Lasagna Roll-Up



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11459
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN	1 Each	Place 3 cups of canned sauce in the bottom of steam table pan. Place single layer (18 per pan) of frozen roll-ups in pan, cover with 5 cups of sauce. Cover pan with foil, bake 375 degrees for 45 minutes. Cook until internal temp is 165 degrees.	234041
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	4/9 Cup	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	573201
CHEESE MOZZ 3 SHRD FTHR	1/9 Cup	Ready To Eat	780995

Preparation Instructions

Sauce- KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving

temperature. CAUTION: Open bag carefully to avoid being burned.

Place 3 cups of canned sauce in the bottom of steam table pan. Place single layer (18 per pan) of frozen roll-ups in pan, cover with 5 cups of sauce. Place 2 cups of mozzarella cheese on top of sauce. Cover pan with foil, bake 375 degrees for 45 minutes. Cook until internal temp is 165 degrees.

CCP: Heat to 165° F or higher for at least 15 seconds.

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

Meal Components (SLE) Amount Per Serving

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Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		360.95			
Fat		12.49g			
SaturatedFat		6.62g			
Trans Fat*		0.00g			
Cholesterol		57.79mg			
Sodium		619.27mg			
Carbohydrates		33.82g			
Fiber		2.97g			
Sugar		8.41g			
Protein		24.51g			
Vitamin A	715.18IU	Vitamin C	15.26mg		
Calcium	402.83mg	Iron	2.05mg		

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

Nutrition - Per 100g

No 100g Conversion Available