

# Lasagna with Garlic Toast

|                      |            |                       |                   |
|----------------------|------------|-----------------------|-------------------|
| <b>Servings:</b>     | 100.00     | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 8.00 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch      | <b>Recipe ID:</b>     | 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<br>Unprepared<br>MIX<br>Unprepared<br>READY_TO_DRINK<br>Unprepared<br>READY_TO_EAT<br>Unprepared<br>UNPREPARED<br>Unprepared<br>UNSPECIFIED<br>Unprepared  | 773549     |
| SAUCE SPAGHETTI FCY       | 3 #10 CAN     | HEAT_AND_SERVE<br>Heat & Serve<br>MIX<br>Heat & Serve<br>READY_TO_DRINK<br>Heat & Serve<br>READY_TO_EAT<br>Heat & Serve<br>UNPREPARED<br>Heat & Serve<br>UNSPECIFIED<br>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<br>PART SKM                                  | 10 Pound    |  | 512265     |
| Bongards Sharp Yellow<br>Cheddar Cheese<br>Feather Shred - 6/5# | 16 Pound    |  | 123753     |
| Mozzerella Cheese   | 5 Pound     |  | 105077     |
| Water   | 6 Gallon    | Boil for pasta   | Water      |
| PASTA LASGN RIDG<br>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

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.000 |
| <b>Grain</b>    | 1.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 1.000 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 8.00 Ounce

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

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

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