

Lasagna Florentine



Ingredients (Serves 21)

- 21 pieces Lasagna rollup ([#00821WG](#))
- 2 ½ cups Alfredo sauce, divided
- 5 cups Spinach
- 1 cup Basil pesto (optional garnish)

Directions

1. Keep lasagna frozen until ready to cook
2. Spray a standard size hotel pan with non-stick spray
3. Spread 1 ¼ cups of Alfredo sauce evenly across bottom of hotel pan
4. Shingle lasagna in the pan, 3 x 7
5. Spread spinach on top of shingled lasagna
6. Cover with remaining 1 ¼ cups of Alfredo sauce
7. Cover with aluminum foil
8. 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
9. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
10. Cook all food thoroughly to 165°F
11. Carefully remove from oven and discard foil
12. Garnish with basil pesto (optional)

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2
m/ma

1
oz eq
gr

1/2
cup
veg

Nutrition Facts per serving*

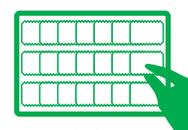
Calories: 270 **Total Fat: 9g**
Sat Fat: 3.5g **Sodium: 680mg**

**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

