

LASAGNA

MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, ¾ oz. eq. whole grain, 3/8 cup red/orange vegetable, ¼ cup other vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 piece

RECIPE HACCP PROCESS: #3 - Complex food preparation



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE) : VEGETABLES (OTHER)

| INGREDIENT | MEASURE (FOR 50 SERVINGS) |
|---|---------------------------|
| Beef, Gound, 80/20, #1001 | 9 pounds |
| Onions, Frozen, Diced, #1610 | 2 quarts + 1 cup |
| Spice Blend MS, Italian, No Salt, #2734 | 1 cup |
| Tomatoes, Crushed, #10 Can, #2827 | 2 quarts + 2 cups |
| Paste, Tomato, #10 Can, #2825 | 3 1/4 cups |
| Water, Municipal, Mississippi | 1 quart |
| Pasta, Lasagna, WGR #2132 | 2 pounds + 14 ounces |
| Cheese, Mozzarella, Shredded, #1307 | 3 pounds |

DIRECTIONS

- Thaw the ground beef and onions in the refrigerator. Drain the onions thoroughly before adding them to the recipe.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue to cook it.
- Add the thawed onions to the beef and sauté them for about 5 minutes, or until the onions are tender.
- Add the Italian Spice Blend, crushed tomatoes, tomato paste, and water to the meat mixture. Heat the mixture, uncovered, until it boils. Remove it from the heat.
- Assemble the ingredients in a steamtable pan as follows:
 - 1st layer: 1 quart plus 1 cup of sauce
 - 2nd layer: 9 uncooked noodles, placed lengthwise
 - 3rd layer: 1 quart plus 1 cup of sauce
 - 4th layer: 12 ounces of mozzarella cheese (3 cups)
 - 5th layer: 10 uncooked noodles, placed crosswise
 - 6th layer: 1 quart plus ¾ cup of sauce
 - 7th layer: 12 ounces of mozzarella cheese (3 cups)
 For 50 servings, use 2 steamtable pans (12" x 20" x 2½").
- Cover the pan and refrigerate the lasagna for 24 hours in the refrigerator.
CCP: Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.
- On the day of service, keep the pans covered to bake:
Conventional oven: 350 degrees F for 1 hour, 15 minutes to 1 hour, 30 minutes
Convection oven: 325 degrees F for 45 minutes.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

LASAGNA

DIRECTIONS

8. Remove the pans from the oven.
Loosen the cover to allow steam to escape, but do not remove the cover. Let the lasagna stand for 15 minutes before serving.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F until time of service. Check the temperature every 30 minutes.
9. Place the lasagna on the heated part of the line for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher.
10. Cut each pan 5 x 5 for 25 servings per pan. Portion one slice per serving. Each portion provides 3 oz. eq. of meat/meat alternate, $\frac{3}{4}$ oz. eq. of whole grain, $\frac{3}{8}$ cup of red/orange vegetable, and $\frac{1}{4}$ cup of other vegetable.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Thaw the ground beef and onions in the refrigerator. Drain the thawed onions and peppers before adding them to the recipe.

PURCHASING GUIDE

Use USDA Foods or Department of Defense (DoD) products when available.

MISCELLANEOUS NOTES

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product -formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Calories | 382 | Dietary Fiber | 3.00 g | Sodium | 304.00 mg | Sat. Fat | 8.50 g |
| Carbohydrates | 31.00 g | Protein | 22.30 g | Total Fat | 18.00 g | Trans Fat | 0.00 g |

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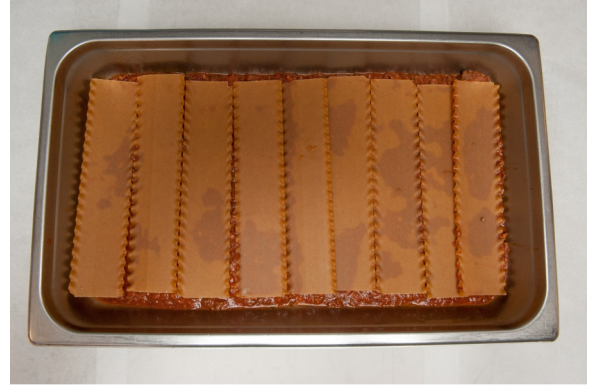
ILLUSTRATED STEPS FOR PREPARATION OF LASAGNA

1.



Heating browned ground beef and spice blend, crushed tomatoes, tomato paste, and water.

2.



Noodles layered on ground beef mixture

3.



Cheese layer on top of ground beef mixture

4.



Baked steamtable pan of Lasagna

5.



1 serving of Lasagna