

HOMEMADE LASAGNA

NO IMAGE

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38740
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 85/15 FREE FALL	4 Pound		330841
SAUCE SPAGHETTI POUCH	5 Pound 10 Ounce (90 Ounce)	UNPREPARED Cook Over Medium Heat, Stirring Occasionally Until Hot.	315729
SOUP TOMATO	1 Pound 5 1/2 Ounce (21 1/2 Ounce)	UNPREPARED Slowly Mix Soup + 1 Can Water. Stove: Heat, Stirring Occasionally.	101427
Tap Water for Recipes	1 Pint 2/3 Cup (2 2/3 Cup)	UNPREPARED	
PASTA LASGN RIDG CURLY 2 1/8IN	1 Pound 8 Ounce (24 Ounce)		108197
CHEESE MOZZ SHRD	3 Quart	READY_TO_EAT Preshredded. Use cold or melted.	645170
PASTA LASGN WAVY	24 Piece		772691

Preparation Instructions

Cook ground beef to an internal temp of 155 degrees. Add spaghetti sauce, tomato sauce, and water. In a 2 1/2" hotel pan, layer 4 cups meat sauce, 8 lasagna noodles, then 4 cups mozzarella cheese, 8 lasagna noodles, 4 cups meat sauce, 4 cups mozzarella cheese, then 4 cups sauce. Bake to an internal temp of 145 degrees. Top with 4 cups mozzarella and return to oven until cheese is golden brown.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	1.144
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	624.11
Fat	24.41g
SaturatedFat	11.47g
Trans Fat	0.33g
Cholesterol	90.00mg
Sodium	977.50mg
Carbohydrates	58.17g
Fiber	5.54g
Sugar	15.56g
Protein	41.99g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 458.40mg	Iron 4.55mg

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

Nutrition - Per 100g

No 100g Conversion Available