

Item Type: All

Item Id: RE-94-E to RE-94-E

**Recipe:** RE-94-E

**Description:** Entree Vegetarian Lasagna (E-12)

Ingredients required to make a Quantity of 24.0 Serving units.

<b>Item ID</b>	<b>Description</b>	<b>Quantity</b>	<b>Quantity 2</b>
36.0950.10	Tomatoes Crushed Cs/6 #10	9.00 Cup	0.00 Tsp.
36.3740.17	Spice Oregano Ground	1.00 Tsp.	0.00 Tsp.
36.3740.02	Spice Basil	0.50 Tsp.	0.00 Tsp.
36.3740.13	Spice Garlic Powder	0.50 Tsp.	0.00 Tsp.
36.3740.26	Salt Bag/25#	1.00 Tsp.	0.00 Tsp.
36.3740.20	Spice Pepper Black	1.00 Tsp.	0.00 Tsp.
36.1091.04	Oil Vegetable Cs/3 gallon	1.50 Tsp.	0.00 Tsp.
36.7610.02	Cottage Cheese Low Fat 1% 5 pound	2.00 Pound	0.00 Tsp.
38.0436.08	Cheese Mozzarella Lite Shredded Cs/20#	1.75 Pound	0.00 Tsp.
39.0016.00	Spinach Cs/4-2 1/2# bags	8.00 Ounce	0.00 Tsp.
36.3350.05	Pasta Lasagna Cs/10#	0.50 Pound	

**Preparation Instructions:**

**DAY BEFORE**

1. In a 4" pan or large stock pot add tomatoes, oregano, basil, garlic, salt, pepper, and oil
2. Bring to a boil and simmer for 45 minutes
3. Cool sauce by dividing product into shallow pans, cover loosely leaving a corner vented and place in refrigerator or using a cooling wand, cover loosely and place in the refrigerator

COOL WITHIN 2 HOURS TO 70 DEGREES AND WITHIN 4 HOURS TO 41 DEGREES OR BELOW

CCP: HOLD AT 41 DEGREES OR BELOW

**DAY OF SERVING**

1. Wash and spin thoroughly spinach
2. In a 2 or 4" pour 1/2 quart of sauce and spread evenly on bottom

**Layer 1**

1. Line 4" pan with lasagna noodles
2. Pour 1/2 quart of sauce over lasagna noodles
3. Spread 1 pound of cottage cheese over sauce using a fork to drag cottage cheese evenly
4. Place 4 ounce of spinach on top of cottage cheese distributing evenly
5. Sprinkle 12 ounces of shredded cheese on top of spinach

**Layer 2**

6. Repeat Layer 1

\* Nutrient information is missing.

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Layer 3

7. Top layer 2 with lasagna noodles
  8. Pour 1 quarts of sauce over lasagna noodles
  9. Cover and place in oven for 45 minutes
  10. After 45 minutes remove cover sprinkle 4 ounces of shredded moz cheese and place in oven for an additional 15 minutes
  11. Sprinkle sprinkle a pinch of basil on top and put in the warmer until ready to serve
- CCP: HEAT UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES  
 CCP: HOLD AT 135 DEGREES

Portion / Serving

1. Cut pan 4x6 and portion

Component

- MMA 2 ounce  
 BBA 2 ounce

Denver Public Schools  
 Food & Nutrition Services  
 1/10/2011

**Amount of nutrients contained in 1 serving:**

**% of Calories**

<b>Water (grams):</b>	128.55 *	<b>Calories</b>	169.63 *	<b>Protein (grams):</b>	14.07 *	33.19
<b>Chol. (mg):</b>	20.85 *	<b>Sodium (mg)</b>	655.77 *	<b>Carb. (grams):</b>	10.00 *	23.58
<b>Fiber (grams):</b>	0.31 *	<b>Ash (grams):</b>	0.25 *	<b>Total Fat (grams):</b>	7.85 *	41.63
<b>Calcium (mg):</b>	285.00 *	<b>Iron (mg):</b>	0.87 *	<b>Sat. Fat (grams):</b>	4.29 *	22.78
<b>Vitamin C (mg):</b>	16.07 *	<b>Vitamin A (IU):</b>	1,032.21 *	<b>Trans Fat (grams):</b>	0.00 *	
		<b>Vitamin A (RE):</b>	137.35 *			

\* Nutrient information is missing.