



# Lasagna Alfredo with Garden Veggies

## 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*
- 1 cup basil pesto

## 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
- Garnish with basil pesto

## 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 270	Total Fat 10g
Sat Fat 4g	Sodium 470mg

\*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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