

Lasagna with Garlic Toast



Servings:	100.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44965

Ingredients

Description	Measurement	Prep Instructions	DistPart #
garlic toast	100 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446
85/15 Ground Beef, Frozen	15 Pound		100158
ONION WHITE JUMBO	6 Pound	Dice finely and add to beef once cooked and saute	299235
SEASONING SPAGHETTI ITAL	1/2 Teaspoon		413453
TOMATO PASTE 26	1 #10 CAN	HEAT_AND_SERVE Unprepared MIX Unprepared READY_TO_DRINK Unprepared READY_TO_EAT Unprepared UNPREPARED Unprepared UNSPECIFIED Unprepared	773549

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	3 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
SPICE GARLIC POWDER	1/2 Cup		224839
SPICE PEPR BLK CRACKED	2 Tablespoon		516856
CHEESE RICOTTA WHP PART SKM	10 Pound		512265
Bongards Sharp Yellow Cheddar Cheese Feather Shred - 6/5#	16 Pound		123753
Mozzerella Cheese	5 Pound		105077
Water	6 Gallon	Boil for pasta	Water
PASTA LASGN RIDG CURLY 2 1/8IN	12 Pound	use oven ready lasagna in place- or cook regular noodles till al dente	108197

Preparation Instructions

1. Place Ground beef in large stock Pot- Cook until fully cooked at internal temp 155F
2. Dice onions finely and add to beef once cooked and sauté.
3. Add seasoning, sauce, and water. Cook till 165F or higher.
4. Lightly coat 4 (12"x20"x2.5" pans with release spray. For 100 servings 4 pans. :)
5. First layer 1-quart 2 cups sauce
6. Second layer- noodles (16each)
7. Third layer 1-quart 2 cups sauce
8. Fourth layer 2.5 lb. ricotta cheese
9. Fifth layer noodle
10. Sixth layer sauce 1-quart 2 cups sauce
11. Seventh 2 cup Cheddar cheese
12. Eighth layer Noodle
12. Ninth layer sauce 1-quart 2 cups sauce
13. Tenth layer 2 cup mozzarella cheese
14. cover pan tightly with aluminum foil
15. Bake 350F for 1.5 hours

16. Remove from oven - Hot hold 135 F or higher

17. Cut each pan 5 x 5 (25 pieces per pan)

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	1.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories	920.93		
Fat	35.07g		
Saturated Fat	7.28g		
Trans Fat	1.79g		
Cholesterol	56.57mg		
Sodium	3246.34mg		
Carbohydrates	128.68g		
Fiber	11.84g		
Total Sugar	47.40g		
Added Sugar	39.18g		
Protein	32.18g		
Vitamin A	0.55mcg**	Vitamin C	2.02mg**
Calcium	261.63mg	Iron	9.90mg

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

Calories	406.06		
Fat	15.46g		
Saturated Fat	3.21g		
Trans Fat	0.79g		
Cholesterol	24.94mg		
Sodium	1431.39mg		
Carbohydrates	56.74g		
Fiber	5.22g		
Total Sugar	20.90g		
Added Sugar	17.27g		
Protein	14.19g		
Vitamin A	0.24mcg**	Vitamin C	0.89mg**
Calcium	115.36mg	Iron	4.36mg

**One or more nutritional components are missing from at least one item on this recipe.