# Cheese Lasagna w/ garlic toast



| Servings:     | 50.00                                | Category:             | Entree            |
|---------------|--------------------------------------|-----------------------|-------------------|
| Serving Size: | 1.00 Serving                         | <b>HACCP Process:</b> | Complex Food Prep |
| Meal Type:    | Lunch                                | Recipe ID:            | R-28409           |
| School:       | FRANKLIN<br>COMMUNITY HIGH<br>SCHOOL |                       |                   |

## **Ingredients**

| Description                       | Measurement | Prep Instructions   | DistPart<br># |
|-----------------------------------|-------------|---|---------------|
| PASTA LASGN RIDG CURLY 2<br>1/8IN | 2 3/4 Pound |   | 108197        |
| SAUCE SPAGHETTI                   | 2 #10 CAN   | READY_TO_EAT<br>None  | 744520        |
| CHEESE COTTAGE SML 4              | 10 Pound    | READY_TO_EAT Served as a side dish, used in a recipe or paired with fresh fruits. | 220051        |
| SPICE PARSLEY FLAKES              | 1/4 Cup     |   | 513989        |
| CHEESE PARM GRTD                  | 7 Ounce     |   | 164259        |
| CHEESE MOZZ SHRD                  | 3 Pound     | READY_TO_EAT Preshredded. Use cold or melted.                                     | 645170        |
| BREAD GARL TX TST SLC             | 1 Each      |   | 243681        |

### **Preparation Instructions**

If needed, drain cottage cheese. In a large bowl, combine the cottage cheese, parsley, Parmesan and mozzarella cheese. If cottage cheese is too dry, add a small amount of milk to loosen.

Assemble as follows:

- layer 2 1/4 C sauce in the bottom of each pan.

- layer with 9 noodles
- layer with 2# cheese mixture
- Layer another 2 1/4 C of sauce
- repeat with noodles, cheese mixture, and sauce
- layer noodles and top with 1 1/4 C sauce. Top with an additional 2 C of shredded mozzarella cheese
- cover with plastic wrap and refrigerate overnight

Next Day - remove the plastic wrap and cover with foil. Bake in a convection oven at 325° for 40 minutes.

CCP: Heat to 160° or higher for 15 sec.

Remove from oven and allow to sit for at least 15 min. before serving.

CCP: Hold for hot service at 135° or higher.

Cut each pan 5 X 5 (25 portions per pan)

#### Meal Components (SLE)

| Amount Per Serving |       |
|--------------------|-------|
| Meat               | 1.760 |
| Grain              | 0.460 |
| Fruit              | 0.000 |
| GreenVeg           | 0.000 |
| RedVeg             | 1.293 |
| OtherVeg           | 0.000 |
| Legumes            | 0.000 |
| Starch             | 0.000 |
|                    |       |

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 1.00 Serving

|                    |          | 3         |        |  |  |
|--------------------|----------|-----------|--------|--|--|
| Amount Per Serving |          |           |        |  |  |
| Calories           |          | 284.68    |        |  |  |
| Fat                |          | 9.30g     |        |  |  |
| SaturatedFat       |          | 4.66g     |        |  |  |
| Trans Fat          |          | 0.00g     |        |  |  |
| Cholesterol        |          | 24.40mg   |        |  |  |
| Sodium             |          | 500.30mg  |        |  |  |
| Carbohydrates      |          | 34.16g    |        |  |  |
| Fiber              |          | 2.97g     |        |  |  |
| Sugar              |          | 11.34g    |        |  |  |
| Protein            |          | 17.27g    |        |  |  |
| Vitamin A          | 0.00IU   | Vitamin C | 0.00mg |  |  |
| Calcium            | 266.22mg | Iron      | 1.85mg |  |  |
|                    |          |           |        |  |  |

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

#### **Nutrition - Per 100g**

No 100g Conversion Available