



Cheeseburger Lasagna

SERVES

- 21 portions

INGREDIENTS

- 21 pieces 808WG lasagna rollups
- 3 cups tomato sauce
- 3 cups diced canned tomatoes
- ¼ cup garlic powder
- ¼ cup onion powder
- ¾ lb beef crumbles
- 1 ½ cups cheddar cheese, shredded
- 2 cups lettuce, shredded
- 2 cups tomatoes, diced

PREPARATION

- Keep lasagna frozen until ready to cook
- Combine 3 cups tomato sauce, 3 cups diced canned tomatoes, ¼ cup garlic powder and ¼ cup onion powder, mix well
- Spray a standard size hotel pan with non-stick spray
- Spread 3 cups of sauce mixture evenly across bottom of hotel pan
- Shingle lasagna in the pan 3 x 7
- Spread ground beef on top of shingled lasagna
- Cover with remaining 3 cups of sauce mixture
- Top with cheddar cheese
- 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
- Sprinkle lettuce and diced tomatoes on top of lasagna

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*

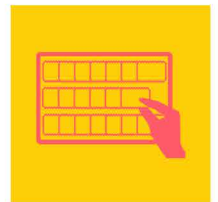
Calories 290	Total Fat 8g
Sat Fat 4.5g	Sodium 610mg

*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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