

Lasagna Primavera with Garden Veggies



Ingredients (Serves 21)

- 21 pieces Lasagna rollup ([#00821WG](#))
- 5 cups Pink sauce: 2 ½ cups marinara sauce combined with 2 ½ cups Alfredo sauce, divided
- 3 cups Any combination of the following: Shredded carrots, peppers, spinach, and/or cherry tomatoes
- 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. Mix 2 ½ cups marinara sauce with 2 ½ cups Alfredo sauce
4. Spread 2 ½ cups of sauce mixture evenly across bottom of hotel pan
5. Shingle lasagna in the pan, 3 x 7
6. Spread assorted vegetables on top of shingled lasagna
7. Cover with remaining 2 ½ cups of sauce mixture
8. Cover with aluminum foil
9. 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
10. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
11. Cook all food thoroughly to 165°F
12. Carefully remove from oven and discard foil
13. Garnish with basil pesto (optional)

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2
m/ma

1
oz eq
gr

1/2
cup
veg

Nutrition Facts per serving*

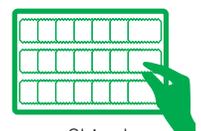
Calories: 280 **Total Fat: 10g**
Sat Fat: 3.5g **Sodium: 800mg**

**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

