



# Lasagna with Meat Sauce

## SERVES

- 21 portions

## INGREDIENTS

- 21 pieces 808WG lasagna rollup
- 6 cups marinara sauce, divided
- ¾ lb beef crumbles

## PREPARATION

- Keep lasagna frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 3 cups of marinara sauce evenly across bottom of hotel pan
- Shingle lasagna in the pan 3 x 7
- Spread beef crumbles on top of shingled lasagna
- Cover with remaining 3 cups of marinara sauce
- Cover with aluminum foil
- Bake at 350°F for 40 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot
- Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
- Cook all food thoroughly to 165°F
- Carefully remove from oven and discard foil

## CN CONTRIBUTIONS

2 m/ma, 1 oz eq grain, ¼ cup veg

## SERVING SUGGESTIONS

Serve with our breadsticks (62101) or garlic knots (62200) to ensure your grain requirements are met

## NUTRITION FACTS PER SERVING\*

Calories 250	Total Fat 7g
Sat Fat 3g	Sodium 580mg

\*This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe

## CHEF TIPS



Cook from frozen



Shingle lasagna

## RECIPE VIDEOS

Instructional videos are available at [www.tastybrandsk12.com/pastabilities](http://www.tastybrandsk12.com/pastabilities)



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