



000651 - LASAGNA, GRANDMA'S HOMEMADE

Source: FWAFa, Chef V

Number of Portions: 50

Size of Portion: EACH

Components:

Meat/Alt: 2 oz

Grains: 0.5 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
001015 CHEESE,COTTAGE,LOWFAT,2% MILKFAT.....	6 lbs	To Cook: 1. Drain cottage cheese in a fine mesh strainer to help thicken, approximately 30 minutes.
023567 BEEF,GROUND,85% LN MEAT / 15% FAT,RAW... 011290 ONIONS,FRZ, CHOPPED.....	5 lbs 1 lb + 8 ozs	2. Brown ground beef and diced onions in a tilt skillet. 3. Once cooked, drain excess grease from beef. CCP: Heat to 165° F or higher for at least 15 seconds
002003 SPICES,BASIL,DRIED..... 011215 GARLIC,RAW..... 002047 SALT,TABLE..... 002030 PEPPER,BLACK..... 050542 TOMATOES, DICED, LOW-SODIUM, CANNED..... 050544 TOMATO PASTE, LOW-SODIUM, CANNED.....	1/4 CUP (leaves) 4 clove 1 Tbsp 2 TSP (ground) 1 #10 Can 1/2 #10 Can	4. Add garlic, basil, salt, pepper, diced tomatoes, and tomato paste to ground beef. Simmer for about 30 minutes.
001146 CHEESE,PARMESAN,SHREDDED..... 002029 PARSLEY,DRIED.....	2 cups 1/4 cup	5. Combine parmesan cheese and parsley with drained cottage cheese.

902846 PASTA, LASAGNA, WG, UNCOOKED..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK.....	36 SHEET 3 lbs	6. Assemble each lasagna in a 2" deep steam table pan in the following order (25 servings/pan): <ul style="list-style-type: none"> • 2 cups meat sauce • 9 lasagna sheets • 3 cups cottage cheese • 5 cups meat sauce • 3 cups shredded mozzarella • 9 lasagna sheets • 5 cups meat sauce • 3 cups shredded mozzarella *Consider spraying pans with non-stick cooking spray for easy clean up! 7. Cover with foil and bake at 350 F for 45 minutes or until sauce is bubbling around edges. Remove foil during last 10 minutes. CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold at 135° F or higher.
		To Serve: 1. Cut lasagna into 25 pieces. Serve 1 piece to each customer. CCP: Hold for hot service at 135° F or higher CCP: No bare-hand contact of any exposed cooked or ready-to-eat food.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	318 kcal	Cholesterol	56 mg	Protein	26.87 g	Calcium	349.13 mg	39.36%	Calories from Total Fat
Total Fat	13.92 g	Sodium	672 mg	Vitamin A	236.0 RE	Iron	2.63 mg	18.48%	Calories from Saturated Fat
Saturated Fat	6.54 g	Carbohydrates	23.53 g	Vitamin A	1037.2 IU	Water ¹	*101.74* g	*1.20%*	Calories from Trans Fat
Trans Fat ¹	*0.42* g	Dietary Fiber	3.99 g	Vitamin C	13.5 mg	Ash ¹	*2.70* g	29.57%	Calories from Carbohydrates
								33.76%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
YES	NO	NO	NO	NO	NO	NO	YES
YES = Present NO = Absent ? = Undefined							