

# Lasagna-MS/HS

<b>Servings:</b>	20.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-50303
<b>School:</b>	Attica Jr/Sr High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA LASGN SHT WAVY	4 Each		365723
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	1 1/2 Package	<b>BOIL</b> KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	573201
CHEESE MOZZ SHRD	1 Quart 1 Cup (5 Cup)	<b>READY_TO_EAT</b> Preshredded. Use cold or melted.	645170
BREADSTICK TWSTD TOPPED WGRAIN 108-2Z	20 Each	<b>BAKE</b> Keep frozen until ready to prepare 1.Preheat convection oven to 375°F (conventional oven to 400°F). 2.Place frozen Breadsticks on a parchment lined sheet pan. 3.Bake Breadsticks 7-9 minutes. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F. 4.Remove from oven. Serve. 5.Holding: Hold for up to 30 minutes in a warmer at 145°F.	313887

## Preparation Instructions

Using a steam table pan, Spray pan bottom and sides with vegalene pan coating

Gather ingredients. This recipe uses one bag of sauce, 4 lasagna sheets and 6 cups of mozzarella cheese per pan

1st layer-Place a small amount of sauce on the bottom of the pan

2nd layer-Place 2 sheets of Lasagna noodles on top of sauce

3rd layer-Spread half the bag of sauce on top of the noodles

4th layer-Sprinkle 4 cups of mozzarella cheese on top of the sauce

5th layer-Place 2 more sheets Lasagna noodles on top of the sauce

6th Cover the noodles with the remaining sauce in the bag

Cover Pan with lid and bake for 325 for 20-25 minutes

Test with knife to see if Noodles are tender

Temp should be 165 degrees

Take out of the oven. Sprinkle the top with the last 2 cups of cheese. Put back in the oven for 5 minutes

Put in the warmer until service

Cut into 24 servings

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 0.00

Amount Per Serving	
<b>Calories</b>	456.93
<b>Fat</b>	16.80g
<b>SaturatedFat</b>	7.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	77.93mg
<b>Sodium</b>	673.71mg
<b>Carbohydrates</b>	46.24g
<b>Fiber</b>	2.34g
<b>Sugar</b>	10.50g
<b>Protein</b>	29.07g
<b>Vitamin A</b> 693.21IU	<b>Vitamin C</b> 20.36mg
<b>Calcium</b> 272.14mg	<b>Iron</b> 3.47mg

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

### Nutrition - Per 100g

No 100g Conversion Available