## **LASAGNA SOUP**

## **NO IMAGE**

Servings:	62.00	Category:	Entree
Serving Size:	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11124
School:	Manchester High School		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
85/15 Ground Beef, Frozen	10 Pound		100158
TOMATO DCD PETITE	2 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	498871
SOUP TOMATO	2 Pound 1 Ounce (33 Ounce)	UNPREPARED Slowly Mix Soup + 1 Can Water. Stove: Heat, Stirring Occasionally.	101427
BROTH BF NO MSG	1 Gallon 2 Quart (24 Cup)	HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30/u201340 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2/u20133 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10/u201315 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.	504599

Description	Measurement	Prep Instructions	DistPart #
SPICE THYME LEAF	1 Tablespoon		513814
SPICE BASIL LEAF	1 Fluid Ounce		513628
SPICE OREGANO LEAF	1 Fluid Ounce		228443
SPICE PEPR RED CRUSHED	1 Tablespoon		430196
PASTA FARFALLE	2 1/2 Pound		102881
CHEESE MOZZ SHRD	1 Pound	READY_TO_EAT Preshredded. Use cold or melted.	645170

## **Preparation Instructions**

Recipe yield checked 2-8-22, 11-16-22

Brown ground beef; cook until internal temperature is at least 155 degrees. Drain off fat. Add tomatoes, soup, broth, and seasonings. Bring to a boil, add pasta and cook until just tender. Serve with Mozzarella cheese and parmesan(opt).

**Nutrition Facts** 

Meal Components (SLE)  Amount Per Serving		
Meat	2.000	
Grain	0.250	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.454	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Servings Per Recipe: 62.00 Serving Size: 8.00 Ounce			
Amount Per Serving			
Calo	ries	286.24	
Fa	at	13.43g	
Satura	tedFat	4.75g	
Trans	Fat*	1.93g	
Chole	sterol	53.94mg	
Sod	ium	591.24mg	
Carbohydrates		21.03g	
Fiber		1.61g	
Sugar		5.39g	
Protein		19.81g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	58.79mg	Iron	0.66mg
*All reporting of TransFat is for information only, and is not used for evaluation purposes			

Nutrition - Per 100g			
Calories	126.21		
Fat	5.92g		
SaturatedFat	2.10g		
Trans Fat*	0.85g		
Cholesterol	23.78mg		
Sodium	260.69mg		
Carbohydrates	9.27g		
Fiber	0.71g		
Sugar	2.38g		
Protein	8.73g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 25.92mg	Iron	0.29mg	

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