



Lasagna Florentine

SERVES

- 21 portions

INGREDIENTS

- 21 pieces 821WG lasagna rollup
- 2 ½ cups Alfredo sauce, divided
- 5 cups spinach
- 1 cup basil pesto

PREPARATION

- Keep lasagna frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Spread 1 ¼ cups of Alfredo sauce evenly across bottom of hotel pan
- Shingle lasagna in the pan 3 x 7
- Spread spinach on top of shingled lasagna
- Cover with remaining 1 ¼ 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, 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 9g
Sat Fat 3.5g	Sodium 680mg

*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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