



101

Vegetable Lasagna

SERVES

- 21 portions

INGREDIENTS

- 21 pieces 808WG lasagna rollup
- 3 cups Alfredo sauce, divided
- 5 cups any combination of your favorite vegetables
Our favorites are broccoli, peppers, & cherry tomatoes

PREPARATION

- Keep lasagna frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 1 ½ cups of Alfredo sauce evenly across bottom of hotel pan
- Shingle lasagna in the pan 3 x 7
- Spread assorted vegetables on top of shingled lasagna
- Cover with remaining 1 ½ cups of Alfredo 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 210 | Total Fat 6g |
| Sat Fat 3g | Sodium 350mg |

*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



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