

Lasagna

NO IMAGE

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 #
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
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

Description	Measurement	Prep Instructions	DistPart #
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 1/8"	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	3.982
Grain	0.960
Fruit	0.000
DarkGreen	0.000
Red/Orange	5.290
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	730.93
Fat	20.07g
Saturated Fat	4.78g
Trans Fat	1.79g
Cholesterol	56.57mg
Sodium	3081.34mg
Carbohydrates	115.68g
Fiber	10.84g
Total Sugar	46.40g
Added Sugar	38.18g
Protein	29.18g
Vitamin A 0.55mcg RAE**	Vitamin C 2.02mg**
Calcium 227.63mg	Iron 8.90mg

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

Nutrition - Per 100g

Calories	112.34
Fat	3.08g
Saturated Fat	0.74g
Trans Fat	0.28g
Cholesterol	8.69mg
Sodium	473.60mg
Carbohydrates	17.78g
Fiber	1.67g
Total Sugar	7.13g
Added Sugar	5.87g
Protein	4.48g
Vitamin A 0.08mcg RAE**	Vitamin C 0.31mg**
Calcium 34.99mg	Iron 1.37mg

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