

LASAGNA (GROUND TURKEY)

Yield 100

Portion 9-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
396 cal	40 g	33 g	12 g	126 mg	1077 mg	320 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,GROUND,90% LEAN,RAW	13-1/4 lbs		
TOMATOES,CANNED,DICED,DRAINED	19-7/8 lbs	2 gal 1 qts	
TOMATO PASTE,CANNED	7-3/4 lbs	3 qts 1-1/2 cup	
WATER	5-1/4 lbs	2 qts 2 cup	
ONIONS,FRESH,CHOPPED	4-1/4 lbs	3 qts	4-2/3 lbs
SUGAR,GRANULATED	5-1/4 oz	3/4 cup	
SALT	1-7/8 oz	3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	7/8 oz	1/4 cup 1-2/3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
OREGANO,CRUSHED	7/8 oz	1/4 cup 1-2/3 tbsp	
THYME,GROUND	1/3 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
EGGS,WHOLE,FROZEN	3-5/8 lbs	1 qts 2-3/4 cup	
CHEESE,COTTAGE,LOWFAT	11 lbs	1 gal 1-1/2 qts	
CHEESE,MOZZARELLA,PART SKIM,SHREDDED	3-3/4 lbs	3 qts 3 cup	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	
PARSLEY,DEHYDRATED,FLAKED	1/4 oz	1/4 cup 2-1/3 tbsp	
NOODLES,LASAGNA,UNCOOKED	6 lbs	1 gal 2-1/2 qts	
CHEESE,PARMESAN,GRATED	5-1/4 oz	1-1/2 cup	

Method

- 1 Cook turkey until turkey 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 165 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.