

SPINACH LASAGNA

Yield 100

Portion 9-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
370 cal	45 g	25 g	12 g	89 mg	1142 mg	425 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	26-1/2 lbs	3 gal	
TOMATO PASTE,CANNED	8-1/8 lbs	3 qts 2 cup	
WATER	4-1/8 lbs	2 qts	
BAY LEAF,WHOLE,DRIED	1/8 oz	4 each	
GARLIC POWDER	5/8 oz	2 tbsp	
OREGANO,CRUSHED	1/3 oz	2 tbsp	
BASIL,DRIED,CRUSHED	1/3 oz	2 tbsp	
THYME,GROUND	1/3 oz	2 tbsp	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
SUGAR,GRANULATED	3-1/2 oz	1/2 cup	
SALT	1-7/8 oz	3 tbsp	
SPINACH,CHOPPED,FROZEN	15 lbs	2 gal 2-7/8 qts	
EGGS,WHOLE,FROZEN	3 lbs	1 qts 1-5/8 cup	
NUTMEG,GROUND	1/8 oz	1/3 tsp	
CHEESE,COTTAGE,LOWFAT	11 lbs	1 gal 1-1/2 qts	
CHEESE,MOZZARELLA,SHREDDED	6 lbs	1 gal 2 qts	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	
NOODLES,LASAGNA,UNCOOKED	6 lbs	1 gal 2-1/2 qts	
CHEESE,PARMESAN,GRATED	5-1/4 oz	1-1/2 cup	

Method

- 1 Lightly spray steam jacketed kettle and saute onions.
- 2 Combine sauteed onions with tomatoes, tomato paste, water, bay leaves, garlic, oregano, basil, thyme, pepper, sugar, and salt; mix well.
- 3 Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves. CCP: Hold at 140 F. or higher for use in Step 8.
- 4 Drain spinach. Press out excess water. Set aside for use in Step 7.
- 5 Add nutmeg to eggs; blend well.
- 6 Combine eggs with cheese; mix well.
- 7 Stir spinach into egg-cheese mixture. Mix lightly but thoroughly; place in shallow steam table pans.
- 8 PANNING INSTRUCTIONS: Arrange in layers in each pan. During panning, remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 3 hours total time between temperatures of 40 F. to 140 F. Progressive preparation and immediate baking of the product will ensure food safety. Layer: 1. 2 cups sauce 2. Noodles, flat and in rows 3. 5-1/2 cups chilled spinach-cheese filling 4. 1 quart sauce 5. Noodles, flat and in rows 6. 5-1/2 cups chilled spinach-cheese filling 7. Noodles, flat and in rows 8. 1-1/2 quarts sauce Sprinkle with parmesan cheese.
- 9 Cover. Using a convection oven, bake 1-1/4 hours at 300 F. Remove cover; bake 10 to 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 10 Cut 5 by 4. CCP: Hold for service at 140 F. or higher.