.02mg**
Calcium 487.12mg	Iron 402.53mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

Calories	8575.94
Fat	667.43g**
SaturatedFat	112.34g
Trans Fat	0.79g
Cholesterol	24.94mg
Sodium	7244.49mg
Carbohydrates	555.57g
Fiber	47.23g
Sugar	50.06g
Protein	143.51g
Vitamin A 0.24IU**	Vitamin C 0.89mg**
Calcium 214.78mg	Iron 177.49mg

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**One or more nutritional components are missing from at least one item on this recipe.