

Meat Lasagna

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-19

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 24% fat)	1 lb 10 oz		3 lb 4 oz		1. Brown ground beef. Drain. Add onions and garlic powder. Cook for 5 minutes.
*Onions, chopped OR	1 lb 8 oz	1 qt	3 lb	2 qt	
Dehydrated onions		3/4 cup 2 Tbsp	6 oz	1 3/4 cups	2. Add pepper, parsley flakes, canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat.
Garlic powder		1 Tbsp		2 Tbsp	
Black pepper		1/2 tsp		1 tsp	
Parsley flakes		2 Tbsp		1/4 cup	
Canned tomatoes, with liquid, chopped	2 lb 2 oz	1 qt	4 lb 4 oz	2 qt	3. To Assemble: For 25 servings, use 1 steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 2 steamtable pans.
Tomato paste	14 oz	1 1/2 cups	1 lb 12 oz	3 cups	
Water		1 qt 2 cups		3 qt	
Seasonings: Flaked basil		1 Tbsp 1 1/2 tsp		3 Tbsp	
Flaked oregano		1 Tbsp 1 1/2 tsp		3 Tbsp	
Flaked marjoram		1 1/2 tsp		1 Tbsp	
Flaked thyme		1/2 tsp		1 tsp	4. Tightly cover pans.
Lasagna noodles, uncooked	1 lb 1 oz		2 lb 2 oz		
Processed American cheese, shredded	12 oz	3 1/4 cups 2 Tbsp	1 lb 9 oz	1 qt 2 3/4 cups	
Mozzarella cheese, shredded	1 lb 3 oz	1 qt 3/4 cup	2 lb 6 oz	2 qt 1 1/2 cups	5th layer - 10 uncooked noodles crosswise 6th layer - 1 qt 3/4 cup sauce 7th layer - 6 oz processed American cheese (1 1/2 cups 2 Tbsp) and 9 oz mozzarella cheese (2 1/4 cups)

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	<p>5. To Bake: Conventional Oven: 350 degrees F, 1 1/4 hours to 1 1/2 hours Convection Oven: 325 degrees F, 45 minutes</p> <p>CCP Heat to 165 degrees F or higher for at least 15 seconds.</p>
	<p>6. Remove pans from oven. Uncover. Let stand for 15 minutes before servings.</p>
	<p>7. Cut each pan 5 x 5 (25 pieces).</p> <p>CCP Hold for hot service at 140 degrees F or higher.</p>
*See Marketing Guide	

Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Mature onions	1 lb 12 oz	3 lb 8 oz

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 2 oz of cooked lean meat, 3/8 cup of vegetable, and the equivalent of 3/4 slice of bread	<p>25 Servings: 1 steamtable pan</p> <p>50 Servings: 2 steamtable pans</p>	<p>25 Servings:</p> <p>50 Servings:</p>

Nutrients Per Serving

Calories	271	Saturated Fat	6.6 g	Iron	2.5 mg
Protein	17 g	Cholesterol	44 mg	Calcium	270 mg
Carbohydrate	23 g	Vitamin A	149 RE/992 IU	Sodium	396 mg
Total Fat	12.3 g	Vitamin C	15 mg	Dietary Fiber	2 g