

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