



Enchilasagna

SERVES

- 21 portions

INGREDIENTS

- 21 pieces 808WG lasagna rollup
- 3 cups enchilada sauce combined with 3 cups marinara sauce, divided
- 2 cups black beans
- 1 ¾ cups cheddar cheese, shredded
- ½ cup scallions, thinly sliced

PREPARATION

- Keep lasagna frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Mix 3 cups of enchilada sauce with 3 cups marinara sauce
- Spread 3 cups of sauce mixture evenly across bottom of hotel pan
- Shingle lasagna in the pan 3 x 7
- Portion black beans 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
- Garnish with thinly sliced scallions

CN CONTRIBUTIONS

2 m/ma, 1 oz eq grain, ½ 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 270	Total Fat 7g
Sat Fat 3.5g	Sodium 630mg

*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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