

Cheese Lasagna



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	320 Ounce		512265
CHEESE PARM GRTD	120 Ounce		445401
SEASONING ITAL HRB	24 Ounce		428574
SALT IODIZED	6 Tablespoon 1 Teaspoon (20 Teaspoon)		125557
EGG WHL LIQ W/CITRIC	10 Cup		431491
SAUCE MARINARA	100 Cup		502181
PASTA LASGN RIDG CURLY 2 1/8IN	1 Ounce	Please order #481606	108197
CHEESE MOZZ SHRD	240 Ounce		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:

- a. In a large bowl combine the ricotta cheese, grated parmesan, Italian seasoning, granulated garlic, salt, and eggs.
- b. 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		246.56	
Fat		13.73g	
SaturatedFat		7.28g	
Trans Fat*		0.00g	
Cholesterol		38.80mg	
Sodium		447.80mg	
Carbohydrates		14.60g	
Fiber		2.01g	
Sugar		9.68g	
Protein		14.10g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	395.83mg	Iron	1.01mg

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

Nutrition - Per 100g

No 100g Conversion Available