

Cheese Lasagna

NO IMAGE

| | | | |
|----------------------|----------------|-----------------------|-------------------|
| Servings: | 200.00 | Category: | Entree |
| Serving Size: | 1.00 Square | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-51152 |
| School: | Garden Prairie | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--|----------------------|------------|
| CHEESE RICOTTA WHP PART SKM | 20 Pound | | 512265 |
| CHEESE PARM GRTD | 7 Pound 8 Ounce (120 Ounce) | | 445401 |
| SEASONING ITAL HRB | 1 Pound 8 Ounce (24 Ounce) | | 428574 |
| SALT IODIZED | 3 Fluid Ounce 2 0 Teaspoon (20 Teaspoon) | | 125557 |
| EGG WHL LIQ W/CITRIC | 2 Quart 1 Pint (10 Cup) | | 431491 |
| SAUCE MARINARA | 6 Gallon 1 Quart (25 Quart) | | 502181 |
| PASTA LASGN RIDG CURLY 2 1/8IN | 1 Ounce | Please order #481606 | 108197 |
| CHEESE MOZZ SHRD | 15 Pound | | 645170 |

Preparation Instructions

Cheese Lasagna

Servings: 200 people Calories: 380.7462 kcal

This lasagna features a rich blend of ricotta, mozzarella, and Parmesan cheeses

Instructions

Day Prior to Service:

- In a large bowl combine the ricotta cheese, grated parmesan, Italian seasoning, granulated garlic, salt, and eggs.
- Stir until all ingredients are equally distributed.

c. Cover with film, place in cooler.

Preparation Instructions for One 2" Hotel Pan:

Layer #1 in Following Order:

- a. Spray pan with pan spray.
- b. 3 cups of marinara onto the bottom of the pan.
- c. 8 lasagna sheets (length of noodle fits width of pan)
- d. 3 cups of ricotta-parmesan-egg-seasoning mixture.
- e. 2 cups of mozzarella cheese .

Layer #2 in Following Order:

- a. 9 sheets of lasagna sheets (one more sheet than layer #1)
- b. 3 cups of marinara sauce.
- c. 3 cups of ricotta-parmesan-egg-seasoning mixture.
- d. 2 cups of mozzarella cheese.

Layer #3 in Following Order:

- a. 8 lasagna sheets.
- b. 3 cups of marinara sauce.
- c. Cover with film, then foil.

Oven Instructions: Preheat Oven to 350°

- a. Bake in 350 ° oven for 40 minutes.
- b. Remove from oven, remove film and foil.
- c. Top with 2 cups shredded mozzarella cheese
- d. Return to oven, uncovered, to melt and brown cheese.
- e. Place in holding cabinet, uncovered.

Serving Instructions:

- a. Cut pan 4 x 5.
- b. Use spatula to serve piece.

Control Measures: Cook to 165 °, Hot Hold at 135° or greater.

Recipe Notes

Crediting: 1 square piece provides 2 oz M/MA, 1.2 oz Grains, 0.375 cups Red/Orange Vegetable

Nutrition Facts per Serving (1piece)

Calories: 380.7462 kcal | Saturated fat: 8.6681 g | Sodium: 1199.1333 mg | Carbohydrates: 38.5784 g

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 1.200 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.800 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Square

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 246.48 |
| Fat | 13.73g |
| SaturatedFat | 7.27g |
| Trans Fat | 0.00g |
| Cholesterol | 38.62mg |
| Sodium | 683.73mg |
| Carbohydrates | 14.60g |
| Fiber | 2.01g |
| Sugar | 9.68g |
| Protein | 14.09g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 395.80mg | Iron 1.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available