

LASAGNA

Yield 100

Portion 9.5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
403 cal	35 g	33 g	14 g	131 mg	963 mg	289 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 TOMATOES,CANNED,DICED,DRAINED
 TOMATO PASTE,CANNED
 WATER
 ONIONS,FRESH,CHOPPED
 SUGAR,GRANULATED
 SALT
 BASIL,SWEET,WHOLE,CRUSHED
 GARLIC POWDER
 OREGANO,CRUSHED
 THYME,GROUND
 PEPPER,BLACK,GROUND
 PEPPER,RED,GROUND
 EGGS,WHOLE,FROZEN
 CHEESE,COTTAGE,LOWFAT
 CHEESE,MOZZARELLA,PART SKIM,SHREDDED
 CHEESE,PARMESAN,GRATED
 PARSLEY,DEHYDRATED,FLAKED
 NOODLES,LASAGNA,UNCOOKED
 CHEESE,PARMESAN,GRATED

Weight

12 lbs
 5 lbs
 7-3/4 lbs
 5-1/4 lbs
 4-1/4 lbs
 5-1/4 oz
 1-7/8 oz
 7/8 oz
 5/8 oz
 7/8 oz
 1/3 oz
 1/4 oz
 <1/16th oz
 3-5/8 lbs
 11 lbs
 3-3/4 lbs
 14-1/8 oz
 1/4 oz
 6 lbs
 5-1/4 oz

Measure

2 qts 1 cup
 3 qts 1-1/2 cup
 2 qts 2 cup
 3 qts
 3/4 cup
 3 tbsp
 1/4 cup 1-2/3 tbsp
 2 tbsp
 1/4 cup 1-2/3 tbsp
 2 tbsp
 1 tbsp
 1/8 tsp
 1 qts 2-3/4 cup
 1 gal 1-1/2 qts
 3 qts 3 cup
 1 qts
 1/4 cup 2-1/3 tbsp
 1 gal 2-1/2 qts
 1-1/2 cup

Issue

4-2/3 lbs

Method

- 1 Cook beef until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper, and red pepper. Blend well; simmer 1 hour.
- 3 Combine eggs, cheeses, and parsley. Mix well; place in pans; cover.
- 4 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 4 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. 2-1/2 cups meat sauce 2. Noodles, flat and in rows 3. 3-1/2 cups chilled filling 4. 1 quart meat sauce 5. Noodles, flat and in rows 6. 3-1/2 cups chilled filling 7. 1 quart meat sauce 8. Noodles, flat and in rows 9. 1-1/4 quart meat sauce 10. Sprinkle with parmesan cheese.
- 5 Cover. Using a convection oven, bake at 300 F. for 55 minutes on high fan, closed vent. Uncover; bake 5 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. Cut 4 by 5. CCP: Hold for service at 140 F. or higher.