

Veggie Enchilasagna



Ingredients (Serves 21)

- 21 pieces Lasagna rollup ([#00821WG](#))
- 3 cups Enchilada sauce combined with 3 cups marinara sauce, divided
- 2 cups Black beans
- 1 cup Cheddar cheese, shredded
- ½ cup Scallions, thinly sliced

Directions

1. Keep lasagna frozen until ready to cook
2. Spray a standard size hotel pan with non-stick spray
3. Mix 3 cups of enchilada sauce with 3 cups of marinara sauce
4. Spread 3 cups of sauce mixture evenly across bottom of hotel pan
5. Shingle lasagna in the pan, 3 x 7
6. Portion black beans on top of shingled lasagna
7. Cover with remaining 3 cups of sauce mixture
8. Top with cheddar cheese
9. Cover with aluminum foil
10. 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
11. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting
12. Cook all food thoroughly to 165°F
13. Carefully remove from oven and discard foil
14. Garnish with thinly sliced scallions

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2
m/ma

1
oz eq
gr

1/2
cup
veg

Nutrition Facts per serving*

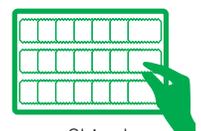
Calories: 260 **Total Fat: 6g**
Sat Fat: 2.5g **Sodium: 840mg**

**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

