

# HOMEMADE LASAGNA



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 #
85/15 Ground Beef, Frozen	4 Pound		100158
Spaghetti Sauce	2 Quart 1 Pint 1 1/4 Cup (11 1/4 Cup)		852759
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	
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

<b>Meat</b>	3.750
<b>Grain</b>	0.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		495.22	
<b>Fat</b>		25.38g	
<b>SaturatedFat</b>		10.98g	
<b>Trans Fat*</b>		1.99g	
<b>Cholesterol</b>		81.74mg	
<b>Sodium</b>		957.88mg	
<b>Carbohydrates</b>		34.35g	
<b>Fiber</b>		1.72g	
<b>Sugar</b>		10.81g	
<b>Protein</b>		33.75g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	443.42mg	<b>Iron</b>	1.57mg

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

## Nutrition - Per 100g

No 100g Conversion Available