



Lasagna Primavera with Garden Veggies

SERVES

- 21 portions

INGREDIENTS

- 21 pieces 821WG lasagna rollup
- 5 cups pink sauce: 2 ½ cups marinara sauce combined with 2 ½ cups Alfredo sauce, divided
- 3 cups of any combination of the following:
Shredded carrots, peppers, spinach, and/or cherry tomatoes
- 1 cup basil pesto

PREPARATION

- Keep lasagna frozen until ready to cook
- Spray a standard size hotel pan with non-stick spray
- Mix 2 ½ cups marinara sauce with 2 ½ cups Alfredo sauce
- Spread 2 ½ cups of sauce mixture 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 2 ½ cups of sauce mixture
- 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 280	Total Fat 10g
Sat Fat 3.5g	Sodium 800mg

*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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